



RESTAURANT WEEK

DINNER MENU

FROM £25

Begin with a Mimosa, followed by your choice of three small plates. Finish with a Panna Cotta for dessert.

VEGETARIAN

MINISTRONE *VE, GFA*

A classic Italian vegetable soup made with seasonal vegetables, beans, pasta and herbs.

BRUSCHETTA *GFA, V*

Lightly toasted bread with diced tomatoes and balsamic glaze.

CAPRESE SALAD *GF, V*

Slices of Scottish mozzarella & tomatoes, and a drizzle of basil oil. Finished with rock salt.

HALLOUMI IN CARROZZA *GF, V*

Lightly dusted halloumi on a bed of San Marzano tomato sauce, sprinkled with parmesan cheese and topped with rocket leaves.

ARANCINI *GF, V*

Breaded rice balls with a mushroom and mozzarella filling. Served with garlic aioli.

TORTELLONI *V*

Stuffed tortelloni with beetroot and goat cheese, in a creamy cheesy sauce.

ROSE RIGATONI *VE, GFA*

Fire roasted red pepper sauce with almond cream.

MEAT & FISH

CARPACCIO

Thinly sliced prime beef, topped with crispy capers, parmesan shavings, rocket, and Evo oil. (£4 Supplement)

CHICKEN GOUJONS

Breaded and golden-fried chicken, served with a sweet chilli sauce.

POLPETTE AL SUGO

Pork and beef meatballs with parsley, parmesan and shallots, served in a San Marzano tomato sauce.

CHORIZO & NDUJA RIGATONI *GFA*

Chorizo Spanish sausage, Italian spicy nduja, and a touch of mascarpone cheese.

ALFREDO SPAGHETTI *GFA*

A creamy pasta with chicken, mushrooms and tarragon.

STEAK PIZZAIOLA

Tender bavette steak cooked in a rich garlic, olive and San Marzano sauce. Available pink or well done. (£4 Supplement)

TUSCAN SCALLOPS

Pan-fried scallops with sundried tomato, spinach, Tuscan sauce and crispy onions. (£4 Supplement)

GAMBERI ALL'AGLIO

King prawns in a white wine, cherry tomato & chilli sauce. Served on a garlic ciabatta. (£3 Supplement)

SIDES

MARINATED MIXED OLIVES

£3.95

MIXED FRESH SALAD

£4.95

GARLIC BREAD

£5.95

CHEESY GARLIC BREAD

£6.95

RUSTIC CHIPS

£4.50

TRUFFLE AND PARMIGIANO CHIPS

£5.95