

Antipasti e stuzzichini
STARTERS ARE FOR SHARING – EAT LIKE AN ITALIAN

ANTIPASTI FREDDI (Cold)

Selezione di Antipasti alla Favorita (GF) £10.50
A platter of Italian meats, cheeses, delicious dips and other nibbles; chosen for you by our chef.

Antipasto Vegetariano (V) (GF) £9.95
A Taste of the Mediterranean. Roasted aubergine, peppers, tomatoes, cheese, frittata with courgettes, cannellini beans, borlotti beans with plump olives and our aromatic homemade pesto dressing.

Delizia di Salmone (GF) £6.25
Scottish smoked salmon fashioned into a globe, filled with cream cheese and prawns, resting on a bed of courgette and leaf salad.

Caprese di Burrata (GF) £5.50
A twist on a classic – silky, creamier mozzarella, Prosciutto di Parma, rocket leaves.

ANTIPASTI CALDI (Hot)

Zuppa del Giorno £3.95
(Please ask about our chef's soup of the day)
Always fresh; always delicious; always with our homemade bread.

Cozze alla Tarantina (GF) £5.95
Voluptuously juicy Scottish mussels, sautéed with pachino tomatoes, garlic, white wine and seasoned with our secret blend of fresh herbs.

Calamari Fritti £5.95
Light, crisp tender squid rings, coated in a fragile batter resting on a bed of Chick-peas puree. Don't forget to give them a squeeze of lemon.

Arancini di Riso alla Siciliana £6.75
Golden orbs of rice filled with mincemeat, tomatoes and mozzarella; when pulled apart, the cheese forms into deliciously molten strands.

Spiedini di Mozzarella e Crudo (GF) £5.50
Mozzarella pearls, wrapped in Parma ham, threaded onto skewers with cherry tomatoes then grilled. Kebabs La Favorita style!

Gamberi e Capesante (GF) £6.95
Grilled giant scallops and king -prawns resting over a bed of mixed leaves dressed with pink-grapefruit and orange pulp drizzled with a reduction of balsamic vinegar and red chilli mustard

Torre di Parmigiana (V) £5.50
A baby version of the traditional Parmigiana. A triple layer of aubergines, fresh mozzarella and basil with a touch of homemade pomodoro sauce.

Caprino Grigliato (V) £5.50
Warm goat's cheese wrapped in radicchio leaves served with perfectly grilled Mediterranean vegetables and drizzled with a reduction of sticky Balsamic.

Pane Casereccio (V) £3.95
Our bread is baked fresh each day, perfect with our Italian olives.

Bruschetta (V) £4.95
Cherry tomatoes, fresh garlic and olive oil, garnished with rocket and parmigiano shavings. Simple, rustic and the best.

Bruschetta Deluxe (V) £5.50
Freshly toasted Italian bread topped with fresh mozzarella and sliced pachino tomatoes, sprinkled with fresh basil.

Bruschetta Tartufata (V) £5.50
Freshly toasted Italian bread topped with wild mushrooms and melted taleggio cheese splashed with heady truffle oil.

Pane Condito con Aglio (V) £2.95
Freshly toasted Italian bread, scented with garlic.

Pane Condito con Aglio e Mozzarella (V) £3.95
Our garlic bread with the addition of freshly melted fior di latte cheese.

PRIMI PIATTI

Ravioli delle langhe al BAROLO £9.50 **Starter: £5.95**

Fresh egg parcel pasta filled with stewed beef and ricotta cheese tossed in our unique cherry tomatoes, julienne of red radicchio leaves and Barolo red-wine sauce. A slightly bitter combination that will stimulate even more your appetite.

Tagliolini con Capesante £10.95

Striking squid ink tagliolini with prawns and king scallop, courgette, garlic and diced tomato dressed in a white wine sauce.

Tagliolini alla Norma (V) £10.00 **Starter: £5.95**

Thin long fresh egg-pasta ribbon in a lightly spiked chilli tomato sauce with olive oil, basil, aubergine topped with fresh locally made ricotta and smoked ricotta cheese shavings.

Pappardelle alla Boscaiola £11.50 **Starter: £7.50**

Wide fresh-pasta ribbons in a typical Italian tomato, wild boar mincemeat and mushroom sauce.

Ravioli alla Norcina £9.95 **Starter: £6.25**

Another classic. Often spoilt and copied but perfected at La Favorita. Fresh egg parcel pasta stuffed with porcini mushrooms, smooth ricotta and parmiggiano cheese, finished with fresh rocket and seasoned Italian sausage sprinkled with fresh pachino tomatoes.

Ravioli alla Sambuca (V) £9.95 **Starter: £6.25**

Fresh egg parcel pasta filled with spinach and ricotta cheese tossed in our unique julienne of vegetables (onions- celery-carrots) sambuca flavoured creamy sauce.

