

## PIZZA

<b>PIZZA PARMA RUCOLA</b> Topped with tomato, Mozzarella, Parma ham, rocket & Parmesan shavings	<b>11.95</b>
<b>PIZZA PROSCIUTTO FUNGHI</b> Topped with tomato, Mozzarella, cooked ham & mushrooms	<b>10.50</b>
<b>PIZZA VEGETARIANA V</b> Topped with tomato, Mozzarella, red onion, olives, mushroom & mixed pepper	<b>10.50</b>
<b>PIZZA DIAVOLA</b> Topped with tomato, Mozzarella, Italian spicy Salami & jalapenos	<b>10.95</b>
<b>PIZZA PEPPERONI</b> Topped with tomato, Mozzarella & Pepperoni	<b>10.50</b>
<b>PIZZA AMERICANO</b> Topped with barbecue sauce, chicken, bacon, jalapeno's & Mozzarella	<b>11.95</b>
<b>PIZZA SUPER MEATY</b> Topped with tomato, Mozzarella, pepperoni, Italian sausage, meatballs, ham & jalapeno's	<b>11.95</b>
<b>PIZZA di PESCE</b> {served with no Mozzarella } <i>Signature Dish</i> Topped with tomato, mixed sea-food, extra virgin olive oil, oregano & olives	<b>12.95</b>
<b>CALZONE ORTENSE PICCANTE V</b> Folded pizza with tomato, Mozzarella, jalapeno's red onion, mushroom & mixed pepper	<b>10.95</b>
<b>PIZZA MAMBO</b> Topped with barbecue sauce, Mozzarella cheese, pulled pork & Parmesan cheese..... <b>Smokey!!</b>	<b>10.95</b>
<b>PIZZA TOSCANA</b> Topped with tomato, Mozzarella & Italian sausage & red onion	<b>10.95</b>
<b>PIZZA ROMANA</b> (no tomato) Topped with Mozzarella, Parmesan & smoked bacon	<b>10.50</b>
<b>PIZZA MARGHERITA V</b> Add a topping of your choice:: Vegetable 75p extra – Meat £1.50 extra	<b>8.95</b>

## SIDE ORDERS

<b>GARLIC BREAD</b>	<b>2.95</b>
<b>GARLIC BREAD &amp; CHEESE</b>	<b>3.95</b>
<b>FRENCH FRIES</b>	<b>2.95</b>
<b>MIXED SALAD LEAVES</b>	<b>3.50</b>
<b>PARMESAN FRIES</b>	<b>3.50</b>
<b>SOUTHERN WEST POTATO WEDGES</b>	<b>3.50</b>

### \*\* GLUTEN FREE DISHES \*\*

PASTA & PIZZA DISHES CAN BE MADE WITH GLUTEN FREE INGREDIENTS ON REQUEST

### \*\*\* FOOD ALLERGIES & INTOLERANCES \*\*\*

Before ordering please speak to our

**Restaurant Manager** about your requirements

Merchant City,  
159 Ingram Street, Glasgow G1 1DW

## \*\*TO FINISH\*\*

### DESSERT

<b>SICILIAN LEMON RICOTTA TART</b> Chefs home-made tart served with raspberry sauce & pouring cream finished with a light dusting of icing sugar	<b>4.50</b>
<b>ORANGE SPONGE SORRENTO</b> Delicious home-made sponge cake made with orange zest, roasted almonds & Grand Marnier liqueur topped with candied orange, served with custard	<b>4.50</b>
<b>GELATO ROB ROY</b> Honeycomb flavoured ice cream drowned with Scotch whisky topped with cream & fudge sauce	<b>4.50</b>
<b>CHOCOLATE FUDGE CAKE</b> Served hot with cream & ice cream	<b>4.50</b>
<b>TIRAMISU</b> Made with layers of sponge soaked in liqueur & Mascarpone cheese & semi-freddo, topped with real cocoa powder	<b>4.50</b>
<b>DOLCETTO ai FORMAGGIO</b> Chefs daily cheesecake	<b>4.50</b>
<b>GELATO</b> (2 scoops) Choose Vanilla or Honeycomb	<b>4.50</b>

