

## 2 Course Chefs Weekend Special Menu

**Friday and Saturday £18.50**

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### **Fully inclusive Celebration menu £70 per couple**

3 course meal with Prosecco or Peroni on arrival, Bottle of house wine, coffee & Italian liqueur to finish

(Choice from: Sambuca, Limoncello, Grappa, Amaretto)

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### **Party menu Tuesday to Thursday**

**2 courses for £15.50/3 courses for £18.50**

### **STARTERS**

#### **CHUNKY MINISTRONE SOUP v,GF**

Served with a slice of bread and butter topped with chopped tomatoes, mozzarella

**Also available – Soup of the Day**

#### **SCALLOPS £2.95EX**

Pan Seared king scallops sautéed in garlic butter, fresh parsley and white wine with a touch of lemon juice.

Served with a slice of garlic bread.

#### **POLPETTINE DELLA MAMMA**

Small spicy beef meatballs cooked in a sauce of Garlic, onion, tomato, chilli & fresh herbs.

Served with garlic bread

#### **PATE DELLO CHEF**

Made with chicken & duck liver with onions, garlic, White wine & fresh herbs. Served with toasted bread

#### **FUNGHI REPIENI**

Mushrooms stuffed with cheese, ham, onions and fresh herbs. Dressed in breadcrumbs, deep fried and served with garlic mayonnaise

#### **ARANCINI**

Crispy fried rice balls in golden breadcrumbs, filled With peas & mozzarella with a spicy tomato dip.

#### **BRUSCHETTA CAPRESE v**

Oven baked Italian bread, rubbed with garlic & and basil.

#### **GAMBERONE PICCANTE GF**

King prawns cooked in extra virgin olive oil, white wine, garlic, fresh herbs & chilli. Served with garlic bread

#### **CALAMARI FRITTI**

Salt & pepper squid rings, lightly floured & deep fried to a crispy coating. Served with salad, lemon wedge and mayonnaise sauce.

#### **MOZZARELLA MILANESE v**

Mozzarella cheese sticks coated in light breadcrumbs, deep fried & served with a spicy tomato dip

#### **HAGGIS TOSCANO**

Haggis on toast topped with a poached egg and crispy bacon strips, served with rocket and balsamic dressing.

#### **ZUPPA DI COZZE**

Mussels sautéed in extra virgin olive oil, onions, Fresh herbs and finished in either: (1) white wine and cream or (2) Spicy tomato sauce. Served with Italian bread.

## MAINS

### **POLLO GRANDUCATO**

Chicken breast coated in light bread-crumbs, pan fried & topped with tomato Napoli sauce, fresh mozzarella, backed & served on a bed of tagliatelle in a cream & wild mushroom sauce.

### **SPIGOLA ALLA GRIGLIA (Fillet of Sea Bass) GF**

Pan-seared fillet of sea bass served on a bed of mixed salad leaves topped with lemon, white wine & parsley sauce, served with baby potatoes and vegetables

### **VEAL ALLA SALTIMBOCCA £1.50 ex**

Medallions of veal lightly floured, pan fried in olive oil and flamed with a white wine sauce, a touch of butter and sage, finished with Parma ham on top. Served with baby potatoes and vegetables

### **BEEF CHIANTI**

Slices of roasted topside of Aberdeen Angus beef served with a red Chianti wine, onions, wild mushrooms and rosemary gravy with baby potatoes and seasonal vegetables

### **RISOTTO AI PORCINI V**

Arborio rice cooked with mixed porcini mushrooms with a touch of cream & parmesan shavings

### **HOME MADE LASAGNE AL FORNO**

Baked to perfection

### **SPAGHETTI with BOLOGNESE GF/ CARBONARA GF**

### **PENNE BOSCAIOLA V**

Penne pasta served in a creamy sauce with wild mushroom, onions, garlic, mixed peppers, petit pois and fresh herbs.

### **SPAGHETTI AI FRUTTI DI MARE £1.50 ex (GF option available)**

Spaghetti tossed with a selection of seafood, squid, king prawns and mussels, blended with white wine, chilli, tomatoes, garlic and fresh herbs

### **PIZZA MARGHERITA v**

Extra toppings – Veg £1, Meat £1.95

### **FUSILLI SALMONE E ASPARAGI**

Pasta twirls tossed with garlic, fresh basil, Scottish salmon flakes and asparagus spears finished with a touch of cream

### **SIRLOIN £6.50ex/ FILLET STEAK£9.50ex/ T-BONE STEAK12.50ex**

Served with salad and crispy fries

## **SIDES**

Garlic Bread £2.95  
Mixed Salad £2.95

Garlic Bread with Cheese £3.95  
Focaccia £4.50

Mixed Olives £3.95  
Fries £2.95