



## *Starters*

Soup of the Day **V GF**

Served with fresh bread or oatcakes £4.80

Montanara **V**

Neapolitan street food – pizza dough deep fried topped with a rich tomato sauce and smoked farmhouse cheese £6.95

Parmigiana **V GF**

Oven baked aubergine slices layered in passata, mozzarella basil and parmesan £7.50

Stuffed Dates **GF**

Baked medjool dates stuffed with whole almonds wrapped in pancetta, served with rocket and honey £7.95

Gnocchi al Salmone \*

Handmade potato dumplings with a cherry tomato, courgette, cream and smoked salmon sauce £7.95

## *Mains*

Cannelloni Verdi **V**

Handmade pasta tubes stuffed with asparagus, broccoli, spinach, ricotta, parmesan and mozzarella topped with a marie rose sauce £15.95

Tagliatelle al Ragù

Handmade pasta in a rich Galloway venison and beef ragù £16.95

Sformato di Verdure **V**

Layers of oven baked aubergine, potato, pepper, courgette and mozzarella topped with a sun-dried tomato pesto and cream sauce, served with salad £15

Pollo Genovese \*

Chicken breast pan cooked traditional pancetta and onion sauce  
Served with diced roasted potatoes and salad £15.95

Saltimbocca \*

Thinly sliced pork loin pan cooked in butter and marsala topped with parma ham and mozzarella  
Served with potatoes and salad £16.95

**V** Vegetarian | **GF** Gluten Free | \* Please ask for GF option

If you have any dietary requirements, intolerances or allergies please let us know.  
Other options may also be available.