Tagliolini all' Aglio e Olio Tagliata di Manzo (GF) £11.95

Thin pasta ribbons with garlic, chilli and extra virgin olive oil finished with sliced Scotch sirloin served with red chilli mustard.

Risotto Imperiale (GF) £11.95

This classic risotto is slowly cooked with fish stock and Italian champagne, stirred through with prawns, langoustine, smoked salmon, chives, shallots and parsley, topped with caviar.

Casarecci con Broccoli e Pollo (GF) £9.95 **Starter: £6.25**

This unusual twisted pasta is mingled chicken breast in a creamy broccoli sauce. Fabulous with fresh grated parmesan.

Fagottini alla Polpa di Scampi £11.25 **Starter: £7.25**

Crepe pockets overflowing scampi, prawns and crabmeat blended with a velvety cognac sauce, flecked with shallots and courgette.

Lasagna alla Favorita £9.25

La Favorita way - without tomatoes! Fresh egg pasta layered with minced veal and a nutmeg infused béchamel sauce, grilled to golden brown. Try it with a glass or two of our red wine.

Lasagna Verde (V) £9.25

Vegetarian Lasagna interleaved with healthy broccoli, spinach and courgette baked in a smooth béchamel sauce with parmesan cheese.

SECONDI PIATTI

Fillet 10oz-280 grams

Prime Angus FILETT steak selected from our local butcher cooked to your choice, served with a side of steamed vegetables and roasted new potatoes:

alla griglia (just grilled) **over a bed of lentils** (GF) £17.95

alla Caprese (GF) £20.45

Cooked in balsamic vinegar, on a bed of mozzarella, courgette, tomatoes, aubergine topped with our fragrant basil pesto.

alla tornedo Rossini (GF) £20.45

wrapped in a slice of pancetta (bacon) resting on a slice of toasted bread topped with chicken liver pate' dressed with a delicious Madeira wine sauce .

Vitello alla Milanese £15.95

A must try and see!!-Very thin pinched veal chop, breaded and pan-fried to golden, topped with rocket leaves salad and cherry tomatoes.

Tagliata di manzo aromatica (GF) £13.95

Grilled scotch sirloin steak, sliced over rocket leaves, Shaved Parmigianino Regina cheese, drizzled with a touch of cream of balsamic vinegar.

Torre di Pollo £13.95

Chicken breast oozing with leek and gorgonzola, served with fresh tagliolini pasta in a velvety wild mushroom sauce.

Scaloppa di Maiale alle Mele £11.95

Pork escallops pan-fried dressed with a cognac apple sauce, lying over a bed of chick peas puree', sliced apple, aubergine and new potatoes.

Salmone Aqua Pazza (GF) £12.95

Sautéed supreme of Scottish salmon with peppers, olives, mussels, prawns seasoned with tangy and chilli finished with cherry tomatoes and served with cannaroli rice.

Involtini di Sogliola (GF) £12.95

Filet of fresh sole rolled and filled with baby prawns and asparagus, steamed, and served over a delightful sweet peppers sauce, with a side of vegetables risotto.

Spigola in agrodolce (GF) £11.95

Fresh Mediterranean Sea bass filets pan-seared flowered with Pink grapefruit juice and a side of Greek yogurt and caviar.

Pesce spada in crosta di Basilico £11.95

Fresh steak of swordfish, breadcrumbs, herbs and basil pesto crusted; pan-seared and resting over a bed of sauté' fresh baby spinach leaves with capers and peanuts.

Bistecca 10oz-280 grams

Prime Scottish 10oz sirloin steak selected from our local butcher, cooked to your choice, served with a side of steamed seasonal vegetables and roasted new potatoes:

alla griglia (just grilled) **over a bed of lentils** (GF) £12.95

alla Favorita (GF) £14.95

Grilled and served with a creamy sauce of wild mushrooms, gorgonzola, sun-dried tomato.

alla Dianne favorita style (GF) £14.95

Smothered with woodland mushrooms,brandy, mustard sauce (no cream) .

CONTORNI

Our unusual and delicious gourmet salads can either be a side order or a light main course.

Please advise us if you don't want your salad dressed with Chef's homemade vinaigrette.

Focaccia Ripiena	£7.95
Baked folded and flattened focaccia stuffed with chicken, olives, mozzarella, tomato sauce, peppers and anchovies. (Ideal for sharing)	
Insalata Verde (GF) (V)	£2.95
Classic green salad	
Insalata di pollo e Asparagi (GF)	£6.95
Mixed leaves with warm slices of chicken breast, asparagus and tomato	
Mista (GF) (V)	£3.95
Carrots, sweet corn, olives, red onion with mixed leaves and tomatoes.	
Rucola e Parmigiano (GF) (V)	£3.50
Fresh rocket leaves smothered in parmigiano reggiano shavings.	
Insalata Contadina	£6.50
Mixed salad leaves with chicken, bacon, peppers, carrots, walnuts, cherry tomatoes and cucumber	
Formaggi della casa	£6.50
A delicious selection of Italian cheeses featuring Pecorino, Gorgonzola, Parmigiano and Taleggio served with walnuts, forest fruits coulis and toasts	

PIZZA

All our pizzas are made fresh. Our flour is a secret blend of the finest Italian Flour and contains no nasty additives or sugars.

