



A La Carte Menu



Hors d'Oeuvres

Stuffed Mushrooms £7.50

With a blend of cheese, baked ham, onions and fresh herbs, dressed with breadcrumbs, deep fried and served over a mixed salad leaves with garlic mayonnaise.

Potted Prawns (House Speciality) £7.50

Sautéed in butter with finely chopped onions, garlic, mushrooms, dry Sherry, freshly ground white pepper, demi-glace and cream.
(Served Hot with grissini – *bread sticks*)

Terrine of Pâté £6.50

Our homemade pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with warm toast and garnished with seasonal leaves.

Mussels alla Marinara £7.50

Mussels cooked in extra virgin olive oil with onions, garlic, white wine, black pepper and parsley.

V Trio of Mushrooms, Mozzarella and Onion Rings £7.50

Mushrooms, Mozzarella cubes and onion rings dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise.

Carpaccio £9.50

Fine slices of row prime Scottish fillet of beef marinated in lemon juice, olive oil, a hint of garlic, served with flakes of Parmesan cheese & rocket salad leaves.

V Melon with Fruit or Melon with Parma ham, Mascarpone Cheese and honey £7.50

Grilled Tiger Prawns £7.95 (Peeled & Shell Free)

With herb's salad, chilli and Hollandaise sauce.

Tempura of Seafood (Fritto Misto) £7.95

Calamari, scampi, prawns, Queen scallops dressed in light batter, deep fried and served over mixed salad leaves with tartare sauce.

V Insalata Caprese £7.95

Mozzarella di Bufala Campana, vine tomatoes, basil,
Balsamic dressing and extra virgin olive oil.

Classic Italian Antipasto £7.95

A fine, assorted selection of Italian cured meat like Parma ham, Salami, Pancetta, Bresaola, etc. garnished with olives and grilled vegetables.

Seafood Salad £7.50

A selection of calamari, prawns, scallops, mussels and cuttlefish marinated in extra virgin olive oil with a hint of garlic, lemon juice, fresh chilli pepper, seasonal salad leaves and fresh herbs.

Mediterranean Antipasto V £7.50

A selection of roasted peppers, mushrooms, artichokes, sun-dried tomatoes, aubergines and balsamic onions preserved in olive oil and served with fresh Mozzarella over crispy Focaccia bread.

Soups

V Zuppa della Fattoria £5.50
Farmhouse cream of vegetable soup.
A blend of broccoli, onions, peas, lentils, garlic, carrots, cauliflower, celery, fresh herbs and topped with croutons.

V Pappa al Pomodoro £5.50
This thick, tasty soup, once the porridge of Tuscany and it is made with tomatoes, fresh basil, leeks, chilli peppers, whole wheat bread, olive oil and salt & pepper.

Pasta e Fagioli £5.50
Classic farmer's soup dish from Tuscany made with potatoes, pasta, onions, celery, carrots, garlic, mixed fresh vegetables, best end cured Italian ham, fresh herbs and Borlotti beans. Served with "Fettunta" bread on a side dish. **Delicious!**

Minestrone Soup £5.50
Traditional Italian vegetable soup.

Cappelletti in Brodo £5.50
Tortellini filled with Parma ham, cooked in a beef and chicken consommé. Served with Parmesan cheese.



Main Courses

Veal Dishes

Scaloppine al Funghetto £17.50
Escalopes of veal fillet sautéed in extra virgin olive oil with onion, mushroom, a hint of garlic, demi-glace, white wine and cream sauce. Fully garnished.

Scaloppine di Vitello alla Milanese £17.50
Escalopes of veal fillet dressed in light breadcrumbs, pan fried and served over Linguine al pomodoro with baby roast potatoes and vegetables.

Chicken Dishes

Escalopes of Chicken Breast Novo Mondo £15.50
Sautéed in extra virgin olive oil with onions, garlic, Parma ham, chilli, dry Sherry, red and green peppers, tomatoes, fresh herbs and cream (optional). Served over saffron rice, with baby roast potatoes and cauliflower au gratin.

Escalopes of Chicken Breast & Pancetta £15.50
Sautéed in extra virgin olive oil with fresh sage leaves, rosemary, a hint of garlic, white wine and Pancetta (Italian cured ham). Served over a tossed fine egg pasta noodle with cherry tomatoes and zucchini.

Caesar Salad with Char-grilled Chicken Breast £14.50
Strips of marinated char-grilled chicken, served over little Gem lettuce, with crispy Italian smoked bacon, Parmesan shavings, garlic croutons and original Caesar dressing.

Seared of Chicken Breast (Capri) £15.50
Sautéed in extra virgin olive oil with a hint of chilli, garlic, basil, white wine and tomato sauce. Served over spinach with baby roast potatoes and saffron rice.

Main Courses

Fish Dishes

Duet of Scallops & King Prawns **£18.50**

Cooked in extra virgin olive oil, white wine, a hint of garlic, little chilli pepper, broad beans, basil, spinach, cherry tomatoes, freshly ground white pepper and served with fine egg noodle pasta.

