

Fresh homemade bread with olives £3.95

### Starters

Mixed sauteed seafood feast with mussels, clams, langoustine, prawn, scallop and calamari cooked with olive oil, garlic, flat leaf parsley and kiss of chilli served with crostino £10.95

Smoked Scottish salmon served with fresh Burrata di bufala (creamy mozzarella strips) and lemon infused extra virgin olive oil £7.95

Puff pastry roll with italian pork sausage and friarielli (italian bitter broccoli tossed with olive oil, garlic and kiss of chilli) served with fresh buffalo mozzarella £7.95

Rustico: Neapolitain savoury tart filled with mozzarella, salame, ham, ricotta, black pepper and parmiggiano cheese £6.95

Charcoal grilled mixed vegetables (served warm)drizzled with extra virgin olive oil £6.95

Provola dei poveri; fresh smoked mozzarella cooked with cherry tomatoes, olive oil, garlic and oregano £6.95

### Fresh Pasta (gluten free available)

Linguine with mixed Scottish seafood tossed with cherry tomatoes, olive oil, white wine, garlic and a kiss of chilli £16.95

Fresh egg ravioli (please ask of todays filling) tossed with butter and sage £8.95/£12.95

Fresh paccheri pasta tossed with rich Scottish mixed meat passata ragu` sauce £8.95/£12.95

Fresh scialatielli pasta tossed with typical Neapolitain Genovese sauce based on slow cooked onions and calamari £8.95/£12.95

Mezzanielli pasta tossed onion, pancetta lardons, tomatoes, fresh basil and touch of chilli £8.95/£12.95

Fresh capunti pasta tossed with cherry tomatoes, olive oil, garlic and loads fresh basil and smoked scamorza cheese £8.95/£12.95

## Pizze e focaccia

Focaccia with fresh rosemary and olive oil

£5.50

The Queen pizza Margherita! Topped with tomato passata, mozzarella and basil

£11.95

Neapolitan calzone filled with ricotta cheese, diced ham, mushrooms,  
mozzarella and parmesan

£13.95

A` Marinara; tomatoes, oregano, garlic and olive oil

£8.95

## Main course

*\*main course served with garnish side of roast potatoes and vegetables*

*Or salad, please request which you prefer*

\*Grigliata di Pesce; Melody of grilled mixed Scottish fish and  
crustaceans (ask of today's selection) drizzled with lemon infused extra  
virgin olive oil and rock salt £21.95

\*Fillet of lemon sole oven baked with olive oil, lemon, white wine ,  
butter served with stewed beef tomatos with herbs  
and saoury potato gateaux £16.95

\*Scotch beef rough cut , slow cooked with soffritto and birra moretti jus £14.95

\*Saddle of rabbit slow cooked with onion, white wine and fresh sage £16.95

Aubergine "shoes" oven baked and filled with cherry tomatoes,  
mozzarella parmesan cheese and fresh basil £12.95

Octopus cooked with diced potatoes, cherry tomatoes and fresh basil  
served with crostino £14.95

**Please let it be known when you are ordering if you have any allergies  
or dietary requirements**