

# ABERDEEN RESTAURANT WEEK 2020 MENU

## STARTERS

**BRUSCHETTA (vegan)** Italian staple of toasted bread with fresh tomato, basil, and garlic

**POLENTA CON CARCIOFI (vegan)** Deep fried Polenta with tasty artichokes on top. Gluten Free

**COCCOLI E POLENTA (vegan)** Fried dough and fried Polenta with homemade tomato sauce on the side

**CAPRESE (vegetarian)** Classic Italian salad of fresh mozzarella, fresh tomato, basil. Gluten Free

**CROSTINO TOSCANO** Homemade chicken liver pâté on toasted bread, with a side of caramelised onions

**ZUPPA FIORENTINA (vegan)** Minestrone-style Florentine soup with seasonal vegetables. Gluten free

**OLIVE ASCOLANE** Italian appetizer of breaded and fried meat-stuffed green olives

**MOZZARELLA STICKS (vegetarian)** Breaded and fried mozzarella fingers served with tomato sauce

## MAIN COURSE

**PENNE ALLA NORMA (vegetarian)** Penne pasta in tomato sauce, aubergines and seasoned salted Ricotta

**TAGLIATELLE AI FUNGHI (vegetarian)** Tagliatelle in a creamy sauce, Porcini mushrooms and truffle oil

**RISOTTO ZUCCHINE E GAMBERETTI** Creamy Italian Risotto with prawn and fresh courgette

**TAGLIATELLE AL RAGÙ BOLOGNESE** Tagliatelle in homemade Ragù Bolognese (contains beef)

**GNOCCHI QUATTRO FORMAGGI (vegetarian)** Italian potato gnocchi in a cream-based four cheese sauce

**GNOCCHI RUSTICI AL SUGO** Baked Italian gnocchi pasta in Ragù Bolognese and mozzarella

**PENNE PUTTANESCA (vegan)** Penne pasta in our signature tomato sauce, capers, olives and chilies

**GNOCCHI CON ZUCCHINE (vegan)** Potato gnocchi pasta in a creamy sauce with Julienne-cut courgette

## DESSERT

**PANNA COTTA** Homemade Italian dessert of sweet thickened cream.

**THE BEST TIRAMISÙ** Traditional Italian dessert with mascarpone cream, coffee and Savoiardi biscuits

**BONET** Italian custard-like dessert of eggs, Amaretti biscuits, rum and coffee

**GELATO** Traditional Italian ice cream

**CREME CAMEL ALL'ARANCIA** Homemade crème caramel aromatised with orange zest

**MOUSSE DI CIOCCOLATO E LAMPONE** Velvety Belgian Chocolate mousse and fresh raspberry

**TARTUFI AL COCCO VEGANI** Vegan Truffles with coconut

**TORTA VEGANA AL CIOCCOLATO E FRUTTI DI BOSCO** Vegan cake with chocolate and wild berries