



Wine of the Season

Vermintino | France

175ml £6.25 | 250ml £7.50 | Bottle £25

Citrus notes with a touch of lime blossom on the nose. Lemon and some peachy stone fruit character on the palate with a slight creaminess, a medium body, length and acidity.

Ladogana Primitivo | Italy

175ml £7.50 | 250ml £10.00 | Bottle £30.00

Ruby Red, intense with violet hues, Fruity and spicy, long lasting taste on the palate. Recommended with meat dishes.

Starters

Tomato and Basil Pesto Soup £4.20 ✓

Served with fresh bread or oatcakes

Pak choi, Parma Ham, Goats Cheese and Chilli Tart £5.50

Parmigiana £5.90 ✓

Layers of oven baked aubergine, passata, mozzarella and basil baked

Tagliolini £5.90

A fine homemade pasta with pan cooked mushrooms, cherry tomatoes, parmesan and pancetta

Salmone Frutti della Passione £6.50

Scottish Smoked Salmon drizzled with citrus and passionfruit marinade

Mains

Tagliatelle Puttanesca £10.50 V

Handmade pasta with a rich tomato, black olive and caper salsa

Gnocchi Noci £10.50 V

Handmade semolina gnocchi with toasted walnuts and gorgonzola

Braciola Neopolitana £13.50

Thinly sliced beef ham stuffed with salami, egg and pine kernels slow cooked in ragu sauce served on a courgette, potato and carrot rosti

Filetto Pepe Rosa £18.50

Pan cooked beef fillet with a pink peppercorn sauce

Pollo ai Peperoni £13.50

Pan cooked chicken breast with red pepper and tomato salsa

Sides

Diced oven roasted potatoes	£2.90
Pan cooked mushrooms with garlic and olive oil	£2.90
Side Salad	£2.30



LUNCH MENU

TWO COURSES £12.50 | THREE COURSES £15.50

Starters

Tomato and Basil Soup ✓

Fresh bread or oatcakes

Torta di Melanzane e Formaggio di Capra ✓

Tart with pan cooked aubergine and tomato topped with goats cheese

Chicken Goujouns

Chicken breast covered with breadcrumbs, deep fried and topped with mozzarella and caramelised onions

Mains

Filletto Sottile

Beef ham pan cooked with peppercorns and cream, served with diced roasted potatoes and salad

Penne Arrabiata ✓

Penne pasta with a tomato, garlic and chilli sauce topped with parmesan cheese

Tagliatelle Carbonara

Homemade tagliatelle with pancetta, egg, parmesan and a touch of cream

If you have any allergies, intolerances or any dietary requirements please tell the staff so we can assist you.