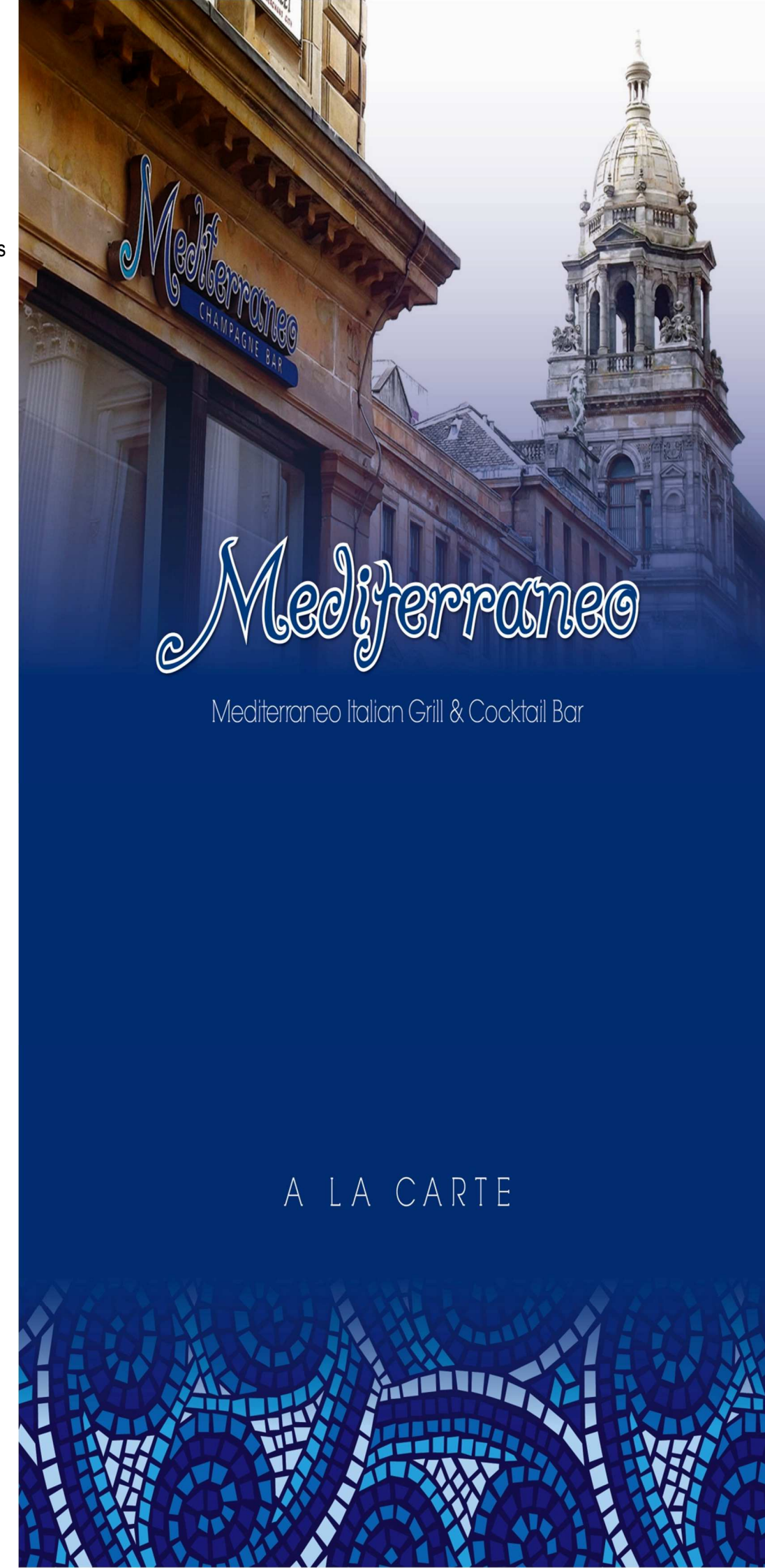
## COFFEE & TEA

<b>ESPRESSO</b>	<b>1.95</b>
<b>DOUBLE ESPRESSO</b>	<b>2.95</b>
<b>AMERICANO</b>	<b>2.25</b>
<b>MACCHIATO</b>	<b>2.05</b>
<b>FLAT WHITE</b>	<b>2.75</b>
<b>CAPPUCINO</b>	<b>2.75</b>
<b>LATTE</b>	<b>2.85</b>
<b>MOCHA</b>	<b>2.95</b>
<b>HOT CHOCOLATE</b>	<b>2.95</b>
<b>FLAVOURED COFFEE</b> topped with cream	<b>3.75</b>
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<b>TEA</b>	<b>2.25</b>
<b>SPECIALITY TEA</b> Earl Grey – Peppermint – Fruit Teas	<b>2.50</b>

