

SMART DINERS

Available Sunday to Friday from 12pm till 6,00pm

One course plus glass of wine, guest beer or soft drink 14.95 / Two course plus glass of wine, guest beer or soft drink 17.95
Three course plus glass of wine, guest beer or soft drink 20.95

Starter

Salmone Affumicato

Scottish smoked salmon with brown bread, red onions & caper berries.

Funghi alla Crema (V) (GFA)

Mixed mushrooms sauté in garlic and thyme finished with a hint of Marsala and double cream, served with toasted brioche and rocket.

Bruschette Ortolane (V) (Veg)

Bruschette with marinated cherry tomatoes & roasted peppers.

Sunday Roast (only available on a Sunday)

Roast sirloin of beef served with seasonal vegetables, roast potatoes, roasting gravy & Yorkshire pudding.

Branzino Fritto

Breaded fillet of seabass, crushed peas, hand-cut chips and home-made tartar sauce.

Pollo alla Ricci

Chicken breast coated with aromatic herbs, porcini mushroom jelly, red wine jus and parmantier potatoes.

Strascinati alla Romazzino (GFA)

Strascinati pasta tossed in king prawns, squid, Nduja and cherry tomatoes.

Tiramisu (V)

A classic homemade traditional coffee & mascarpone tiramisu.

Cannolo Siciliano (V)

Traditional Sicilian Cannolo. Pastry roll filled with sweetened ricotta dipped in chocolate and chopped pistachio.

Zuppa del Giorno (V) (GFA)

Soup of the day served with home-made bread.

Barchetta di Manzo

Strip of fillet of beef lettuce wrap, chilli, pinenuts and roasted peppers finished with balsamic and a wedge of lime.

Fritto Misto

King Prawn, calamari deep fried served with tartar sauce.

Antipasto Monti

Selection of Italian cured meat, marinated olive & baby ricotta cheese served with marmalade and home-made bread.

Mains

Rigatoni dello Staff (GFA)

Rigatoni pasta tossed with cannellini beans, pancetta, cherry tomato & a hint of chilli, finished with flat leaf parsley.

Insalata Pera e Gorgonzola (V) (GFA)

Mixed organic leaves, Gorgonzola cheese, pear, walnut, cranberries, garlic croutons & house vinaigrette.

Melanzana Parmiggiana (V)

Aubergines coated in egg wash, fried & layered with mozzarella, baked with tomato and Grana Padano.

Pizza Mafiosa (GFA)

Tomato sauce, mozzarella, spicy salami, chicken & pancetta.

Pizza Margherita (Vegan Option Available) (V) (GFA)

Tomato sauce with mozzarella.

Desserts

Profiteroles Bianco (V)

Choux pastry filled with cream topped with white chocolate.

Affogato (V) (GFA)

Vanilla ice cream topped with a shot of Amaretto finished with chopped hazelnut.

Sorbetto e Lamponi (Veg)

Passionfruit sorbet served with fresh raspberry.

ENTREES

Olives 3.5

Mixed marinated olives. (Veg) (GF)

Pizza Marinara 4.5

Pizza base with garlic, tomato, oregano & fresh basil. (Veg) (GFA)

Pane 4.5

Home-made bread with pistachio pesto. (V)

Bruschetta Pomodoro 4

Classic bruschetta with cherry tomatoes, garlic and olive oil. (Veg)

Focaccia 3.9

Pizza base with garlic & rosemary. (Veg) (GFA)

Focaccia Formaggio 4.9

Pizza base with garlic & mozzarella cheese. (V) (GFA)

STARTER

Antipasto Misto (Sharing Platter for 2-3) 19.9

Selection of Italian cured meats, cheeses, salt and pepper calamari, king prawns, smoked salmon & fresh bread.

Funghi Aglio 7.5

Mushrooms in garlic cream sauce with rocket and truffle oil, served on toasted brioche. (V)

Calamari 7.5

Salt & pepper calamari, served with crème fraiche tartar sauce.

Zuppa del Giorno 5.5

Home-made soup of the day served with fresh bread. (V) (GFA)

Caprese 7.5

Buffalo mozzarella served with vine plum tomatoes, basil pesto & extra virgin olive oil. (V) (GF)

Salmone Affumicato 7.9

Scottish smoked salmon with brown bread, red onions & caper berries.

Brûlée dello Chef 7.9

Chicken liver & foie gras crème brûlée served with brioche & a red onion & Port marmalade.