Grilled Fillet of Lemon Sole **£16.50**

Served with vegetables and potatoes.
With basil, pesto, pine nuts and prawns.

Sea Bass **£17.50**

Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, white wine, served over a mould of spinach and sautéed potatoes, fresh vegetables and garnished with seasonal salad.

Grilled Seafood Platter (Chef's speciality) **£19.50**

Grilled scallops, King and Tiger prawns, mussels, Monkfish & Sea Bass then sautéed in onions, white wine, garlic, black pepper, parsley & saffron rice.

**Fillet of Scottish Salmon & King Prawns
Mediterranean Style** **£18.50**

Grilled, then sautéed in a sauce made with extra virgin olive oil, white wine, fresh chilli, garlic, fresh herb, served with broad beans and strips of fine red pepper.

Classic Fried Scampi Tails **£15.50**

Fully garnished with French fries, salad and served with tartare sauce.

Linguine alla Marinara (seafood pasta) **£15.50**

Linguine tossed in extra virgin olive oil with three varieties of prawns (King, Tiger and North Atlantic), flamed in Brandy, chilli, garlic, white wine fresh herbs, tomato and cream sauce.

Beef Dishes

Grilled Scottish Sirloin Steak **£21.50**

Fully garnished.

Grilled Scottish Fillet Steak **£24.50**

Fully garnished.

**Medallions of Scottish Sirloin Steak
alla Boscaiola** **£20.50**

Sautéed in extra virgin olive oil, onions, garlic, red wine, mushrooms, tomatoes, French mustard, demi-glace, peppercorn sauce & blended with cream.

Filet de Porc Stroganoff **£17.50**

Strips of pork fillet sautéed in butter with onions, mushrooms, red wine, a hint of garlic, mustard, and paprika, flamed with Brandy, blended with demi-glace sauce & cream. Served on a bed of rice.

**Medallions of Prime Scottish Fillet of Beef
al Pepe Balsamico** **£24.50**

Cooked in a pepper sauce, red wine, Balsamic vinegar and flamed with Brandy.
Fully garnished.

Roasted Gigot of Lamb Tuscany Style **£17.50**

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, wine vinegar and blended with a tangy tomatoes sauce.
Served with baby roast potatoes and vegetable.



Flambée minimum for two

Cooked in the Dining Room at a table near you

Classic Steak Diane per person **£26.50**

Thin fillet steak sautéed in butter and extra virgin olive oil, flamed in Brandy with onions, mushrooms, red wine, French mustard, Lea & Perrins and tomato sauce, freshly grounded.



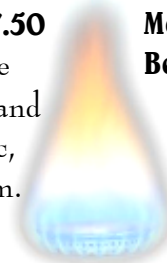
Tagliolini ai Gamberoni per person **£17.50**

Fine egg pasta noodle tossed in extra virgin olive oil with three varieties of prawns (King, Tiger and North Atlantic) flamed in Brandy, chilli, garlic, white wine, fresh basil, tomato sauce and cream.

Medallions of Prime Scottish Fillet of

Beef "Piccolo Mondo" per person **£27.50**

Sautéed with extra virgin olive oil with onions, garlic, mushrooms, demi-glace, red wine, flamed with Brandy, flavoured with tomato & pepper sauce and blended with cream.



Special Desserts Flambée minimum for two

Cooked in the Dining Room at a table near you

Crêpes Suzette, Banana or Ananas for two **£15.00**

Vegetarian Main Courses £15.50 each

All vegetarian dishes are served with a side salad with Italian dressing.

V Tortelloni

Pasta filled with spinach & Ricotta cheese, sautéed in extra virgin olive oil, a hint of garlic, Parmesan cheese, tomato sauce and basil.

V Baked Pasta al Forno

Short pasta mixed with onions, red & green peppers, mushrooms, low fat cheese, a hint of garlic, fresh herbs, nutmeg, blended with béchamel, topped with tomato sauce and Mozzarella cheese then baked in the oven

V Risotto all' Ortolana

Rice cooked in extra virgin olive oil with vegetable stock, onions, mushrooms, garlic, zucchini, mixed peppers, petit pois, Parmesan cheese, fresh herbs and sunflower seeds.

V Crespelle (Crêpes)

Baked homemade crepes filled with creamy spinach and Ricotta cheese and topped with a tomato and cream sauce. (Deliziose!

V Penne Arrabbiata alla Caprese

Pasta quills in spicy tomato sauce and Mozzarella cheese.

Side Orders

Potatoes

French Fries	£2.00
Sautéed tatoes	£3.00
Lyonnais Potatoe	£3.00

Vegetables

Spinach	£3.00
Asparagus	£3.00
Mushrooms Trifolati	£3.00
Italian Mixed Salad	£3.00

Sauces

Red Wine Sauce	£2.00
Diane Sauce	£2.00
Bernaise Sauce	£2.00
Peppercorn Sauce	£2.00
Arrabbiata Sauce	£2.00

All our prices are inclusive of VAT but subject to 10% service charge to parties of six and over.