

2 COURSE VALENTINE MENU

£14.95

Winners of Best Pasta Dish –
Scotland 2017/2018

STARTER

MOZZARELLA MILANESE V

Mozzarella sticks in breadcrumbs, deep fried.

Served with spicy tomato sauce

BRUSCHETTA ROMANA V

Toasted Italian bread topped with a marinade of chopped vine tomatoes, garlic, basil, extra virgin olive oil & finely chopped red onions

KING PRAWN PICCANTE £1.95 ex

King prawns cooked in extra virgin olive oil, white wine, crushed garlic, fresh herbs & chilli. Served with a slice of garlic bread

POLPETTINE MAMMA NAPOLI

Small tender spicy beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & fresh herbs. Served with a slice of garlic bread

CHUNKY MINISTRONE SOUP V

or SOUP of the DAY

Served with a slice of bread & butter

CHICKEN GOUJON SKEWER

Skewered fillets of chicken marinated in white wine, lemon juice, garlic & fresh herbs, deep-fried in breadcrumbs. Served with peppercorn sauce

SIDES V

GARLIC BREAD	£2.95
GARLIC BREAD with cheese	£3.95
HOUSE FRIES	£2.95
PARMESAN FRIES	£3.50
FOCACCIA ROSEMARY (12 inch)	£5.50

***** **FOOD ALLERGIES & INTOLERANCES** *****

Before ordering please speak to our **Restaurant Manager** about your requirements

MAINS

SPICY PIZZA DIAVOLA

Topped with tomato, Mozzarella cheese, Italian Salami & jalapenos

CHICKEN HAGGIS AL PEPE

Pan fried chicken supreme cooked in a creamy peppercorn & brandy sauce, served with two deep-fried haggis bon bon's & roast potatoes

PULLED PORK MAMBO BURGER

Shredded Pork shoulder marinated for 24 hours in our own homemade recipe (slowly cooked for 10 hours) served in a soft bun with Cos lettuce leaves, mature red cheddar & house fries. Topped with our special BBQ sauce

SCOTCH BEEF STROGANOFF £1.95 ex

Strips of Scottish Angus beef sautéed in butter with onions, mushrooms, French mustard & red wine, flamed in brandy then blended with cream, served with arborio rice

CHEESE BURGER

An 8 oz Char-grilled prime Scotch beef burger in a soft bun with salad leaves, cheddar cheese & sliced tomato. Served with house fries

PASTA PRINCIPESSA

Pasta tossed in a sauce made with fillet of chicken breast, Parma ham, white wine, petit pois, fresh tomatoes, garlic, basil & cream

PENNE ARRABBIATA V

Pasta quills tossed in a sauce made with olive oil, onions, garlic, chilli pepper, tomatoes and basil. *Quite spicy!*

LASAGNE al FORNO

Traditional oven baked Italian favourite

SPAGHETTI ALLA CHITARRA

GAMBERONI al LIMONE £2.50 ex

Home-made fresh egg spaghetti cut on the mandolin slicer then sautéed with fresh chillies, garlic, cherry tomato, broccoli florets, fish stock, white wine & tiger prawns sprinkled with freshly chopped basil & flat leaf parsley & lemon wedge

RISOTTO VERDE V

Arborio rice cooked with a selection of fresh garden vegetables sautéed in extra virgin olive oil, chopped onion, white wine & cream.

Topped with Parmesan shavings

PIZZA MARGHERITA V

Add a topping of your choice:: Vegetable **75p** extra – Meat **£1.50** extra