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# Mediterraneo

Mediterraneo Italian Grill & Cocktail Bar

A LA CARTE



## STARTERS

<b>SALT &amp; PEPPER KING PRAWNS</b> King prawns cooked in our own recipe flour & breadcrumb coating. Served with a sweet chilli sauce	<b>6.95</b>
<b>POLPETTINE MAMMA NAPOLI</b> <i>Signature Dish</i> Small tender spicy beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & fresh herbs. Served with a slice of garlic bread	<b>5.95</b>
<b>FUNGHI FORMAGGIO V</b> Mushrooms in breadcrumbs stuffed with roasted peppers & goats cheese then deep fried. Served with a spicy tomato dip	<b>5.95</b>
<b>HAGGIS TOSCANO</b> <i>Signature Dish</i> Finest Scottish haggis served on toast, topped with poached egg & crispy bacon strips drizzled with balsamic dressing	<b>6.25</b>
<b>PATE DELLA CASA</b> Home made with chicken & duck liver, garlic, fresh herbs & sherry blended with cream. Garnished with warm toast	<b>6.25</b>
<b>MUSSELS PORTOFINO</b> Mussels sautéed in extra virgin olive oil with onions, fresh herbs, chilli, garlic, white wine & tomatoes	<b>6.50</b>
<b>PARMA SWEET PEAR</b> <i>Signature Dish</i> Finest Parma ham rose served with poached baby honey pears & Dolce Latte cheese	<b>6.95</b>
<b>MINISTRONE V or SOUP OF THE DAY</b> Served with a slice of Italian bread & butter	<b>4.50</b>
<b>INSALATA CAPRESE TRICOLORE V</b> Made with fresh baby Mozzarella, slices of vine tomato & rocket salad drizzled with extra virgin basil olive oil & house balsamic dressing	<b>5.95</b>
<b>OAK SMOKED SALMON</b> Smoked salmon served with capers, toasted Italian bread, & lemon wedge	<b>6.95</b>
<b>CALAMARI FRITTI</b> Squid fried in a light batter, salt & pepper served with tartare sauce & lemon wedge	<b>6.25</b>
<b>MOZZARELLA MILANESE V</b> Deep-fried mozzarella sticks in breadcrumbs served with a spicy tomato sauce	<b>5.95</b>
<b>STELLI DI SALMONE</b> {Starter portion - N/A as a main course} Star shaped pasta parcels stuffed with fresh & smoked salmon, Ricotta cheese & dill served in a sauce made with chopped king prawns, cream & a touch of tomato	<b>7.95</b>
<b>CHICKEN GOUJON SKEWER</b> Skewered fillets of chicken marinated in white wine, lemon juice & garlic deep-fried in breadcrumbs, peppercorn sauce on the side	<b>6.25</b>
<b>KING PRAWNS PICCANTE</b> King prawns cooked in extra virgin olive oil, white wine, crushed garlic, fresh herbs & chilli. Served with a slice of garlic bread	<b>6.95</b>
<b>SICILIAN ARANCINI</b> <i>Signature Dish</i> Sicilian recipe rice balls with Bolognese ragu' & Parmesan cheese stuffed with mozzarella then deep-fried, served with a spicy tomato sauce	<b>5.95</b>

## PROFUMI di CASA -- A SCENT OF HOME

<b>BRUSCHETTA ROMANA V</b> Toasted Italian bread topped with a marinade of chopped vine tomatoes, garlic, basil, extra virgin olive oil & finely sliced red onions	<b>4.95</b>
<b>BRUSCHETTA CAPRESE V</b> Topped with chopped tomatoes, basil drizzle & fresh baby Mozzarella	<b>4.95</b>
<b>BRUSCHETTA DELLA CASA V</b> Topped with char-grilled mixed peppers, black olives & baked goats cheese	<b>5.50</b>
<b>{WOOD BOARD OF BRUSCHETTA TRIO to SHARE ONLY 12.50}</b> <b>{Della Casa – Caprese – Romana}</b>	
<b>FOCACCIA DI PARMA</b> Baked focaccia bread topped with baby Mozzarella, basil oil & layers of fresh Parma ham	<b>7.50</b>
<b>FOCACCIA PICCANTE V</b> Topped with San Marzano tomato sauce, extra virgin olive oil, fresh chillies, oregano & basil	<b>5.95</b>
<b>FOCACCIA SEA SALT &amp; ROSEMARY V</b>	<b>5.50</b>

