

# MEDITERRANEO GRADUATION MENU 2 COURSE - £18.95

(INCLUDES A GLASS OF PROSECCO ON ARRIVAL)

## STARTER

### HAGGIS FRITTO

Haggis balls dressed in light breadcrumbs then deep-fried.

Served with a creamy peppercorn sauce

### PATE DELLO CHEF

Made with chicken & duck liver, onions, garlic, fresh herbs & sherry then blended with cream. Served with warm toast & home-made caramelised onion

### BRUSCHETTA ROMANA (V)

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

### KING PRAWN PICCANTE

(£1.95 extra supplement)

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

### MUSSELS MARINARA

Mussels cooked in finely chopped onions, garlic, white wine, cream, freshly ground black pepper & parsley

### FUNGHI FORMAGGIO (V)

Mushrooms in breadcrumbs stuffed with roasted peppers & goats cheese then deep fried. Served with a spicy tomato dip

### CHUNKY MINISTRONE SOUP (V)

or SOUP of the DAY

Served with a slice of bread & butter

## MAINS

### ANGUS BEEF RAGU' with FETTUCINE

Ribbon pasta tossed in extra virgin olive oil with sautéed onions served in our *Chef's* special rich Ragù sauce with succulent strips of Aberdeen Angus beef

### CHICKEN HAGGIS PEPE

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

### SCOTCH BEEF STROGANOFF

(£1.95 extra supplement)

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

### SPICY PIZZA DIAVOLA

Topped with tomato, Mozzarella cheese, Italian Salami & jalapenos

### 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!*

### CHEESEBURGER MEDITERRANEO

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

### SEA BASS with HERB CRUST

(£2.95 extra supplement)

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

### LASAGNE ai FORNO

Traditional oven baked Italian favourite

### RISOTTO PORCINI (V)

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

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

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