



## *Starters*

Soup of the Day **V GF \*** £5.20

Served with fresh bread or oatcakes

Gamberoni in salsa verde **\*** £8.50

Pan cooked prawns (in the shell) with garlic, olive oil, cherry tomatoes and homemade wild garlic pesto

Gnocchi alla Romana £8.20

Handmade potato and flour dumplings cooked with locally sourced sausage meat, gorgonzola cheese and a touch of cream

Affettati all' Italiana £7.95

Sun dried tomatoes, kalamata olives and a selection of Italian cured meats served with homemade pizza bread

Bruschetta del Mezzo Giorno £7.50 **V**

Italian toasted bread topped with pan cooked mixed peppers, black olives, capers and Galloway farmhouse ewes cheese

## *Mains*

Parmigiana Di Melanzane **V GF** £16

Deep fried aubergine slices layered with basil, mozzarella and parmesan, served with bread and salad

Funghi Ripieni **V GF \*** £16.95

Oven baked portobello mushrooms stuffed with smoked semi dried tomatoes, toasted pine kernels, kale and onions topped with parmesan cheese, served with potatoes and salad

Tagliatelle Carbonara **\*** £16

Handmade pasta with pancetta, eggs, cream and black pepper

Pollo alla Norma **\*** £17.50

Pan cooked chicken breast with onions, cherry tomatoes, chilli, smoked pancetta and white wine  
Served with potatoes and salad

Lonza di Maiale alla Birra **\*** £17.50

Thinly sliced pork loin pan cooked with butter, garlic, lemon zest and rosemary in a red beer sauce  
Served with potatoes and salad

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

If you have any dietary requirements, intolerances or allergies please let us know, we're happy to talk to you about your requirements and other options may be available.