

Wine & Beer List

Available with all "Meal-Deal" menus at no extra cost

White Wines

Trebbiano IGT 2019

Italy's most widely planted white grape variety with a delicate almond flavour, crispy flinty style and refreshing unoaked finish.

Pinot Grigio IGT 2018/19

A crisp, fruity white wine with a delightful full and ripe aroma, dry, fresh with a long. Suitable to accompany the whole meal.

Sauvignon Blanc IGT 2018/19

Crisp & lively with zesty citrus aromas. Glorious fruit flavours of fresh lime, lemon & gooseberry combine to create a refreshing aromatic wine.

Chardonnay IGT 2019

Fresh citrus, melon & peach flavours & a soft creamy palate.

Rosé Wine

Berry Estate Rosé

Strawberry, cherry and citrus flavours with hints of spice, & soft cream palate.

Bottled Beers 330ml

Red Peroni 4.7% Italy

Budweiser 4.5% USA

Corona 4.5% Mexico

Birra Moretti 4.6% Italy

**Takeaway
Cocktails
Available**



Red Wines

Merlot IGT 2018/19

A fruity spicy red wine that has a nice balance of tannin, acid and alcohol on the palate.

Sangiovese IGT 2018/19

Bright ruby red with aromas of forest fruits, a medium bodied palate and a delicious food-friendly freshness.

Cabernet Sauvignon 2018/19

A full-bodied, complex, dry wine with taste of heavy red and black fruit backed by noticeable tannic content.

Montepulciano d' Abruzzo DOC

2018/19 The wine is deep ruby red in colour with an intense and fragrant bouquet of jam & cherry, with a hint of sweet violet, dry, full, warm and well defined on the palate.

Special Promotion

Prosecco £14.50

The most stylish and trendy wine in Europe

Ripasso Valpolicella 2018 £18.50

Red Full-bodied, velvet smooth and substantial.

Primitivo Salento IGT 2018/19 £18.50

Red Rich and full bodied although a soft and the acidity is low.

Marlboro Sauvignon Blanc 2018/19
£18.50

White The palate is intense and lively with a long crisp finish.

Luna Rossa Cocktail Bar & Bistro

Full Off-Sale License

Meal Deal

A full meal for 2 including a bottle wine or 4 selected beers of your choice

Tel. 0141 212 3025

Due to Licensing Law, the Meal Deal order can only be collected in person & over 18.

Meal Deal N° 1

Choose any 2 Main Courses and any 2 Desserts
With a bottle of wine or 4 bottled beers from our list

ONLY £34.50 for 2

Meal Deal N° 2

Choose any 2 Starters and any 2 Main Courses
With a bottle of wine or 4 bottled beers from our list

ONLY £36.50 for 2

Meal Deal N° 3

Choose any 2 Starters and any 2 Main Courses plus any 2 Dessert with a bottle of wine or 4 bottled beers from our list

ONLY £44.00 for 2

Meal Deal N° 4

Star Meal

Choose any 2 Pizza with 4 bottled Red Peroni Or any 2 pasta dishes with garlic bread and any 4 bottled beers from our list

ONLY £29.50 for 2

The above "Meal Deal" offers are not available for **Just Eat** delivery

Choice of Starters

Prawn cocktail

Atlantic prawns served with homemade seafood sauce.

✓ Trio of Mushrooms, Mozzarella and Onion rings

Dressed in breadcrumbs, deep-fried and served with garlic mayonnaise.

Homemade Pate

Made with chicken & duck liver. Served with red currant jelly & toast.

Salsiccia con Fagioli

Italian sausage and Borlotti bean in a special spicy tomato sauce.

Spicy Meatballs

Made with minced topside of beef, seasoning, tossed in tomato sauce and served over boiled rice.

Stuffed Mushrooms

Deep fried breaded mushrooms stuffed with a blend of cheese and ham and served with garlic mayonnaise.

Calamari Fritti

Dressed in flour and light breadcrumb, deep fried, served with tartare sauce, lemon wedge and garnished with plain crisps

✓ Mozzarella Croquettes

Breaded and deep-fried Mozzarella wedges served with spicy tomato sauce or garlic mayonnaise.

Mussels alla Provinciale

Cooked in onions, garlic, white wine, black pepper, tomatoes, a hint of fresh chilli and parsley.



Choice of 12" Pizza

Dante's Pizza

Vola la Pizza

The Best pizza! Pizza base topped with special tomato sauce, Mozzarella di Bufala, Parma ham, marinated chicken breast, spicy Salsiccia, onions and oregano

✓ Pizza Margherita

Pizza base topped with special tomato sauce, Mozzarella cheese and basil.

Pizza Napolitana

Pizza base topped with special tomato sauce, Mozzarella cheese, anchovies and olives.

✓ Pizza Vegana

Vegan Pizza. Pizza base topped with special tomato sauce and you may choose your own two toppings.

* e.v.o.o. Extra virgin olive oil

Choice of Main Courses

✓ Risotto Ortolana

Rice cooked with vegetable stock, onions, mushrooms, garlic, zucchini, mixed peppers, petit pois, Parmesan cheese, fresh herbs & sunflower seeds.

Classic Burger

Made with 6oz minced Scottish Topside of beef with sautéed onion, melted Cheddar cheese, tomato slices, gherkins, Rocket salad leaves and served with fine chips.

Special Pepero (Spicy Beef)

Diced top side of beef sautéed in *e.v.o.o with shallot, garlic, pepper sauce, red and green peppercorn, red wine, tomato, rosemary, bay leaves and potatoes. Quite Spicy

Pasta Principessa

Short pasta tossed with diced fillet of marinated chicken breast, Parma ham, salami, white wine, petit pois, fresh tomatoes, garlic, basil & cream sauce.

Stew of Gigot of Lamb

Seasoned with garlic, rosemary, white wine, mint, black pepper, a little chilli, Balsamic vinegar & a tangy tomato sauce, market vegetables and potatoes

✓ Penne Arrabbiata

Pasta quills with spicy tomato sauce, fresh chilli, basil and a hint of garlic.

Rigatoni alla Norcina

Original recipe from Norcia. Pasta tossed in a sauce made with e.v.o.o., shallots, spicy Italian sausage, Pancetta, Ventricina spicy salami, fresh chilli, garlic and tomato.

Pollo al Pepe

Breast of Chicken in Peppercorn Sauce Made with butter, demi-glace, red wine and cream. Served with boiled rice.

Classic Lasagne al Forno

Traditional Italian dish with our Bolognese, Béchamel sauce and Parmesan cheese.

Spaghetti Carbonara

Spaghetti tossed in *e.v.o.o with garlic, parsley, black pepper, diced Pancetta, egg yolk, Parmesan cheese and cream.

Fish & Chips

Deep-fried fillet of haddock in a special crispy batter with chips and mushy peas.

Mixed Fillet of Fish Goujons

(Plaice & Haddock) Dressed in batter, deep fried, served with tartare sauce, fine chips and lemon wedge.

Choice of Desserts

Dante Special Cheesecake *** Chocolate Fudge Cake

Homemade Sticky Toffee Pudding *** Homemade Apple Pie