

grillado

Enjoy our Delicious Italian Food at Home!

TAKEAWAY

FREE delivery
within 3 miles

10% DISCOUNT
on collection

to start

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

cozze alla marinara / 8.75 STARTER / 15.90 MAIN

fresh scottish mussels, tossed in either tasty marinara sauce or creamy white wine sauce, finished with parsley, with garlic bread

allette di pollo picante / 5.20

slow roasted chicken wings seasoned with spicy italian herbs, accompanied with garlic and dill aioli dip

nibbles

crunchy italian ravioli / 5.95

little ravioli stuffed with ricotta and spinach, topped with gran padano, served with arrabbiata sauce

bruschetta classica / 4.90

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

for sharing

ciccheti della casa / 12.10

selection of italian cured meats, italian buffalo mozzarella, abruzzo roasted peppers and tuscan bread

pizza & pasta

pizza parma / 11.90

mozzarella, sliced fresh cherry tomatoes, rocket, prosciutto and shaved parmigiano reggiano

pizza grillado / 12.90

fresh bocconcini, san marzano tomatoes, goat's cheese, chunky artichoke and a drizzle of pesto

pizza piccante / 12.90

crushed tomato sauce, spicy salami della calabria, roquito peppers and wild rocket

linguini al salmon / 12.90

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 / 12.90

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

fettuccine alla rusticana / 12.95

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

linguini al profumo di mare / 13.25

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 / 12.55

spaghetti pasta with pancetta, a hint of cream and parmesan cheese

cannelloni delicati con crema di zucca e caprino / 13.40

cannelloni pasta filled with roasted butternut squash and goat's cheese

spaghetti bolognese / 11.80

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

risotto della casa / 12.00

with organic chicken breast, button mushrooms, rosemary, sage and reserva cheese

lasagna grillado / 12.90

our freshly made lasagna with local minced beef, topped with mozzarella

ravioli del giorno / 13.80

our homemade ravioli of the day

specialties

condivisione piatto for two people / 29.90

sharing platter: half rotisserie chicken, beer marinated lamb cutlets, jacob's ladder beef ribs, brochette of italian sausages, fries and veg

pollo salsiccia / 13.75

crusted roulade of chicken breast stuffed with italian sausage, melting cheese and funghi, served with pesto infused gnocchi

scottadito / 16.95

herb crusted welsh lamb cutlets with anise and fennel seeds, rosemary sauce and roasted veg

pancetta di maiale e gamberoni / 15.90

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 / 15.90

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

bistecca di manzo / 18.95

chargrilled sirloin steak topped with dolce latté, flambéed with sambuca and served with infused julienne veg

bistecca grillado / 20.95

pan seared fillet of british beef flamed with vecchia romagna, served with champignon mushroom and shallot sauce, accompanied with seasonal veg

pollo alla valdostana / 12.90

supreme of cornfed chicken breast, topped with smoked acre cheese, parma ham, sugar snaps and velouté sauce

sicilian surf and turf / 23.95

aberdeen angus fillet delicately grilled, flamed with brandy, served with glazed king prawn and shallow fried veg

saltimbocca alla romana / 16.90

medallions of veal escallops topped with parma ham, sautéed with butter, sage and white wine, served with seasonal veg

anatra in salsa di amaretto e arancia / 16.90

oven baked gressingham duck breast with amaretto and cranberry sauce, parsnip purée and mixed veg

costine di manzo / 19.55

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 / 13.70

slow cooked pork stew with caramelised onions, tuscan olives, bell pepper, served arborio rice

rotisserie chicken

pollo allo spiedo / 24.95

free range whole chicken brined with wine and italian herbs, served with wild garlic sauce, salad, various dips and chips

mezzo pollo / 12.95

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

side orders / 2.95

patate saltate all'aglio e rosmarino

italian style oven roast potatoes sautéed with garlic and rosemary

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

 vegetarian

 contains nuts

 gluten free

ALLERGY AWARENESS:

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