Cozze alla Francese 7.9

Mussels steamed in a white wine & shallot cream sauce with crostini. (GFA)

Gamberoni & Chorizo 7.9

Four King prawns and chorizo sautéed with cherry tomatoes, white wine & garlic served on crostini. (GF)

Insalata Vegana 7.9

Mixed organic salad, pear, walnuts, cranberries, garlic croutons & house vinaigrette. (Veg) (GFA)

Funghi Diavola 7.5

Mushrooms tossed in garlic, white wine, tomato, a hint of chilli and crostini bread. (Veg) (GFA)

PASTA & RISOTTO

Risotto alla Pescatora 13.9

Arborio risotto with calamari, mussels, clams and king prawns and finished with fish bisque. (GF)

Trofie alla Barese 13.9

Trofiette pasta with strips of beef fillet combined with fine beans, grilled peppers & sun-dried tomatoes finished with pesto. (GFA)

Pappardelle alla Boscaiola 11.9

Egg pappardelle pasta in a chicken & porcini mushroom cream sauce finished with truffle essence. (GFA)

Ravioli al Salmone 12.9

Ravioli filled with ricotta & dill in a cream of spinach and smoked salmon, flambéed with vodka.

Strascinati allo Scoglio 13.5

Traditional Southern Italy pasta sautéed with calamari, mussels, clams and king prawns. Finished with a shellfish bisque & cherry tomatoes. (GFA)

Risotto Pollo e Chorizo 12.9

Arborio risotto with chicken, chorizo sausage & garden peas finished with Fontina cheese. (GF)

Penne all'Arrabiata 8.9

Penne pasta tossed in a cherry tomato sauce with a hint of chilli & fresh basil. (Veg) (GFA)

...Add chicken 10.9 (GFA)

Cannelloni Verdi 10.5

Traditional home-made ricotta & spinach cannelloni gratinated with parmesan and tomato sauce. (V)

Rigatoni alla Calabrese 10.5

Rigatoni pasta tossed with mushroom, cannellini beans, sweet paprika & a hint of chilli, finished with flat leaf parsley. (Veg) (GFA)

Penne al Pomodoro 8.5

Penne pasta tossed in a rich tomato ragú. (Veg) (GFA)

... Add Chicken 10.5 (GFA)

Lasagne 10.9

Traditional home-made beef lasagne.

Linguine alla Bolognese 10.9

Traditional beef Bolognese. (GFA)

Linguine alla Carbonara 9.5

Pancetta, egg, Parmesan & a hint of cream. (GFA)

...Add chicken 11.5 (GFA)

Salads

Insalata Pera e Gorgonzola 9

Mixed organic leaves, Gorgonzola cheese, pear, walnut, cranberries, garlic croutons & house vinaigrette. (V) (GFA)

Chicken Caesar Salad 11.9

A classic chicken breast Caesar salad.

MAINS

Coscia di Agnello 18.5

Herb crusted rump of lamb served with fondant potato, shallot puree, crushed peas & red wine jus.

Pollo Imbottito 13.9

Bread crumbed breast of chicken stuffed with cured ham oyster mushrooms and Fontina cheese, served with parmesan cream sauce and roasted pak choi.

Anatra 15.9

Braised duck leg with pancetta, baby gem lettuce, peas and mint served with rosemary baby potato. (GF)

Bianca 11.9

Mozzarella, cured ham, cherry tomatoes, rocket & Parmesan shavings. (GFA)

Romazzino 12.5

Tomato sauce, Gorgonzola, spicy salame & Nduja. (GFA)

Romagnola 11.9

Mozzarella, ricotta, mortadella, pistachio pesto. (GFA)

4 Formaggi 11.9

Tomato sauce topped with four Italian cheeses. (GFA)

Contadina (Vegan Option Available) 10.9

Tomato sauce, mozzarella, mushrooms, roasted peppers & olives. (V) (GFA)

Filetto alla Griglia 25.9

8 oz. Fillet of beef served with home-made chips and a choice of sauce (Gorgonzola, peppercorn, red wine jus).

Branzino al Cartoccio 16.9

Pan-fried filets of seabass with mussels, clams, white wine and cherry tomatoes. Accompanied with garlic & rosemary roast baby potatoes. (GF)

Salmone 16.9

Pan fried fillet of salmon with tender stem broccoli baby roast potatoes, finished with lemon capers sauce. (GF)

PIZZA

Mafiosa 12.5

Tomato sauce, mozzarella, spicy salami, chicken & pancetta. (GFA)

Pescatora 13.5

Tomato sauce, mozzarella, mussels, king prawns, clams & squid. (GFA)

Prosciutto e Funghi 9.9

Tomato sauce, mozzarella, ham & mushroom. (GFA)

Margherita (Vegan Option Available) 8.9

Tomato sauce with mozzarella. (V) (GFA)

Pepperoni 9.9

Tomato sauce, mozzarella & Pepperoni. (GFA)

SIDES

Truffle Parmesan Chips 4.5

Hand-cut Chips 3.2 (Veg)

Mixed Salad 4 (Veg) (GF)

Roast Pak Choy 4 (Veg) (GF)

Rocket & Parmesan Salad 4.5 (GF)

Tender Stem Broccoli 4.5 (Veg) (GF)

Fine Bean 4 (Veg) (GF)

(V) Vegetarian (Veg) Vegan (GF) Gluten Free (GFA) Gluten Free Available

Please speak to a member of staff regarding allergies and intolerances when making your order