



2 COURSES SET MENU

STARTER

MINISTRONE OR SOUP OF THE DAY

Soup of the day served with home-made bread. - Please see board

INSALATA CAPRESE

Mozzarella, vine tomatoes topped with olive oil and fresh basil.

FUNGHI AL'AGLIO

Breaded mushrooms with garlic mayo.

PATE DELLA CASA

Home made smooth chicken liver pate served with toast and butter.

BRUSCHETTA FUNGHI MISTI

Sauteed mushrooms and garlic.

ARANCINI

Haggis & rice balls in breadcrumbs served with a mango dip.

GARLIC BREAD (+ cheese)

Homemade toasted bread with garlic butter.

BRUSCHETTA (+ cheese)

Tomatoes, olive oil, basil & garlic.

GAMBERONI AL LIMONE + £2.00

Pan-fried King Prawns in lemon, white wine and garlic sauce

CALAMARI FRITTI

Fried Squid in a light batter.

PASTA

SPAGHETTI MARINARA + £2.00

Mixed seafood pasta.

SPAGHETTI CON POLPETTE

Meatballs in a tomato sauce.

PENNE PICCANTE

Tomatoes & fresh chillies.

SPAGHETTI BOLOGNESE

Home-made meat sauce

SPAGHETTI CARBONARA

Egg, cream, cheese & bacon.

LASAGNA OR CANNELLONI

Meat filling in a tomato sauce.

TORTELLINI AURORA

stuffed with ricotta and spinach in a cream and tomato sauce.

10" PIZZA

PIZZA DIAVOLA

Spicy chicken, red onion, spicy sausage, fresh chillies & rocket.

PIZZA DEL MARE + £2.00

Fresh mix seafood.

PIZZA CASERECCIA

Potatoes, sliced onions and roast peppers.

PIZZA MARGHERITA

Classic cheese and tomato.

PIZZA WITH TWO TOPPINGS

Bacon, chicken, chili, garlic, ham, mushroom, onion, spicy chicken, pepperoni, peppers, pineapple, olives, sweetcorn and tuna

GLUTEN FREE: pastas & pizzas available for extra + £1.00



= Vegetarian

MAINS

TONY'S TOWER

6oz Prime beef burger served on a sesame bun with onions, tomatoes lettuce, bacon & served with hand cut chips.

SPIGOLA AMALFITANA

+ £3.00

Sea bass fillet in a caper, lemon & butter sauce. Served with mixed vegetables and hand cut chips. (gluten free on request)

POLLO SCOZZESE

+ £3.00

Chicken breast topped with haggis in a whisky and cream sauce, with chips and mixed vegetables. (gluten free on request)

LAMB SHANK

+ £3.00

in a red wine and gravy sauce. Served with creamy mashed potatoes .

SALMONE VENEZIANA

+ £3.00

Salmon fillet in a cream, lemon & parsley sauce, served with hand-cut chips and mixed salad. (gluten free on request)

BREADED HADDOCK

+ £3.00

Fresh angel cut haddock in a bread crumbs, served with hand cut chips, peas and tartar sauce.

DESSERT

TIRAMISU

Classic Italian dessert with savoiardi biscuits mascarpone cheese and Tia Maria.

SALTED CARAMEL PROFITEROLES

Profiteroles filled with a salted butter caramel cream and topped with crunchy chocolate.

PANNACOTTA

is an Italian dessert of sweetened cream thickened with gelatin. The cream is infused with vanilla.

BANOFFEE PIE

Dessert pie made from bananas, cream and toffee, combined with buttery biscuit base served with whipped cream.