



SUNDAY 15TH MARCH 12noon-5pm  
3 COURSES £34.50

## Starters

### COZZE E VONGOLE

*Freshly Scottish mussels and clams tossed with garlic, chilli, cherry tomatoes and white wine accompanied with garlic bread*

### PARMIGIANA DELLA NONNA (v)

*Layered aubergines with buffalo mozzarella topped with sugo and basil then oven baked for extra flavour*

### BRUSHCHETTE DELLA MAMMA (v)

*A trio of garlic bread crostinis topped with tomatoes and basil, goats cheese, peppers honey and bufala cheese and pesto*

### BUFALA FIGHI E PARMA

*Fresh bufala cheese with parma ham and fresh figs*

## Mains

### GNOCCHI DELLA MAMMA

*Potato dumpling pasta tossed with chicken, spinach pesto, onion, garlic, white wine and cream*

### SALMONE PRIMAVERA

*Pan fried fillet of salmon cooked in a pepper, olives, onions and mushroom sauce accompanied with rice*

### PIZZA SALSICCIA

*Pizza with fennel sausage, mozzarella, sugo and EVOO*

### RISOTTO PISELLI E ASPARAGUS

*Italian rice pan fried with asparagus, peas, spinach pesto, white wine, parmesan and cream*

### SPAGHETTI DELLA NONNA

*Spaghetti pasta tossed with half lobster, mussels, garlic, chilli, white wine and cherry tomatoes*

### AGNELLO LUCALI

*Fresh Scottish lamb chops grilled medium served with kale and rosemary roast potatoes with a primitivo sauce*

## Dessert

### TORTA DI FORMAGGIO

*Home made cheesecake of the day*

### MERINGHE CON LA PANNA

*Meringue topped with fresh cream and mixed berries*

### GELATO DI AMARENA

*Vanilla ice cream topped with amarena cherries*

### SORBET

*Champagne sorbet*

*Before ordering please speak to a member of staff with regards to any allergens/dietary requirements  
Some dishes may contain traces of nuts and/or gluten*

*Menu Subject To Change*