

## CHRISTMAS LUNCH 2018

### MINISTRONE (V)

Home-made vegetable and tomato soup, served with fresh bread

### GAMBERONI DIAVOLA

King prawns sautéed with garlic, cherry tomatoes and fresh chilli, served with toasted bread

### PARFAIT DI POLLO

Home-made chicken liver pate with an onion and sultana chutney, served with toasted bread

### ARANCINI ALLO ZAFFERANO (V)

Crumbed and fried balls of risotto rice mixed with mozzarella, served with a sun blush tomato dressing

### PIZZETTA DI NATALE (V)

A stone-baked and hand-stretched pizza bread topped with a chopped plum tomato, red onion, fresh basil and olive salsa

### INVOLTINO DI TACCHINO

Roast breast of turkey rolled with a pork, pear and sage farcie and wrapped in prosciutto ham, served with chipolata, seasonal vegetables, rosemary roasted potatoes and rich red wine jus

### TORTELLONI DI ZUCCA E SALVIA (V)

Fresh pasta filled with pumpkin and sage served in a cream and pumpkin sauce and finished with pea shoots and pumpkin seeds

### PIZZA DI PARMA

A hand stretched pizza with San Marzano tomatoes, rich buffalo mozzarella and Parma ham, stone-baked and topped with fresh rocket

### RIGATONI CON SALSICCIA

Crumbled spicy Italian sausage and ricotta cheese in a rich home-made rich tomato sauce topped with shaved Grana Padano

### SALMONE CON FRUTTI DI MARE

Grilled fillet of Scottish salmon with an herb crust on a bed of linguine in rich tomato sauce with king prawns and Shetland mussels

### PIZZA FORMAGGIO DI CAPRA (V)

A hand-stretched and stone-baked pizza with San Marzano tomatoes and melted mozzarella cheese and crumbled goats' cheese topped with baby spinach, caramelised red onions and toasted pine nuts

### CONTROFILETTO ALL GRIGLIA

255g prime sirloin steak served with chunky hand cut chips, seasonal vegetables and a rich brandy and peppercorn cream sauce

(Supplement £5)

### TIRAMISU CLASSICO

Classic tiramisu made with Savoiardi sponge fingers, Chantilly cream and chocolate sauce

### CHOCOLATE DELICE

A rich chocolate mousse with salted caramel sauce, served with Italian dairy vanilla ice cream

### WHITE CHOCOLATE PANNA COTTA

White chocolate and buttermilk panna cotta topped with sugared almonds and served with a raspberry coulis and an Amaretti biscuit

### FORMAGGI MISTI

A fine selection of Italian cheese served with Scottish oatcakes and honey

(Supplement £2.00)

3 Courses from £22.95

Fridays £24.95