## MAINS

### CHICKEN

<b>CHICKEN CAMPAGNOLA</b> Goujons of chicken fillet marinated in lemon juice, rosemary & olive oil, breaded then deep-fried. Served with spaghetti in a cream, tomato & basil sauce	<b>13.95</b>
<b>CHICKEN , PEPPERCORN &amp; HAGGIS BON BON</b> Chicken breast served in a creamy, peppercorn & brandy sauce served with deep-fried haggis bon bons & chef's daily potatoes	<b>13.95</b>
<b>CHICKEN GRANDUCATO</b> <i>Signature Dish</i> Chicken breast coated in light breadcrumbs, pan fried & topped with tomato Napoli sauce, Mozzarella then baked. Served on a bed of tagliatelle in a cream & wild mushroom sauce	<b>13.95</b>
<b>CHICKEN SASSI (serves 1)</b> <i>Signature Dish</i> Free range half roast chicken on the bone marinated in rosemary, basil, parsley, oregano & extra virgin olive oil & lemon from Sorrento. Served with chef's daily potatoes	<b>13.95</b>
<b>CHICKEN CAESAR SALAD</b> Char-grilled chicken strips, bacon, croutons, Parmesan shavings, seasonal leaves & Caesar dressing	<b>9.50</b>

### VEAL

<b>VEAL MILANESE</b> Breaded veal, pan fried served with pasta al Pomodoro, garnished with lemon wedge	<b>15.95</b>
<b>VEAL FETTUCINE al FREDO</b> <i>Signature Dish</i> Medallions of veal cooked in extra virgin olive oil with wild mushrooms & pancetta in a cream, tomato & white wine sauce. Served with fettuccine pasta	<b>15.95</b>

### FISH

<b>FISH &amp; CHIPS</b> Boneless angel cut prime haddock fillet goujons coated in our special flour & breadcrumb crispy mix served with fries, pickled onion, tartare sauce & mushy peas with lemon wedge	<b>12.95</b>
<b>SEA BASS with HERB CRUST</b> Fillet of sea bass marinated in extra virgin olive oil & lemon juice topped with a crust of rosemary, parsley, rock salt & lemon zest with tiger prawns. Served with chef's daily potatoes	<b>16.50</b>
<b>FISH STEW PORTOFINO</b> <i>Signature Dish</i> A seafood stew made with king prawns, calamari, fillet of sea bass & mussels, extra virgin olive oil, garlic, onion, fresh basil & parsley, white wine reduction, San Marzano tomato, a hint of chilli then stewed to perfection served with slices of Italian garlic toast	<b>18.50</b>

### PRIME CUT SCOTCH BEEF

Grilled to your taste <i>Served with fries, field mushrooms &amp; grilled tomato</i>	
<b>CHAR-GRILLED SCOTCH FILLET STEAK</b> <b>'WHY NOT ADD A SAUCE FOR ONLY £2.95'</b> CREAMY BRANDY PEPPERCORN SAUCE or CHIANTI WINE & MUSHROOM	<b>24.50</b>
<b>SCOTCH BEEF STROGANOFF</b> 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	<b>15.95</b>

### HOME-MADE BURGERS *served with Fries*

<b>BEEF BURGER tu vuo fa' L'AMERICANO</b> An 8oz char-grilled prime Scotch beef burger in a soft bun with salad leaves, cheddar cheese, sweet onion relish & sliced tomato with a side of barbecue dip	<b>10.95</b>
<b>BEEF BURGER MEDITERRANEO</b> An 8oz char-grilled prime Scotch beef burger in a soft bun with salad leaves & cheddar cheese served with a side of creamy brandy peppercorn sauce	<b>10.95</b>
<b>BEEF BURGER SICILIAN</b> <i>Signature Dish</i> An 8oz char-grilled prime Scotch beef burger in a soft bun with salad Leaves & spicy Sicilian salami, finished with cheddar cheese	<b>10.95</b>
<b>CHICKEN BURGER CAPRESE</b> Char-grilled chicken breast in a soft bun with rocket salad leaves, red onions, sliced tomato, fresh Mozzarella & basil drizzle with a side of garlic mayonnaise.	<b>10.95</b>
<b>PULLED PORK MAMBO</b> <i>Signature Dish</i> Served on a soft bun with salad leaves, red onions, cheddar cheese	<b>10.95</b>

