

grillado

roisserie grill:

inspired from the new trend of chicken and chips!

undeniably, the centrepiece of our restaurant is the roisserie

the reason this particular method of cooking makes meats so delicious – especially when it's good local produce – is that it allows for a unique, self-basting action which delivers an even and juicy spit roast in just under an hour.

this roisserie chicken starts with good brine and ends with a bunch of smiling faces and sticky fingers. so go ahead, make the commitment. you're worth it.

try our succulent sharing chicken – barn-reared indian rock from swainson house farm, or the half chicken with various dips – the flavours will linger on your taste buds and make you crave a return visit!

roisserie chicken

pollo allo spiedo / 28.95 
free range whole chicken brined with wine and italian herbs, served with wild garlic sauce, salad, various dips and chips

mezzo pollo / 15.95 
half chicken served with a selection of lemon and herb or piri piri seasoning, accompanied with chips and assorted dips

per stuzzicare/to nibble

crunchy italian ravioli / 5.95 
little ravioli stuffed with ricotta and spinach, topped with gran padano, served with arrabiata sauce

bruschetta classica / 5.45 
toasted italian bread rubbed with garlic, vine ripened cherry tomato, olives and extra virgin olive oil

olive della casa / 3.95 
our mixed green and black olives, with italian toasted bread

zucchini fritti / 5.75 
fresh julienne strips of courgette, flour dipped and lightly battered, served with a garlic infused yoghurt dip

piatti da condividere/sharing starters

antipasto di vegetali e formaggi / 12.90 
a selection of regional cheeses served with a selection of italian breads, artichoke hearts and mixed olives

cicchetti della casa / 14.10
delicious selection of italian cured meats, tuscan bread, italian buffalo mozzarella and abruzzo roasted peppers

per cominciare/to start

trio of crostini / 6.75 
 pear, goat's cheese and walnut
 zucchini, aged balsamic and ricotta
 sunblushed tomato, pesto and parmesan

calamari ripieni / 8.50 
intensely flavoured sicilian stuffed squid with feta cheese and lightly spicy italian sausage

calabrese stufato / 6.95
pan seared spicy italian sausage with bell pepper and parsley, served with tuscan bread

venetian style scallops / 8.50 
lightly cooked in saffron sauce, topped with tomato and onion salsa finished with pesto

buratina / 6.70 
creamy buffalo mozzarella served with basil infused oil, cherry tomato and crunchy nuts

portobello alla griglia con caprino / 6.95 
 
grilled portobello mushroom topped with goat's cheese, pine nuts and balsamic drizzle

cock and bull croquette / 6.50
deep fried croquette with spiced beef and pork, served with various dips and italian bread

carpaccio di tonno / 7.95 

thinly sliced smoked tuna with olives, sundried tomato and wild rocket, drizzled with olive oil

calamari fritti / 7.85
shallow fried calamari rings in batter, sprinkled with paprika, served with a delicate garlic aioli

cozze alla marinara / 8.75  **15.90** 
fresh scottish mussels, tossed in a choice of tasty marinara sauce or creamy white wine sauce, finished with parsley and served with garlic bread

allette di pollo picante / 6.50
slow roasted chicken wings seasoned with spicy italian herbs, accompanied with garlic and dill aioli dip

alaskan style fresh water shrimp cocktail / 7.75 
succulent atlantic prawns smothered in marie-rose sauce, served with crispy leaves, guacamole paste and homemade dressing

le specialita/specialties

condivisione piatto for two people / 35.90 
sharing platter with half of roisserie chicken, beer marinated lamb cutlets, jacob's ladder beef ribs and brochette of italian sausages, served with fries and vegetables

pollo salsiccia / 16.75 
crusted roulade of chicken breast stuffed with italian sausage, melting cheese and funghi, served on a bed of pesto infused gnocchi

scottadito / 19.95
herb crusted welsh lamb cutlets with anise and fennel seeds, rosemary sauce and roasted vegetables

pancetta di maiale e gamberoni / 19.95
crisp pork belly topped with jumbo king prawn, smoked country style baby potatoes, served in a chianti sauce

gamberoni al brandy / 20.50 
fresh water king prawns flamed with italian brandy, lobster bisque, served with herb infused saffron risotto

branzino con crosta di pinoli / 18.95 

pine nut crusted fresh sea bass with saffron and basil sauce, served with piedmont risotto

la grigliata di mare e monte / 21.10 
a selection of fish and meat, individually seasoned to taste with garlic, a hint of chili and dill, in a zesty olive oil extract, drizzled with caper sauce, served with grilled vegetables

filetto di spigola / 20.60
pan seared fillet of wild stone bass spiked with chilli, tomato and olive oil emulsion, root vegetables and cilantro

bistecca di manzo / 20.95 
chargrilled sirloin steak grilled to perfection, topped with dolce latté, flambéed with sambuca and served with infused julienne vegetables

