



A LA CARTE

Mediterraneo

STARTERS

CRAZY COMBO BOX SHARING PLATTER (V) 15.00
Jalapeno peppers, mozzarellas sticks, onion rings, truffle & mushroom arancini served with four different dips

TRIO CONTORNI MEDITERRANEO SHARING PLATTER (V) 15.00
A selection of pan-fried Italian style vegetable antipasti served cold: Courgettes with balsamic & fresh mint, diced aubergine with garlic & basil & roast mixed peppers with capers & olives, served with a Rosemary & garlic focaccia

HAGGIS HASH BROWN 8.95
Crispy pan-fried haggis medallions stacked with hash brown & poached egg served with beef jus

SALT & PEPPER FRIED SQUID 8.95
Fresh squid cooked in our own recipe flour & breadcrumb coating, deep fried, served with sweet chilli sauce & a wedge of lemon

CHICKEN SKEWERS GREEK STYLE 8.95
Grilled Cajun skewered chicken breast, on a bed of diced tomato and cucumber, Served with a Greek yoghurt, mint & cucumber dip

MUSSELS SICILIANA 8.95
Fresh mussels sauteed in extra virgin olive oil with onions, fresh herbs, chilli, garlic, white wine & tomatoes

'NDUJA GAMBERONI 8.95
Tiger king prawns and soft spicy 'nduja sauteed in olive oil, garlic & fresh chilli topped with crispy croutons

THE BURRATA (V) 8.95
Mozzarella style cheese from the south of Italy with a soft creamy centre served with marinated cherry tomatoes and basil drizzle

ARANCINI WITH TRUFFLE & MUSHROOM 8.95
Arborio rice balls infused with truffle oil, chopped chestnut mushrooms & Parmesan cheese coated in breadcrumb, deep fried, served over a creamy, cheese sauce

BRUSCHETTA ROMANA (V) 7.50
Toasted Italian bread topped with a marinade of chopped vine tomatoes, garlic, basil, extra virgin olive oil & finely

SIDES

GARLIC BREAD (4 SLICES) 3.95
GARLIC BREAD WITH CHEESE (3 SLICES) 4.50
FRENCH FRIES..... 3.50
PARMESAN FRIES..... 3.95
ONION RINGS 3.95
MIXED SALAD 4.50
FOCACCIA SEA SALT & ROSEMARY (V) 5.50
FOCACCIA DI PARMA 7.50
Baked focaccia bread topped with creamy Burrata , basil oil & layers of fresh Parma ham
GARLIC & MOZZARELLA FOCACCIA (V) 6.50
Sliced and served on a wooden board with marinara sauce on the side

MAINS

BALMORAL CHICKEN 17.50
A creamy brandy infused peppercorn sauce topped with a butterflied breast of chicken stuffed with a Highland haggis centre, coated in breadcrumbs, shallow fried, served with a side of lyonnaise & parmesan potato cake

BEEF FARMER STYLE 17.95
Slowly cooked tender strips of Scotch beef with carrots, onions, celery, fresh rosemary Chianti wine jus served with a side of lyonnaise & parmesan potato cake

FISH & CHIPS 14.95
Boneless angel cut prime haddock fillet goujons coated in our special flour & breadcrumb mix, crispy fried, served with fries, tartare sauce & lemon wedge

CIDER BRAISED PORK CHEEKS 17.50
Slowly cooked succulently tender pork cheeks with onions, sage, cider, Marsala wine, fresh diced apple and caramelised onions served with a side of lyonnaise & parmesan potato cake

CHEFS SIGNATURE DISHES

TAGLIATELLE WITH BRAISED BEEF & PORCINI MUSHROOMS 14.50
Pasta ribbons served with slow cooked braised Scottish Aberdeen Angus beef (8 hours) in a rich red wine & onion sauce with flavoursome Porcini mushrooms topped with Parmesan shavings

CHATEAUBRIAND FOR 2 PEOPLE (COOKED MEDIUM RARE) 62.00
28 day mature Prime Scottish Fillet Steak served with fries, onion rings, grilled tomato & mushrooms plus a sauce of your choice:
CHIANTI WINE & MUSHROOM or BRANDY PEPPERCORN SAUCE

PIZZAS

PIZZA MARGHERITA (V) 9.95
A traditional classic

PIZZA REGINA (V) 12.00
Topped with tomato, mozzarella, fresh basil served with fresh buratta cheese in the centre

PIZZA BBQ BUFFALO CHICKEN 12.00
Topped with tomato, mozzarella, slices of marinated South Western chicken breast & jalapeno's drizzled with barbecue sauce

PIZZA SUPER MEATY 12.00
Topped with tomato, mozzarella, pepperoni, Italian sausage, meatballs, ham & jalapeno's

PIZZA DIAVOLA 11.50
Topped with tomato, mozzarella, Italian spicy salami & jalapeno's

BURGERS

BEEF BURGER MEDITERRANEO 11.50
An 8oz char-grilled prime Scotch beef burger in a soft bun with salad leaves & cheddar cheese.

