B

BRONZE

£49.50pp

STARTERS

Ribollita V GF*
Tuscan bread and bean soup with mixed seasonal vegetables

Burrata e caponata V
Fresh Apulian burrata with homemade sweet & sour vegetables, capers and raisins

Tartare di tonno e avocado GF*
Fresh tuna tartare served with avocado mousse, ponzu sauce and crostini bread

Bruschetta gamberi e cavallo nero
Toasted bread topped with king prawns, fresh chillies and garlic sautéed black cabbage

Polpette e burrata
Beef, lamb & pork meatballs in spicy tomato sauce, topped with Apulian burrata cheese

Arancini alla ligure V
Breaded and fried balls of pesto risotto, green beans, peas and mozzarella served with a saffron mayo

MAINS

Pappardelle con ragù di agnello
Fresh pappardelle cooked with our lamb ragù, mint and pecorino cheese

Cavatelli al ragù di verdure V VG
Fresh cavatelli cooked in yellow peppers, wild mushrooms, datterini tomatoes, zucchini, broccoli, aubergine and tropea onions

Risotto Milanese GF
Saffron risotto with butter and Grana Padano cheese

Salmone grigliato con zucchine GF
Fresh Scottish salmon served with sautéed courgettes and buttered mash

Branzino all'acqua pazza GF
Wild seabass, served atop a fresh tomato sauce with taggiasche olives, garlic and capers, finished with a hint of lemon zest

Porchetta arrosto GF
Homemade slow roasted pork belly served with roasted potatoes, sautéed garlic & chilli black cabbage and gremolata sauce

Mamma margherita V
Tomato sauce, fiordilatte, mozzarella di bufala and fresh basil

DESSERTS

Tiramisú
Our classic tiramisu with coffee espresso, home made savoiardi and mascarpone strachetella cream

Baked blueberry cheesecake V
Baked rich & creamy cheesecake topped with a sweet blueberry sauce topping

Pineapple Carpaccio with lemon sorbet VG
Roast pineapple with cinnamon, wild berries and lemon sorbet

Homemade fiordilatte soft ice cream V
With mixed berry coulis

V=Vegetarian / VG=Vegan / GF=Gluten Free / GF*=Gluten Free available / VG*=Vegan available

S

SILVER

£65pp

STARTERS

Burrata e caponata V
Fresh Apulian burrata with homemade sweet & sour vegetables, capers and raisins

Tartare di tonno e avocado GF*
Fresh tuna tartare served with avocado mousse, ponzu sauce and crostini bread

Bruschetta tri colore V VG*
Toasted bread topped with fresh burrata cheese, cherry tomatoes and homemade pesto

Insalata di pollo GF V* VG
Chopped roasted chicken breast marinated in lemon juice, baby spinach, sweet plums,chicory, roasted hazelnuts, creamy brie with mustard and fresh yogurt dressing

Capesante scottate GF*
Scallops with pancetta, buttered mash, salsa, 'nduja & Amalfi lemon dressing

MAINS

Tagliolini all'astice
Fresh tagliolini with Scottish lobster, cherry tomato sauce and fresh chillies

Parmigiana di melanzane V
Oven baked layers of aubergine with mozzarella, Grana Padano & basil in a rich tomato sauce

Ossobuco alla Milanese GF
Braised veal shank served with saffron risotto and gremolata sauce

Rombo ai funghi GF
Fresh turbot served with wild mushrooms and buttered mash

Salmone grigliato con zucchine GF
Fresh Scottish salmon served with sautéed courgettes and buttered mash

Cavatelli al ragù di verdure V VG*
Fresh cavatelli cooked in yellow peppers, wild mushrooms, datterini tomatoes, zucchini, broccoli, aubergine and tropea onions

Stinco di agnello GF
Scottish lamb shank with gravy, buttered mash, sautéed fresh chillies and garlic black cabbage

Costata di manzo GF
30 day aged 12oz Scottish beef ribeye, served with your choice of sauce and contorni

Pizza Vegana VG
Tomato sauce, vegan cheese, yellow peppers, wild mushrooms, datterini tomatoes, zucchini, broccoli, aubergine and tropea onions

DESSERTS

Tiramisú V
Our classic tiramisú with coffee espresso, home made savoiardi and mascarpone strachetella cream

Millefoglie con crema diplomatica antica ricetta
Layered puff pastry with old-fashioned diplomat cream recipe

Pineapple Carpaccio with lemon sorbet VG
Roast pineapple with cinnamon, wild berries and lemon sorbet

Homemade fiordilatte soft ice cream V
With mixed berry coulis

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G

GOLD

£75pp

STARTERS

Bruschetta tri colore V VG*
Toasted bread topped with fresh burrata cheese, cherry tomatoes and homemade pesto

Burrata e caponata V
Fresh Apulian burrata with homemade sweet & sour vegetables, capers and raisins

Astice alla catalana GF
Scottish 1/2 lobster poached, served with datterini tomatoes, tropea onions, purple potatoes, taggiasche olives and balsamic dressing

Tartare di manzo GF V* VG*
Scottish beef fillet tartare served with crispy curly lettuce, pears, goats cheese, blueberries and walnuts with an apple vinegar dressing

Arancini alla ligure V
Breaded and fried balls of pesto risotto, green beans, peas and mozzarella served with a saffron mayo

Capesante scottate GF*
Scallops with pancetta, buttered mash, salsa, 'nduja & Amalfi lemon dressing

MAINS

Pappardelle con ragù di agnello
Fresh pappardelle cooked with our lamb ragù, mint and pecorino cheese

Cavatelli al ragù di verdure V VG*
Fresh cavatelli cooked in yellow peppers, wild mushrooms, datterini tomatoes, zucchini, broccoli, aubergine and tropea onions

Ossobuco alla Milanese GF
Braised veal shank served with saffron risotto and gremolata sauce

Astice alla griglia GF
Fresh Scottish 1/2 lobster served with samphire, catalana salad and balsamic dressing

Rombo ai funghi GF
Fresh turbot served with wild mushrooms and buttered mash

Filetto di manzo GF
30 day aged 9oz Scottish beef fillet, served with your choice of sauce and contorni

Pollo funghi e mascarpone GF
Chicken breast supreme topped with a wild mushroom and mascarpone sauce served with buttered mash

Pizza burrata e melanzane V
Fiordilatte, yellow datterini tomatoes, smoked aubergine cream topped with burrata cheese and balsamic glaze

Salmone grigliato con zucchine GF
Fresh Scottish salmon served with sautéed courgettes and buttered mash

Tagliolini al tartufo V
Fresh tagliolini cooked in a butter sauce topped with freshly shaved black truffle

DESSERTS

Tiramisú V
Our classic tiramisú with coffee espresso, home made savoiardi and mascarpone strachetella cream

Torta al formaggio con fruitti di bosco
Baked rich and creamy cheesecake topped with a mix of berry fruits

Pineapple Carpaccio with lemon sorbet VG
Roast pineapple with cinnamon, wild berries and lemon sorbet

Banca's Meringue V
Our signature vanilla meringue cake with traditional Italian sponge, diplomatica cream and a touch of rum

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