



ABERDEEN RESTAURANT WEEK 2025

STARTER

1-14th September

Bruschetta al Pomodoro

Italian staple of toasted bread with fresh tomatoes, basil, and garlic (VG, GFO)

Polenta ai Funghi

Homemade deep-fried polenta served with mushroom mousse (V, GFO)

Crestino Toscano

A Tuscan recipe of homemade chicken liver pâté, served with toasted homemade bread and caramelised onions

MAIN COURSE

Rigatoni al ragu

Rigatoni pasta served in our homemade beef Bolognese sauce

Penne alla Puttanesca

Rich dish of penne pasta in our signature homemade tomato sauce, olives & capers (VG, GFO)

Wood-Fired Pizza Margherita

San Marzano tomato sauce, Fior di latte mozzarella cheese, extra virgin olive oil, basil (V)

Pollo alla cacciatora

Tuscan recipe of chicken thighs, celery, tomatoes, olives and Mediterranean herbs, cooked in our wood-fired oven, served with roast potatoes

Penne ai funghi e tartufo

Penne pasta in a deliciously creamy sauce with mushrooms and truffle oil (V, vegan option available)

DESSERT

Cannolo tradizionale (Filled with ricotta cheese)

Chocolate and wild berries Vegan Cake (VG)

Panna Cotta (Choice of wild berries, chocolate or caramel)

2 Courses - £20

3 Courses - £25