& sliced tomatoes with fries & a side of barbecue dip

## PASTA

**\*\* AWARD WINNING BEST PASTA DISH IN SCOTLAND \*\***

<b>THE TWO ISLANDS</b> – {our Chefs special creation with a secret twist}	<b>13.50</b>
Home-made fresh egg spaghetti cut on a <i>mandolin slicer</i> sautéed with garlic, tiger king prawns, shell fish reduction & saffron topped with grated lemon zest	
<b>SPAGHETTI MARINARA</b> Spaghetti tossed with seafood favourites. A selection of fresh squid, king prawns & mussels blended with white wine, chilli, tomatoes, garlic & fresh herbs	<b>12.95</b>
<b>SPAGHETTI al CAPONE</b> Spaghetti tossed in a sauce made with garlic, tomato, chilli, spicy Italian meatballs & Italian sausage. <b>HOT STUFF!</b>	<b>10.50</b>
<b>SCIALATIELLI BABY BROCCOLI &amp; TUSCAN SAUSAGE</b> Fresh pasta twirls cooked with spicy Italian sausage mince meat, sprouting broccoli from South Italy, a splash of white wine, fresh chillies, garlic & grated nutmeg <b>(it's a must try...)</b>	<b>11.50</b>
<b>SCIALATIELLI CALAMARI KING PRAWNS</b> Fresh pasta twirls blended in a Marinara sauce with a splash of white wine, sautéed calamari & king prawns	<b>12.95</b>
<b>FUSILLI PRINCIPESSA</b> Pasta twirls tossed in a sauce made with fillet of chicken breast, Parma ham, white wine, petit pois, fresh tomatoes, garlic, basil & cream	<b>10.50</b>
<b>PENNE CONTADINA</b> Penne pasta tossed with breast of chicken strips, garlic, spinach, mushrooms, onions, Mascarpone cheese & then finished with cream	<b>10.50</b>
<b>FETTUCINE ANGUS BEEF RAGU'</b> Egg thin long pasta served in a sauce made with garlic, fresh basil, cherry tomatoes, wild mushrooms & San Marzano Neapolitan sauce & thin slices of tender Scotch beef	<b>12.95</b>
<b>FUSILLI al SALMONE e ASPARAGI</b> Pasta twirls tossed with garlic, fresh basil, Scottish salmon flakes & asparagus spears finished with a touch of cream	<b>11.95</b>
<b>GNOCCHETTI al TEGAMINO V</b> Potato dumplings served in a sauce made with San Marzano tomato, diced fresh Mozzarella, basil & cream. Topped with Parmesan cheese	<b>9.95</b>
<b>GNOCCHETTI DOLCE LATTE &amp; WALNUTS V</b> Potato dumplings served in a sauce made with mascarpone & dolce latte cheese topped with Parmesan shavings, chopped walnuts & baby poached pear	<b>10.95</b>
<b>TORTELLINI ROMANA</b> Beef tortellini served in a sauce of bacon, garlic, cream, Pecorino cheese & fresh parsley. <b>A TRUE TRADITIONAL</b>	<b>11.95</b>
<b>TORTELLINI TUSCAN RAGU'</b> Beef tortellini served in a tomato sauce made with medium spice Italian sausage mince ragu' & Chianti wine	<b>11.95</b>
<b>STELLI DI SALMONE</b> Star shaped pasta parcels stuffed with fresh & smoked salmon, Ricotta cheese & dill served with a sauce made with chopped king prawns, cream & a touch of tomato	<b>13.50</b>



## THE CLASSICS £9.95

<b>LASAGNE al FORNO</b> <b>SPAGHETTI BOLOGNESE</b>	<b>PENNE al' ARRABBIATA V</b> <b>SPAGHETTI CARBONARA</b>
<b>RISOTTO</b>	
<b>RISOTTO AI PORCINI V</b> Arborio rice cooked with mixed porcini mushrooms, a touch of cream, truffle oil & Parmesan shavings	<b>10.95</b>
<b>RISOTTO VERDE V</b> 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	<b>10.95</b>