

# **MEDITERRANEO LUNCH MENU 1**

1 COURSE £9.50 | 2 COURSE £11.95 (starter & main only) Served Sunday – Friday 12 noon – 4pm

# **STARTERS**

### **HAGGIS FRITTO**

Haggis fritters dressed in light breadcrumbs, deep-fried, served with a creamy peppercorn sauce

# CHUNKY MINESTRONE SOUP (V) or SOUP of the DAY

Served with a slice of bread & butter

#### **BRUSCHETTA ROMANA (V)**

Toasted Italian bread topped with a marinade of chopped vine tomatoes, garlic, basil, extra virgin olive oil & red onions

### **CALAMARI FRITTI**

Squid rings fried in a light batter, salt & pepper, served with tartare sauce & lemon wedge

#### ARANCINI WITH TRUFFLE & MUSHROOM

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

#### **EGG & CHEESY BEANO**

Borlotti beans cooked in a rich tomato sauce topped with slice of cheddar cheese & a poached egg

# **MAINS**

# CHEFS FAVOURITE'S

# CHICKEN MILANESE CON SPAGHETTI

Marinated breast of chicken fillets in breadcrumbs, pan-fried & served with spaghetti in a tomato & basil sauce

# BEEF BURGER

An 8oz char-grilled prime Scotch beef burger in a soft bun with salad leaves & cheddar cheese served with a side of creamy brandy peppercorn sauce. Served with house fries

**MEDITERRANEO** 

### All £2.95 supplement

# HADDOCK GOUJONS

Fillet of haddock goujons, lightly floured & deep-fried to a crispy coating. Served with fries, lemon wedge & tartare sauce

#### PIZZA HAM & MUSHROOM

Stone-baked

### LASAGNE AL FORNO

Traditional oven baked Italian favourite

### PENNE AL CAPONE

Penne pasta tossed in a sauce made with garlic, tomato, chilli, spicy Italian sausage & beef meatballs.

# **GNOCCHETTI CAPRESE (V)**

Potato dumplings served in a sauce made with San Marzano tomato, diced fresh Mozzarella, basil & cream, topped with Parmesan cheese then oven baked.

#### **SPAGHETTI AMATRICIANA**

Spaghetti tossed in a sauce made with olive oil, garlic, chilli pepper, onion, Pancetta & Napoli sauce with fresh basil

# RISOTTO AI PORCINI (V)

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

# CHORIZO & ROAST PEPPER PASTA BAKE

Cooked in a sauce of garlic, onions, cream, tomato, diced chorizo & roast peppers, oven baked with a Parmesan crust

# **SIDE ORDERS**

Marinated Olives With Pickled Garlic	3.95	French Fries	3.50
Garlic Bread	3.95	Parmesan Fries	3.95
Garlic Bread & Cheese	4.50	Onion Rings	3.95
Stone Baked Focaccia Sea Salt & Rosemary	5.50	Side Salad	4.50



#### **FOOD ALLERGIES & INTOLERANCES**

Before ordering please speak to our Restaurant Manager about your requirements



# **MEDITERRANEO LUNCH MENU 2**

1 COURSE £9.50 | 2 COURSE £11.95 (starter & main only) Served Sunday - Friday 12 noon - 4pm

# **STARTERS**

#### BRUSCHETTA ROMANA (V)

Toasted Italian bread topped with a marinade of chopped vine tomatoes, garlic, basil, extra virgin olive oil & red onions

# **CHUNKY MINESTRONE SOUP (V)** or SOUP of the DAY

Served with a slice of bread & butter

#### **MOZZARELLA MILANESE (V)**

Mozzarella sticks in breadcrumbs, deep fried. Served with spicy tomato sauce

#### **ARANCINI WITH TRUFFLE & MUSHROOM**

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

#### POTATO & CHORIZO HOT POT

Slow cooked sliced potatoes cake, infused with olive oil, butter, a hint of garlic, sliced onion & rosemary served with diced chorizo

#### **EGG & CHEESY BEANO**

Borlotti beans cooked in a rich tomato sauce topped with slice of cheddar cheese & a poached egg

# **MAINS**

# CHEFS FAVOURITE'S

# **CHICKEN STROGANOFF-**

Supreme of chicken breast strips sautéed in butter with onions, mushrooms, French mustard & red wine, flamed in brandy then blended with cream, served with arborio rice

# **BEEF BURGER MEDITERRANEO**

An 8oz char-grilled prime Scotch beef burger in a soft bun with salad leaves & cheddar cheese served with a side of creamy brandy peppercorn sauce. Served with house fries

### All £2.95 supplement

# **MUSSELS MARINARA**

Mussels sautéed in extra virgin olive oil with onions, fresh herbs, chilli, garlic, white wine & tomatoes

### PENNE ARRABBIATA (V)

Pasta quills tossed in a sauce made with olive oil, onions, garlic, chilli peppers, tomatoes & basil {quite spicy}

# **FUSILLI BABY BROCCOLI TUSCAN SAUSAGE**

Pasta twirls cooked with minced spiced Italian sausage, sprouting broccoli, a splash of white wine, fresh chilly, garlic, grated nutmeg with a touch of cream

# PIZZA WITH BEEF MEATBALLS

Stone-baked

### LASAGNE AL FORNO

Traditional oven baked Italian favourite

#### **CHICKEN CAESAR SALAD**

Char-grilled chicken strips, bacon, croutons, parmesan shavings, seasonal leaves & Caesar dressing

#### GOATS CHEESE RISOTTO (V)

Arborio rice sauteed in extra virgin olive oil, roasted mixed peppers, mushrooms & cream topped with crumbled goats cheese

# **SPAGHETTI RAGU' & SPICY BABY MEATBALLS**

Spaghetti with tender baby beef meatballs tossed in a garlic, fresh herbs & bolognese sauce

# TAGLIATELLE HAM & **MUSHROOM**

Long pasta ribbon sauteed with garlic, onion, mushrooms & strips of cooked ham blended with cream & Parmesan cheese

# **SIDE ORDERS**

Marinated Olives With Pickled Garlic	 French Fries	3.50
Garlic Bread	Parmesan Fries	3.95
Garlic Bread & Cheese	Onion Rings	3.95
Stone Baked Focaccia Sea Salt & Rosemary	Side Salad	4.50

#### **FOOD ALLERGIES & INTOLERANCES**