

# STARTERS

<b>TERRINA DI CERVO</b> <b>N</b>	£10.00
Slow cooked terrine of venison haunch, served with pear mustard, spicy kumquats and hazelnuts	
<b>BURRATA</b> <b>V</b>	£10.00
Creamy mozzarella from Puglia accompanied with violet aubergine caviar, cherry tomatoes, basil, chilli and toasted focaccia	
<b>INVOLTINO DI VITELLO ALLA PIZZAIOLA</b>	£9.00
Soft veal escalope roll stuffed with speck and smoked provola cheese served with tomatoes and oregano sauce	
<b>CAPESANTE ALLA GRIGLIA</b> <b>G</b>	£11.00
Roasted scallops & Jerusalem artichoke, with a coppa salami crisp	
<b>CALAMARO AFFUMICATO</b> <b>G L</b>	£9.00
Grilled fresh squid served with pickled vegetable, quenelle of smoked mash potato and herbs	
<b>VELLUTATA DI ASPARAGI</b> <b>L</b>	£7.50
Asparagus and potato vellute' served with croutons and crispy guanciale	
<b>CANNOLO DI MELANZANA</b> <b>V N</b>	£8.00
Violet aubergines deep fried then rolled with sauté of semola anellini, Sicilian flavors and pesto finished with red onion mousse	

# PASTA

<b>MEZZE MANICHE AL RAGU DI AGNELLO</b>	£13.50
Fresh egg mezza maniche pasta served with Scottish lamb ragu, finished with fresh herbs and pecorino on top	
<b>PENNONI ALLA MAMMOLESE</b> <b>L</b>	£14.00
Pennoni pasta served with a ragu of salted cod, olives, capers and sun dried tomatoes - A traditional recipe from Mammola	
<b>PAPPARDELLE ALLA 'NDUJA E STRACCIATELLA</b>	£13.50
Rich egg pappardelle pasta served with a sauté of anchovies, onion and 'nduja, finished with stracciatella cheese and toasted bread crumb	
<b>SPAGHETTONE CON GAMBERI, ASPARAGI</b> <b>L N</b>	£15.00
Spaghettone pasta served with a sauté of prawns, asparagus, chilli and garlic, finished with toasted pistachio, lemon and fresh herbs	
<b>PASTA MISTA FAVE E RICOTTA</b> <b>V</b>	£13.50
Mixed short cut pasta, served with a stew of fresh broad beans, onion, chilli, finished with salted ricotta and toasted bread crumbs	
<b>RISOTTO AL PARMIGIANO</b> <b>V G</b>	£14.00
Traditional "Carnaroli" risotto served with creamy Parmigiano Reggiano D.O.P aged thirty-six months, butter and lemon zest . (Please allow at least 30 minutes waiting time)	
<b>RAVIOLI DELLO CHEF</b>	P.O.R.
Chef 's choice of handmade fresh ravioli (Please ask your waiter)	

## CUSTOMER KEY

**G** Gluten free   **V** Vegetarian   **N** Contains Nuts   **L** Lactose Free  
(If you have any allergies please let your waiter know)

# MAIN

<b>LONZA DI CERVO ALLA GRIGLIA</b> <b>G L</b>	<b>£25.00</b>
Pan fried Scottish venison loin, served with roasted carrot mousse, sautéed mushrooms and green leaves, finished with a venison sauce	
<b>GUANCIA DI MANZO BRASATA</b> <b>L</b>	<b>£23.00</b>
Slow cooked Scottish beef cheek, served with confit potato, savoy cabbage and beef jus	
<b>COTOLETTA ALLA CALABRESE</b>	<b>£23.00</b>
Spicy pork rack "butterfly" oven baked, and served with beetroot salad and buttered roast potatoes	
<b>BISTECCA DEL GIORNO</b>	<b>P.O.R.</b>
Grilled steak of the day, served with a deep rich red wine sauce and seasonal vegetables (please ask your waiter, and allow at least 30 minutes)	
<b>NASELLO ALL'ACQUA PAZZA</b> <b>L</b>	<b>£18.50</b>
Pan fried Scottish hake, served with sautéed seafood and creamed potatoes, finished with fresh herbs	
<b>PESCE DEL GIORNO</b>	<b>P.O.R.</b>
Fish of the day served with a selection of vegetables (Please ask your waiter)	
<b>CERNIA IN CROSTA</b>	<b>£19.00</b>
Herb crusted Scottish stone bass, served with cavolo nero, celeriac and grain mustard mash with asparagus finished with fish veloute'	
<b>LASAGNA DI PATATE E CAVOLFIORE</b> <b>V</b>	<b>£14.00</b>
Cauliflower and potato layered lasagna, served with vegetable and truffle béchamel	
<b>ZUCCHINA RIPIENA AL FORNO</b> <b>V</b>	<b>£13.50</b>
Soft courgette stuffed with a sauté of vegetable and buffalo mozzarella, served with baked red onion, with a pea and mint sauce	

# SIDES AND SALADS

<b>VERDURE DEL GIORNO SALTATE IN PADELLA</b> <b>V G L</b>	<b>£4.50</b>
Daily selection of vegetables sautéed with garlic and chilli	
<b>ZUCCHINI FRITTI</b> <b>V</b>	<b>£4.50</b>
Crispy courgette fries	
<b>PATATE ARROSTO</b> <b>V G L</b>	<b>£4.50</b>
Diced roasted potatoes and herbs	
<b>INSALATA MISTA</b> <b>V G L</b>	<b>£4.50</b>
Mixed leaves salad with citronette dressing	
<b>VERDURE GRIGLIATE</b> <b>V G L</b>	<b>£4.50</b>
Grilled season vegetables	
<b>CESTINO DI PANE DELUXE</b> <b>N</b>	<b>£4.50</b>
Selection of Italian bread	

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