VEAL MILANESE 17.50
Breaded veal, pan fried served with spaghetti al Pomodoro, garnished with lemon wedge

CHICKEN CAESAR SALAD 12.50
Char-grilled chicken strips, bacon, croutons, parmesan shavings, seasonal leaves & Caesar dressing

SEA BASS HERB CRUST 18.50
Fillet of Scottish sea bass coated in fragrant breadcrumbs seasoned with fresh herbs, lemon & lime zest, fresh parsley & fish jus served with a garlic, lemon & prawns linguine

PINK & BLACK PEPPERCORN SCOTCH FILLET STEAK COOKED TO YOUR PREFERENCE 29.95
Pan seared prime Scottish fillet steak cooked in a sauce of butter, cracked black & pink peppercorns, flamed with brandy & beef jus blended with double cream served with a side of lyonnaise & parmesan potato cake

FISH STEW PORTOFINO 19.50
A seafood stew made with king prawns, calamari, fillet of sea bass, mussels, extra virgin olive oil, garlic, onion, fresh basil & parsley a splash of white wine, San Marzano tomato & a hint of chilli, stewed to perfection served with Italian garlic bread

LOBSTER LINGUINE 21.50
Linguini pasta tossed in a sauce made with half lobster chunks, olive oil, garlic, hint of chilli, fish stock, splash of white wine, tomato & cream

TAGLIOLINI AL NERO 15.50
Black squid ink flavoured pasta tossed with olive oil, garlic, chilli, fish stock, cherry tomato, fresh squid & fragrant herb & lemon breadcrumbs

PIZZA PARMA RUCOLA 12.00
Topped with tomato, mozzarella, Parma ham, rocket & parmesan shavings

PIZZA VEGETARIANA (V) 11.50
Topped with tomato, mozzarella, red onion, olives, mushrooms & mixed peppers

PIZZA CARBONARA 12.00
Topped with fresh mozzarella, crispy pancetta & a mix of egg yolk, Parmesan & black pepper

CALZONE ARRABBIATA 12.00
Folded pizza with tomato, mozzarella, chicken, pepperoni & sweetcorn

****GLUTEN FREE BASE AVAILABLE, VEGAN OPTION AVAILABLE**
ADDITIONAL PIZZA TOPPINGS
Vegetable (V) £1 extra | Meat £1.50 extra**

CAJUN CHICKEN BURGER 12.50
Char-grilled Cajun marinated chicken breast in a soft bun topped with double cheddar cheese slice, tomato, red onion & salad leaves

PASTAS

LINGUINE MARINARA 15.50
Long thin pasta tossed with seafood favourites. A selection of fresh squid, king prawns & mussels blended with white wine, chilli, tomatoes, garlic & fresh herbs

FUSILLI BABY BROCCOLI TUSCAN SAUSAGE 12.50
Pasta twirls cooked with minced spicy Italian sausage, sprouting broccoli from South of Italy, a splash of white wine, fresh chillies, garlic & grated nutmeg with a touch of cream

LINGUINE WITH SAFFRON & KING PRAWN 15.50
Linguine pasta cooked with extra virgin olive oil, garlic, fresh basil, chopped parsley, a hint of fresh chilli, a splash of white wine, king prawns & shellfish reduction blended with cream & saffron

GNOCCHI WITH SMOKED PANCETTA & COURGETTE 12.50
Italian style potato dumplings sauteed with crispy smoked pancetta in a sauce of blended courgette, cream, garlic, onions & basil topped with Burrata cheese

SPAGHETTI CARBONARA ITALIAN STYLE (NO CREAM) 12.50
Spaghetti tossed in a sauce of crispy diced smoked pancetta, egg yolk & parmesan cheese with black pepper

FUSILLI CREAMY CAJUN CHICKEN 12.95
Pasta twirls with marinated cajun breast of chicken with garlic, black pepper tossed in a creamy sauce

PENNE SALSICCIA PICCANTE & 'NDUJA 12.95
Penne pasta sauteed in a rich spicy tomato Ragù' made with Italian pork mince sausage, Calabrese soft spicy salami & fresh basil topped with mascarpone

SPANISH RISOTTO 15.50
Paella with twist made with arborio rice, mixed peppers, white wine, fish stock, saffron strands served with diced chorizo, sliced chicken, king prawns & mussels finished with a squeeze of lemon juice

STELLE DI SALMONE 12.50
Star shaped pasta parcels stuffed with fresh salmon, Ricotta cheese & dill served with a sauce made with chopped king prawns, cream & a touch of tomato

PENNE ALLA NORMA (V) 12.95
Sicilian classic made with aubergine, San Marzano tomato, fresh basil, topped with grated Ricotta salata

CLASSICS

LASAGNE AL FORNO 11.50
PENNE ALLA ARRABBIATA (V) 11.50
SPAGHETTI BOLOGNESE 11.50
SPAGHETTI CARBONARA (WITH CREAM) 11.50

**** GLUTEN FREE DISHES ** PASTA DISHES CAN BE MADE WITH GLUTEN FREE INGREDIENTS ON REQUEST**