

MARKET MENU

2 COURSES £25 | 3 COURSES £30

AVAILABLE: 4PM-ALL NIGHT TUESDAY,
4PM-630PM WEDNESDAY & THURSDAY
4PM-5:45PM FRIDAY & SATURDAY

STARTERS

MINISTRONE SOUP

TRADITIONAL, ITALIAN, VEGETABLE & BEAN SOUP WITH HOME-MADE BREAD

BRUSCHETTA DRAGONCELLO (V)

GARLIC CROSTINI TOPPED WITH SAUTÉED MUSHROOMS BOUND IN A CREAM & TARRAGON SAUCE

ARANCINI

GOLDEN ITALIAN RICE BALLS WITH CHEF'S CHOICE OF FILLING- PLEASE ASK YOUR SERVER

PATE

HOME-MADE CHICKEN LIVER PATE WITH PICKLED VEG, RED ONION CHUTNEY & WARM TOAST

COZZE PRANZO

LOCH FUNE MUSSELS IN A LIGHT, WHITE WINE & GARLIC BUTTER SAUCE WITH GARLIC BREAD

MAINS

RIGATONI SALMONE

RIGATONI PASTA BOUND IN A SMOKED SALMON, WHITE WINE & GARLIC CREAM SAUCE

SEA BASS

PAN SEARED SEA BASS WITH CHORIZO DICED POTATOES, BUTTERED BREENS & A WHITE WINE & HERB VELOUTÉ

ZUCCA COMBO

HALF PIZZA & HALF PASTA

(PASTA: NAPOLI, AMATRICIANA, CAJUN CHICKEN, ENZO, CARBONARA)

(PIZZA: MARGHERITA, PEPPERONI, VENETO, LAZIO, MUSHROOM & ONION)

*ALL OTHER OPTIONS £3.00 SUPPLEMENT

CHICKEN SCOZZE

PAN FRIED CHICKEN BREAST TOPPED WITH HAGGIS; SERVED WITH CONFIT POTATOES & CREAMY PEPPERCORN SAUCE

SIRLOIN STEAK

(£5.00 SUPPLEMENT)

6oz SIRLOIN STEAK WITH SKIN ON FRIES, CHARRED TOMATO & A CONFIT GARLIC BUTTER

DESSERTS

BAILEY'S TIRAMISU

A TWIST ON THE CLASSIC, COFFEE & BAILEYS FLAVOURED SWEET

CHEESECAKE

CHEF'S HOME-MADE CHEESECAKE WITH VANILLA ICE CREAM

ICE CREAM

SELECTION OF ITALIAN ICE CREAM

CHOCOLATE SUNDAE

VANILLA ICE CREAM WITH CHOCOLATE SAUCE & DOUBLE CHOCOLATE BROWNIE PIECES