



BRONZE

£49.50pp

STARTERS

Vellutata di zucca V GF

Pumpkin soup served with garlic crostini

Burrata e pomodori antichi V

Fresh Apulian burrata with heritage tomatoes, crushed bread sticks and a grape must dressing

Tartare di salmone GF*

Fresh salmon tartare with avocado mousse and Amalfi lemon dressing

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

Paccheri della casa V VG*

Fresh paccheri in a tomato, aubergine and burrata cheese sauce

Risotto alla capesante

Risotto with scallops, tomato concassé and lemon zest

Salmone grigliato su crema di spinaci GF

Fresh Scottish salmon served with creamed spinach, caviar and a side of your choice

Filetto di branzino GF

Pan-fried sea bass served with spinach and cherry tomatoes

Pollo con nduja e miele GF

Chicken breast supreme topped with an 'nduja honey & lemon sauce served with roasted seasonal vegetables & potatoes

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



SILVER

£65pp

STARTERS

Burrata e pomodori antichi V

Fresh Apulian burrata with heritage tomatoes, crushed bread sticks and a grape must dressing

Tartare di salmone GF*

Fresh salmon tartare with avocado mousse and Amalfi lemon dressing

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

Risotto alla capesante

Risotto with scallops, tomato concassé and lemon zest

Baccalà alla napoletana GF

Atlantic cod served with cherry tomatoes, capers, black & green olives

Salmone grigliato su crema di spinaci GF

Fresh Scottish salmon served with creamed spinach, caviar and a side of your choice

Paccheri della casa V VG*

Fresh paccheri in a tomato, aubergine and burrata cheese sauce

Stinco di agnello GF

Scottish lamb shank with gravy, buttered mash, sautéed fresh chillies and garlic black cabbage

Filetto di manzo GF

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

Pizza Ortolana V

Zucchini sauce, mozzarella, yellow & red datterini tomatoes, zucchini, peppers, broccoli, fresh mint

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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£75pp

STARTERS

Bruschetta tri colore V VG*

Toasted bread topped with fresh burrata cheese, cherry tomatoes and homemade pesto

Burrata e pomodori antichi V

Fresh Apulian burrata with heritage tomatoes, crushed bread sticks and a grape must dressing

Tartare di salmone GF*

Fresh salmon tartare with avocado mousse and Amalfi lemon 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

Paccheri della casa V VG*

Fresh paccheri in a tomato, aubergine and burrata cheese sauce

Risotto alla capesante

Risotto with scallops, tomato concassé and lemon zest

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

Capricciosa Roma

Tomato sauce, burrata, 24 month-aged Parma ham, fried egg, roasted artichokes, mushrooms, black olive powder, basil, evoo

Salmone grigliato su crema di spinaci GF

Fresh Scottish salmon served with creamed spinach, caviar and a side of your choice

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 frutti 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

Baba al rum V

Rum baba served with chantilly cream

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