

Lunas Pizze

Vola la Pizza

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

£12.50

Pizza Vegetariana

Vegetarian pizza. Pizza base topped with special tomato sauce, asparagus, courgettes, mushrooms, aubergines, mixed pepper, a hint of garlic, basil and oregano

£11.50

Pizza Quattro Stagioni

Pizza base topped with special tomato sauce, Mozzarella cheese, baked ham, salami, mushrooms, onions, artichokes, anchovies and mixed peppers.

£12.50

La Pizza Rossa

Pizza base topped with special tomato sauce, Mozzarella cheese, strips of marinated chicken breast, shallots, spicy salami, nduja calabrese. **Very Hot and spicy!**

£12.50

* Pizza Margherita

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

£10.50

12" Focaccia Bread

Topped with extra virgin olive oil, sea salt and rosemary.

£5.50

* Pizza Capricciosa

Pizza base topped with special tomato sauce, Mozzarella, baked ham, mushrooms, red onions and fresh basil.

£12.50

Classic Burger

Made with ½ lb minced Scottish Topside of beef with sautéed onion, melted Cheddar cheese, tomato slices, gherkins, Rocket salad leaves and served with fine chips.

£8.95

Italian Ciabatta Burger

Made with special filling of marinated strips of grilled chicken breast, Mozzarella cheese, red onions, leaves of little Gem salad, Rocket leaves and served piping hot with fine chips.

£9.50

Desserts

Torta di Mele (Homemade Apple Pie)

Served hot with ice-cream, whipped cream and crème patisserie.

Homemade Tiramisu

Classic Italian dessert with Mascarpone semifreddo, sponge finger, coffee & cocoa.

Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

Sticky Toffee Pudding

Served hot with vanilla ice cream and cream.

Meringue Delight

With ice cream, summer fruit and fresh cream

Mixed Italian Ice Cream

with Choice of Topping.

Chef's Cheesecake

Tea of Coffee (Latte £2.50 supplement)

Vegetarian and Gluten Free dishes Available

 Denotes Vegetarian Dish

Our dishes may contain traces of nuts. ~~ Gluten Free dishes are available, made to order.
Please let us know which dish from the menu you would like.



Family Lunch Menu

Available Saturday & Sunday
From 12.00 noon till 4.00pm

You may choose any Two Courses £14.50
£5.50 supplement for a Third Course

Appetisers

**** Freshly Baked Focaccia made to order (Ideal to share) £5.50 ****

Garlic Bread £3.50 ~ ~ Garlic Bread with Cheese £4.50

Basket of Italian Bread for 2 £2.50

Classic Bruschetta with tomatoes, basil and a hint of garlic £5.50

Starters

Duet of Seasonal Melon

Trio of Mushrooms, Mozzarella and Onion Rings

Mushrooms, Mozzarella cubes, onion rings and zucchini dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise.

Deep Fried Mozzarella Cheese

Coated in spicy breadcrumbs, deep fried. Served with a spicy tomato sauce or garlic mayonnaise.

Mussels alla Provinciale (£1.50 supplement)

Mussels cooked in onions, garlic, white wine, black pepper, tomatoes and parsley.

Spicy Italian Sausage (*Salsiccia con Fagioli*)

Classic dish from Tuscany is made with spices, Italian sausage and Borlotti beans in a special sauce with sage, garlic, blended with tomato sauce.

Classic Prawn Cocktail

Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread and lemon wedge

Stuffed Mushrooms

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

Terrine of Pâté (*Smooth Pâté*)

Our homemade pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with toast and garnished with seasonal leaves.

Calamari Fritti

Marinated in lemon juice & white pepper, dressed with flour and light bread crumb, deep fried and served with a tartare sauce or with a spicy sweet chilli sauce.

Italian Antipasto (£1.50 Supplement)

A fine, assorted selection of Italian cured meat like Parma ham, Salami, baked ham etc. Garnished with olives and grilled vegetables.

Classic Italian Minestrone

The classic Italian vegetable soup.

Chef's Soup of the Day

Served with bread and butter.

 Denotes Vegetarian Dish

Important Notice: Please advise our waiting staff on any food allergy you may suffer from, to prevent such ingredient(s) contaminating your food.

Thank you for your co-operation.

Main Courses

Pizza Margherita

Tomato base, Mozzarella and basil.

Penne Arrabbiata

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic.

(Add chicken for £2.50 supplement)

Linguine alla Marinara (*Seafood Pasta*)

Linguine tossed in extra virgin live oil with three varieties of prawns (King, Tiger and North Atlantic), flamed in Brandy, chilli, garlic, white wine, fresh herbs, tomato and cream sauce.

Escalope of Chicken alla Milanese

Marinated chicken breast dressed in breadcrumbs, pan-fried and served over linguine al pomodoro.

Stew of Gigot & shoulder of Lamb Tuscany Style

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, Balsamic vinegar and blended with a tangy tomato sauce and potatoes.

Classic Lasagne al Forno

Traditional Italian dish made with layers of egg pasta filled with a rich special beef ragù, blended with Béchamel sauce and Parmesan cheese then baked in the oven.

Spaghetti alla Carbonara

Spaghetti tossed in extra virgin olive oil with garlic, parsley, fresh ground black pepper, Pancetta, egg yolk, Parmesan cheese and cream.

Risotto all' Ortolana

Rice cooked in extra virgin olive oil with vegetable stock, onions, mushrooms, garlic, zucchini, mixed peppers, petit pois, parmesan cheese, fresh herbs and sunflower seeds.

Roasted Scottish Sirloin in a Creamy Pepper Sauce (£3.50 supplement)

(Chef's Speciality) Baked sirloin of Beef in a red wine & demi-glace sauce, with fresh herbs. Served over sautéed potatoes, with Yorkshire pudding & cauliflower au gratin.

Mixed Fillet of Fish Goujon

(Sole, Plaice & Haddock) Dressed in a tempura batter, deep fried and served with fries and tartare sauce.

Countryside Style Risotto

Made with chicken breast, Italian Sausage, rice and wild mushrooms, cooked in a sauce made with shallots, extra virgin olive oil, garlic and fresh herbs.

Rigatoni delle Casa (*House Speciality*)

Short pasta tossed in a tomato sauce with spicy Italian sausage, strips of chicken breast, chorizo, fresh chilli, garlic and fresh basil. **Quite spicy and tasty!**

Sirloin Steak (£9.50 supplement)

10oz Grilled Sirloin Steak cooked to your choice. Fully garnished with fries, onion rings and mushrooms. **Pepper Sauce £2.50 Supplement**

Chicken Alla Caprese

Escalope of Chicken breast dressed with breadcrumbs, pan-fried, topped with tomato sauce and mozzarella cheese, then grilled. Served over a bed of roasted potatoes and seasonal vegetables.

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All our prices are inclusive of VAT but a 10% service charge will be added to all parties of six & over