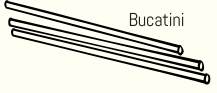
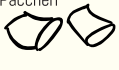


ITALIAN SMALL PLATES

PASTA FRESCA

Our pasta shapes are subject to change as we may run out from time to time

Rigatoni Carbonara	Guanciale, Pecorino Romano cheese, egg yolk, freshly ground black pepper		8.50
Penne Arrabbiata e Buratta	San Marzano tomato sauce, Calabrian red chilli pepper, Burrata d’Andria V		8.50
Bucatini Amatriciana	San Marzano tomato sauce, Guanciale, Pecorino Romano cheese, freshly ground black pepper		8.00
Spaghetti Pomodoro	San Marzano tomato sauce, fresh basil V		6.50
Pici Cacio e Pepe	Pecorino Romano cheese, freshly ground pepper		8.00
Paccheri Frutti di Mare	With mussels, clams, prawns, squid, scallops in a garlic, chilli and cherry tomato sauce		12.50
Tagliolini Aglio Olio e Peperoncino	Fresh garlic, Calabrian red chilli pepper, Calabrian extra virgin olive oil V		7.00
Orecchiette Salsiccia e Funghi	Tuscan Italian sausage, wild mushrooms and Grana Padano cheese		9.50
Reginette Lamb Ragout ‘Nduja	Scottish lamb and spicy Calabrian ‘nduja ragout		10.50
Ravioli Burro e Salvia	Stuffed with Chianti braised beef and served with brown butter and sage sauce		12.00
Linguine alle Vongole	With clams, garlic, chilli, fresh herbs and white wine		9.50

VEGAN SIGNATURE PARMIGIANA

Layers of lightly fried aubergine, tomato sauce, vegan parmesan and fresh basil baked in the oven VG	9.00
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RISOTTO

Fresh Scottish lobster and caviar	16.50
Roasted veg (Available vegan on request)	8.50
King prawn, saffron and cherry tomato	11.50
Chicken, tenderstem broccoli in a creamy white wine and parmesan sauce	9.50

FRITTI

Prawns and calamari lightly floured and deep fried with lemon caper aioli	11.50
King prawn tempura with nam jim	9.50
Mixed vegetable tempura with gochujang sauce VG	9.00
French fries V	5.00
Deep fried breaded pasta with pork Mortadella Bologna PGI and pistachio, served with pistachio mayo	7.50
Deep fried saffron & Grana Padano arancini served with saffron mayo	7.50
Potato croquette stuffed with mozzarella and served with spicy mayo	7.50
Crispy cauliflower in a sticky sweet gochujang sauce VG	7.00

SALUMI

Porchetta	6.50
24 month Parma ham	8.00
Mortadella	8.00
Spianata Calabrese salami	6.50

FOCACCIA

Focaccia with extra virgin olive oil VG	4.00
Focaccia with a wild garlic butter and grated Grana Padano V	5.50
Focaccia with a spicy ‘Nduja butter and grated Grana Padano	7.00

INSALATA

Apulian Burrata cheese with red Datterini tomatoes, rocket and balsamic dressing V	8.00
Campania buffalo mozzarella with Cantabrico anchioves, red Datterini tomatoes and evoo	8.00
House salad VG	4.50

Please always inform your server of any allergies or intolerances before placing your order. V = Vegetarian VG = Vegan
SERVICE CHARGE: Our teams work really hard to give you great food & drink service, so we add an optional 10% service charge, which is passed directly to our staff

ITALIAN SMALL PLATES

PIZZA PINSA

Campania	San Marzano tomato sauce, Fiordilatte mozzarella, fresh basil and evoo V	5.50
Calabria	San Marzano tomato sauce, Fiordilatte mozzarella, Spianata Calabrese salami, spicy ‘Nduja Calabrese, honey and evoo	8.50
Sardegna	San Marzano tomato sauce, Fiordilatte mozzarella, Sardinian sausage, Pecorino fiore Sardo cheese and evoo	8.00
Lazio	Fiordilatte mozzarella, Porchetta di Ariccia, Pecorino Romano cheese and tuna sauce	9.00
Lombardia	Fiordilatte mozzarella, Grana Padano, Gorgonzola DOP, Valtellina goats cheese, walnuts and honey	9.50
Puglia	Fiordilatte mozzarella, wild broccoli, Burrata Pugliese cheese, fresh red chilli pepper and evoo V	8.50
Amalfi	Fiordilatte mozzarella, yellow and red Datterino tomatoes, Buffalo mozzarella and Amalfi lemon zest V	8.50
Glesga	San Marzano tomato sauce, Fiordilatte mozzarella, ham and roasted pineapple	9.00
Emilia Romegna	36 month riserva Grana Padano cheese Fonduta, 24 month aged Parma ham and balsamic from Modena	8.50
Bologna	Fiordilatte mozzarella, stracciatella cheese, mortadella, potato croquettes and crushed pistachios	9.50

CARNE e POLLO

4oz Scottish fillet in a green peppercorn sauce	14.50
4oz Scottish ribeye on a bed of rocket salad, parmesan shavings and balsamic glaze	13.50
Chicken Milanese on a tomato and nduja base	10.50
Chicken blue cheese and wild mushrooms	9.50
Pan fried chicken and crispy parma ham topped with sage	10.00

PESCE

King prawns with a spicy ‘nduja sauce	10.50
Pan seared scallops with lemon pancetta in a lemon butter	13.50
Sea Bass with shallots, crispy capers in a lemon & white wine sauce	11.50
Grilled prawns with a spicy salmoriglio sauce	10.50
Fresh Langoustines in a garlic butter	11.50
King prawns on a bed of citrus fennel in a orange and white wine sauce	11.50

DIPS

Pistachio mayo V	2.00
Lemon caper aioli V	2.00
Roast garlic aioli V	2.00
Spicy mayo V	2.00
Nam Jim	2.00
Gochujang sauce VG	2.00
Truffle and parmesan mayo	2.00

WAGYU

HOARDWHEEL WAGYU Bred in the Scottish Borders, our Wagyu beef is reared on a family farm using regenerative & sustainable grazing systems to help the environment. They graze on herb-rich fields that provide flowers for bees & other pollinators.The unique depth of flavour makes for an extraordinary culinary experience that you won’t forget.

Wagyu Lasagne	14.50
Wagyu Tacos	13.50
Wagyu Cheeseburger Sliders	14.50

CONTORNI

French fries V	5.00
Tenderstem broccoli in a garlic, ginger, chilli and soy VG	6.50
Padron peppers VG	6.50
Spicy potatoes VG	6.50

DOLCI

Cheesecake of the day V	7.00
Fiordilatte soft serve ice cream V	4.50
Fiordilatte soft serve ice cream with Amarena cherries V	6.50
Tiramisu V	6.50
Affogato V	5.50