



DINE AROUND 2010 TWO COURSE MENU

STARTER

Fresh Mussels

Cooked in a classic tomato and garlic sauce served with garlic bread.

Polpette

Homemade meatballs served in a sweet and sour tomato sauce and served with garlic bread.

Calamari Frittis

Deep fried ringlets of fresh squid coated in flour and lemon with garnish.

Tagliatelle Vittoria

Ribbon Pasta, tomato cream, mushroom, onion and spicy sausage.

Minestrone or Vegetable soup

A large bowl of fresh soup served with bread and butter.

MAIN COURSE

Roast Beef in Red wine and Mushroom

21 day hung roast Scottish Beef and woodland mushrooms in a red wine demiglace served with sautéed potatoes and vegetables.

Tagliatelle Pescatore or Risotto Pescatore

Ribbon pasta or Arborio rice with tomato, mixed seafood and shellfish.

Cannelloni Ripieno (v)

Oven baked crepe stuffed with mushroom, spinach and ricotta cheese topped with tomato and mozzarella.

Grilled Salmon

Grilled Scottish salmon supreme, drizzled with fresh chive and crème fraiche, accompanied by new potatoes.