

## LA ROCCA ROOM

AVAILABLE F.O.C

*for any Function*

(Holds up to 45 people)

Please ask @ reception  
or telephone

**0141 552 0460**

Please view menus on  
[www.medglasgow.com](http://www.medglasgow.com)

email: [info@medglasgow.com](mailto:info@medglasgow.com)

Follow us on Instagram  
[#mediterraneoglasgow](https://www.instagram.com/mediterraneoglasgow)

**159 INGRAM STREET  
GLASGOW G1 1DW**



## MEDITERRANEO SCARPETTA LUNCH

What does SCARPETTA mean in ITALIAN culinary?

You have finished the last forkful of your favourite pasta dish and now you are dying to relish that *last* bit of sauce still left on your plate?

Take your focaccia bread & dip it into the sauce, because it's truly a pity to leave *such a delicious sauce*

Choose any pasta served with focaccia  
+ 100ml glass of wine  
(choice of white, red or rose)  
or a draught soft drink

for only **£9.95**

## STARTER TO SHARE

### SALT & PEPPER KING PRAWNS £6.95

King prawns cooked in our own recipe flour & breadcrumb coating served with a sweet chilli sauce

### POLPETTINE MAMMA NAPOLI £5.95

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

### MUSSELS PORTOFINO £6.50

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

### OAK SMOKED SALMON £6.95

Smoked salmon served with capers, toasted Italian bread & lemon wedge

### CHORIZO AND CHILLY KING PRAWNS £7.50

Tiger king prawns sautéed in olive oil, garlic, diced chorizo & fresh chilli served with a slice of toasted sourdough bread

### RAINBOW TOMATO &

### BURRATA FROM PUGLIA V £6.95

Burrata from Puglia (an Artisan Mozzarella with cream in the centre) served with rainbow tomatoes marinated in extra virgin olive oil, fresh basil & oregano served with crispy croutons

### ROASTED SWEET &

### CHILLY PADRON PEPPERS V £5.95

Sautéed in extra virgin olive oil, garlic, fresh basil, a little chilli & ripe cherry tomato served with toasted sourdough bread

### SICILIAN ARANCINI £5.95

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

### CALAMARI FRITTI £6.25

Squid fried in a light batter, salt & pepper served with tartare sauce & lemon wedge

### MOZZARELLA MILANESE V £5.95

Deep-fried mozzarella sticks in breadcrumbs served with a spicy tomato sauce

### ITALIAN SAUSAGE HOT POT £6.95

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

### BRUSCHETTA ROMANA V £4.95

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

## FOOD ALLERGIES & INTOLERANCES

Before ordering please speak to our Restaurant Manager about your requirements

## CHOOSE ANY PASTA

### SERVED WITH FOCACCIA £9.95

INCLUDES A GLASS OF WINE (white, red or rose)

OR A DRAUGHT SOFT DRINK

### SPAGHETTI ai CAPONE

Spaghetti tossed in a sauce made with garlic, tomato, chilli, spicy Italian meatballs & Italian sausage. **HOT STUFF!**

### SPAGHETTI MARINARA (supplement £2.50)

Spaghetti tossed with seafood favourites. A selection of fresh squid, king prawns & mussels blended with white wine, chilli, tomatoes, garlic & fresh herbs

### SCIALATELLI BABY BROCCOLI & TUSCAN SAUSAGE

Fresh pasta twirls cooked with spicy Italian sausage mincemeat, sprouting broccoli from South Italy, a splash of white wine, fresh chillies, garlic & grated nutmeg (it's a must try...)

### FUSILLI PRINCIPESSA

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

### FUSILLI ai SALMONE e ASPARAGI (supplement £1.50)

Pasta twirls tossed with garlic, fresh basil, Scottish salmon flakes & asparagus spears finished with a touch of cream

### FUSILLI with SWEET RED PEPPER SALSA V

Pasta tubes sautéed in olive oil, crushed roasted garlic & Kalamata olives blended with a sauce made with chargrilled red peppers, onions & oregano topped with crumbled goat's cheese & basil oil drizzle

### PENNE CONTADINA

Penne pasta tossed with breast of chicken strips, garlic, spinach, mushrooms, onions, Mascarpone cheese & then finished with cream

### FETTUCCINE ANGUS BEEF RAGU'

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

### GNOCCHETTI ai TEGAMINO V

Potato dumplings served in a sauce made with San Marzano tomato, diced fresh Mozzarella, basil & cream topped with Parmesan cheese

### TORTELLINI ROMANA

Beef tortellini served in a sauce of bacon, garlic, cream, Pecorino cheese & fresh parsley. *A TRUE TRADITIONAL*

### TORTELLINI TUSCAN RAGU'

Beef tortellini served in a tomato sauce made with medium spice Italian sausage mince ragu' & Chianti wine

### RISOTTO ai PORCINI V

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

### 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

## THE CLASSICS

### LASAGNE ai FORNO

### SPAGHETTI BOLOGNESE

### PENNE all' ARRABBIATA V

### SPAGHETTI CARBONARA