bistecca grillado / 24.90
pan seared fillet of british beef flamed with vecchia romagna, served with champignon mushroom and shallot sauce, accompanied with seasonal vegetables

pollo alla valdostana / 15.90 
supreme of cornfed chicken breast, topped with smoked acre cheese, parma ham, sugar snaps and velouté sauce

sicilian surf and turf / 28.85
aberdeen angus fillet delicately grilled, flamed with brandy, served with glazed king prawn and shallow fried vegetables

saltimbocca alla romana / 19.90 
medallions of veal escallops topped with parma ham, sautéed with butter, sage and white wine, served with seasonal vegetables

anatra in salsa di amaretto e arancia / 19.80
oven baked gressingham duck breast with amaretto and cranberry sauce, parsnip purée and mixed vegetables

costine di manzo / 21.55
slowly braised jacob's ladder ribs in barbeque sauce, finished on the grill, flamed with 12 year old whiskey, served with lightly spiced wedges and jalapeño coleslaw

maiale alla caciatero / 15.70
slow cooked pork stew with caramelised onions, tuscan olives, bell pepper, served arborio rice

farinacei/pasta & risotto

linguini al salmon / 13.90
pasta ribbons with fresh scottish salmon, mixed with asparagus and seasoned with fresh dill and pinot grigio, then finished in a light creamy sauce

penne all' chorizo / 13.50 
penne pasta with chorizo, pecorino cheese, pine nuts and rocket, finished in a light creamy sauce

fettuccine alla rusticana / 13.95
fresh egg fettuccine pasta with farmed chicken breast, pancetta, roasted peppers and fresh rosemary in a neapolitan sauce

linguini al profumo di mare / 14.95
linguini pasta with a mix of fresh seafood, roquito peppers and a touch of wine in a fresh tomato sauce with basil infused oil

spaghetti alla carbonara / 11.95
spaghetti pasta with pancetta, a hint of cream and parmesan cheese

cannelloni delicati con crema di zucca e caprino / 12.95 
cannelloni pasta filled with roasted butternut squash and goat's cheese

spaghetti bolognese / 11.95
spaghetti pasta in a traditional italian minced meat, basil and tomato ragu sauce

fettuccine al tono / 13.90 
smoked tuna, spiced caper dust, cooked in a white wine sauce

risotto della casa / 13.95 
our homemade risotto with organic chicken breast, button mushrooms, rosemary, sage and riserva cheese

gnocchi al funghi e pomodorini / 11.90 
baked potato gnocchi with taggiasche olives, cherry tomatoes and mushrooms, finished in a light neapolitan sauce

gnocchi al forno / 13.50
potato dumplings mixed with farmed chicken breast, zucchini and shallots, finished with basil and cream sauce

ravioli del giorno / 13.90
our homemade ravioli of the day

lasagna grillado / 13.50
our freshly made lasagna with local minced beef, topped with mozzarella

 vegetarian  contains nuts  gluten free

ALLERGY AWARENESS:
Some dishes may contain gluten and nuts, please ask if you have any concerns.

le pizze/pizza

pizza parma / 12.90
our brilliant pizza with mozzarella, sliced fresh cherry tomato, rocket, prosciutto and shaved parmigiano reggiano

pizza grillado / 12.75 
a divine taste with fresh bocconcini, san marzano tomatoes, goat's cheese, chunky artichoke and a drizzle of pesto

pizza piccante / 13.20
crushed tomato sauce, spicy salami della calabria, roquito peppers and wild rocket

le insalate/salads

insalata con pollo / 12.55 

mixed salad with marinated grilled chicken breast, soft goat's cheese, roasted red peppers, sunblushed tomatoes, pine nuts, parmesan shaving and homemade dressing

insalata di anatra affumicata in casa / 12.25 

velvety effect with fresh green leaves, home-smoked duck breast, orange and pine nuts in an essence of orange vinegarette

insalata di barbietole e caprino / 11.95 

roasted beetroot and mixed greens with crumbled goat's cheese, cherry tomato and a drizzle of balsamic vinegar

side orders / 3.95

patate saltate all'aglio e rosmarino 

italian style oven roast potatoes sautéed with garlic and rosemary

rucola e parmigiano 

wild rocket with parmesan shavings and balsamic dressing

insalata mista 

mixed salad leaves with olive oil and balsamic vinegrette

insalata di pomodoro e cipolle 

tomato, red onion and salad

panne strofinato all'aglio 
ciabatta bread with garlic infused oil and sprinkled with dried oregano

panne strofinato all'aglio e formaggio 
ciabatta bread with garlic infused oil, melted mozzarella, and sprinkled with dried herbs

patatine fritte e speziate 
cayenne pepper sprinkled fries

jalapeño coleslaw 
