

2 COURSE DINNER MENU

STARTER

KING PRAWNS PICCANTE *£1.95 extra*

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

CAPRESE SALAD V

Baby Mozzarella, sliced vine tomato, fresh basil leaves & rocket salad drizzled with extra virgin olive oil & house balsamic dressing

PATE DELLO CHEF

Made with chicken liver, onions, fresh herbs & sherry then blended with cream. Garnished with warm toast & crispy salad

HAGGIS FRITTO

Haggis balls dressed in light breadcrumbs, deep fried.

Served with a creamy peppercorn sauce

CHUNKY MINISTRONE V or SOUP of the DAY

Served with a slice of Italian bread & butter

CALAMARI FRITTI

Salt & pepper squid rings, lightly floured & deep fried to a crispy coating.

Served with salad leaves, lemon wedge & tartare sauce

SICILIAN ARANCINI

Sicilian recipe rice balls with Bolognese ragu' & Parmesan cheese stuffed with mozzarella then deep-fried, served with a spicy tomato sauce

MUSSELS PORTOFINO *£1.50 extra*

Mussels sautéed in extra virgin olive oil with onions, fresh herbs, chilli, garlic, white wine & tomatoes

SALSICCIA HOT POT

Chunky sliced Italian pork, fennel & black pepper sausage cooked in a hotpot with onions, cannellini beans, San Marzano tomatoes & a hint of garlic topped with a poached egg

FOOD ALLERGIES & INTOLERANCES

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

MAINS

GNOCCHETTI TEGAMINO V

Potato dumpling served in a sauce made with San Marzano tomato, diced fresh Mozzarella, basil & cream. Topped with Parmesan cheese

CHICKEN SASSI (serves 1)

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

SEA BASS with HERB CRUST *£2.95 extra*

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 roast potatoes

RISOTTO PORCINI V

Arborio rice cooked with mixed porcini mushrooms, a touch of cream, truffle oil & Parmesan shavings

PASTA PRINCIPESSA

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

SCOTCH BEEF STROGANOFF *£2.95 extra*

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

STELLE DI SALMONE

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

PIZZA SALSICCIA & PEPPERONI

Topped with tomato, Mozzarella, Italian sausage mince & spicy Pepperoni

CHICKEN HAGGIS AL PEPE

Pan fried chicken supreme cooked in a creamy peppercorn & brandy sauce, served with 2 deep-fried haggis bon bons & roast potatoes

TORTELLINI ROMANA

Beef tortellini served in sauce of bacon, garlic, cream, Pecorino cheese & fresh parsley

MEDITERRANEO DINNER MENU

Dine in Style

£18.95

LA ROCCA ROOM

AVAILABLE F.O.C
for any Function

(Holds up to 45 people)

Please ask at reception or telephone

0141 552 0460

Please view menus on
www.medglasgow.com

email: info@medglasgow.com

Follow us on Instagram
#mediterraneoglasgow

**159 INGRAM STREET
GLASGOW G1 1DW**