Our mozzarella (fior di latte) is sweet and fresh; made locally, in the WESTER FARM-EAST LOTHIAN.

We use Sustainable Scottish wood in our log-fired ovens (forno a legna).

Our pizza Toppings are imaginative with no gimmicks and no shortcuts.

All our pizzas can be made with a gluten free base except for calzones.

PIZZE VEGETARIANE

Margherita D.O.P. (Definitive Origin of Produce) £7.00

Needs no introduction - tomato sauce, fresh mozzarella, fresh basil.

Marinara £6.00

A Neapolitan classic - tomato sauce, garlic, oregano, extra virgin oil.

Ortolana £9.95

Sliced tomatoes, buffalo mozzarella, courgette, spring onion, aubergine, broccoli, olives.

Boscaiola £10.50

The woodsman - tomato sauce, mozzarella, mixed wild mushrooms, rocket, shaved parmesan cheese.

Parmigiana £9.50

Tomato, Mozzarella, Aubergine, fresh Basil, Shaving of Parmesan

Cinque Formaggi £9.95

Tomato sauce, mozzarella, gorgonzola, pecorino, taleggio, emmental cheese.

Calzone Vegetariano £10.50

A folded pizza pocket filled with tomato sauce, mozzarella, mushrooms, peppers, artichokes, olives and shaved parmesan.

PIZZE PESCE

Pescatora £10.50

Tomato sauce, topped with mixed seafood and crustacea, parsley, oregano and garlic

Dello Stretto £9.95

Tomato sauce, mozzarella, cherry tomatoes, garlic, green olives, capers, anchovies and tuna.

Golfo £10.50

Tomato sauce, mozzarella, broccoli, prawns, smoked salmon.

Favorita £10.95

The house special - mozzarella, smoked salmon, prawns, capers, cherry tomatoes, caviar, crème fraîche and lemon rind.

PIZZE CARNE

Di Leone £10.95

Sauce made of cream and radicchio, mozzarella, chopped radicchio and rocket leaves with slices of lemon-marinated bresaola (cured beef).

Quattro Stagioni £10.50

Tomato sauce, mozzarella, mushrooms, ham, artichokes, Parma ham.

Capricciosa £9.95

Tomato sauce, mozzarella, artichokes, ham, mushrooms, olives.

Regina £10.50

Mozzarella, artichokes, Parma ham, garlic, fresh basil.

Tirolese £10.95

Mozzarella, artichokes, Parma ham, garlic, fresh basil.

Diavolina £9.50

Tomato sauce, mozzarella, spicy Italian sausage, mushrooms and hot red chilli.

Primavera £10.50

Tomato sauce, mozzarella, Parma ham, cherry tomatoes, rocket and fior di latte (buffalo mozzarella).

Hawaii £9.25

Tomato sauce, mozzarella, ham, pineapple.

Zia Rosa £10.00

Tomato sauce, mozzarella, sweet Italian peppers, roasted chicken topped with cherry tomatoes.

Colorata £9.95

Colourful!! Tomato sauce, little mozzarella, goat cheese, chopped asparagus, cubes of Parma ham, cherry tomatoes.

Vesuvio £10.00

Tomato sauce, mozzarella, spicy sausage, chicken, peppers, red chillies, jalapenos.

Pizza ai due Salami £9.95

Mozzarella cheese, tomato sauce, rocket leaves, Salami Napoli, Salami Milano and chopped tomatoes.

Montanara £10.50

Tomato sauce, mozzarella, woodland mushrooms, Italian sausage, truffle oil

Calzone £10.50

A folded pizza pocket filled with tomato sauce, mozzarella, ham, mushrooms, spicy sausage.

PIZZE DELUXE

AFFUMICATA £10.95

Tomato sauce, mozzarella, smoked cheese, Speck (smoked cured meat), row cherry tomatoes

FIorentina £11.50

Tomato Sauce, mozzarella, rocket leaves, sliced scotch sirloin beef cooked to your liking, shaved parmesan and a touch of deduction of balsamic vinegar.

MARE BLUE £11.95

Tomato sauce, mozzarella, baby prawns, fresh baby spinach leaves, topped with grilled king prawns and giant scallops and finished with a touch of greated lemon zest.

Crudo e fichi £10.95

Tomato sauce, mozzarella, Parma ham, fresh figs and stracchino cream cheese topped with parmesan shavings.

Pugliese £10.95

Tomato sauce, locally made Burrata cheese, Parma ham, and basil leaves