

AVAILABLE FRIDAY - SUNDAY • 12 TO 5PM

Welcome

APERITIVO

ALL £4.95

SOSPIRO BIANCO D'ITALIA

(175ml glass, 11% ABV)

EMILIA ROMAGNA • TREBBIANO

Lightly aromatic & floral in character with delicate flavours of white blossom & peaches.

SOSPIRO ROSSO D'ITALIA

(175ml glass, 12% ABV)

EMILIA ROMAGNA • SANGIOVESE

Medium bodied red with ripe fruit character, soft well-rounded tannins & a concentrated finish.

SOSPIRO SANGIOVESE ROSATO

(175ml glass, 11% ABV)

EMILIA ROMAGNA • SANGIOVESE

Fresh & fruity wine with a vibrant finish.

PROSECCO VIA VAI NV

(125ml glass, 10.5% ABV)

VENETO • GLERA 100%

Classic elegant Prosecco with tiny bubbles, green apple & a crisp finish.

APEROL SPRITZ

Aperol, Prosecco & Soda. Sweet orange taste with a light bitter finish. The prosecco gives it sparkle and the soda water refreshes.

STRAWBERRY SPRITZ

Pureed strawberries, with Franklin's tonic on ice.

EDINBURGH GIN CLASSIC

Perfect serve to be garnished with orange rind. Classic Tonic.

PERONI RED

(330ml £4.95, 4.7% ABV)

Slightly darker in colour, with a more discernable hop character and hoppier than Nastro Azzuro, Red is the favoured Peroni brand in its native Italy.

HEINEKEN ZERO

(330ml bottle, 0.0% ABV)

Heineken 0.0 is brewed from scratch and has a perfectly balanced taste with refreshing fruity notes and a soft malty body.

RASPBERRY LIMONATA

Raspberry puree topped with San Pellegrino limonata over ice.

Let's

START

BRUSCHETTA AL POMODORO

Toasted sourdough bread infused with garlic topped with tomatoes, torn basil & drizzled with Extra virgin olive oil.

CALAMARI FRITTI

Crisp ringlets & tentacles of squid dusted in seasoned flour, lightly fried. Served with fresh lemon and tartar sauce.

INSALATA CAPRESE

Burrata - creamy mozzarella, lush vine tomatoes with rocket and basil drizzled with extra virgin olive oil.

MINISTRONE

Classic Italian soup filled with a selection of veg & pasta with a slice of Italian bread.

MACARONI CHEESE CROQUETTES

Mac n cheese pasta encrusted in breadcrumbs & fried with vine tomatoes & pesto, with a spicy tomato salsa.

AUBERGINE CAPONATA

A original Sicilian recipe of aubergines, capers, olives in a reduced tomato sauce served with garlic bread.

ARANCINI AL RAGU

Crispy rice balls stuffed with mozzarella & bolognese sauce, served on a spicy tomato salsa.

SHETLAND MUSSELS

Fresh mussels served in a tomato and garlic sauce served with garlic bread.

Add a SIDE

ALL £5.95

TRUFFLED MASH POTATO

Creamed potato infused with truffle oil.

SAUTEED HERB POTATOES

Diced potatoes seasoned with a mix of Italian herbs and mingled with crispy onions for extra flavor!

GARLIC BREAD & MOZZARELLA

Grilled garlic bread topped with mozzarella.

MISTA

Mixed leaf salad of tomatoes, red onions and olives served with extra virgin olive oil & balsamic vinegar.

RUCOLA

Peppery rocket leaves & parmesan shavings.

ZUCCHINE FRITTE

Lightly floured courgette sticks fried until crispy, served with garlic mayo.

2 COURSES £19.95 • 3 COURSES £24.95

Welcome MAIN

MARGHERITA

Tomato base pizza with
Fior di latte & buffalo mozzarella.

PIZZA DUE GUSTI

Two topping of your choice.
Please ask your waiter for selection.

TAGLIATELLE VITTORIA

Ribbons of pasta, tomato,
minced meat, cream,
mushroom, onion & spicy sausage.
Our best-selling dish – bellissimo!

SPAGHETTI CARBONARA ORIGINALE

Spaghetti with sauteed pancetta
bacon finished with egg yolk,
parmesan & Pecorino.

FISH & CHIPS

Battered haddock served
with skin on fries, garden peas
& tartare sauce.

PENNE FUNGHI CREMA

Pasta quills in a rich
creamy mushroom sauce.

PENNE MILANESE

Pasta quills, blended in a bacon,
spicy Italian sausage & tomato sauce.

RIGATONI SMOKED SALMON & BROCCOLI

Large pasta tubes combined with
hot smoked salmon and broccoli
finished in a creamy dill sauce.

RISOTTO MUSHROOM

With Porcini & woodland mushrooms.

VEGAN SPAGHETTI BOLOGNESE

Spaghetti served with our
vegan bolognese sauce.

RAVIOLI LEANDRO

Porcini mushroom
ravioli served in a velvety,
creamy tomato and
mushroom sauce.

CHICKEN CAESAR WITH CRISPY PANCETTA

Grilled corn fed chicken
sliced over crisp gem lettuces,
croutons, caramelised
pancetta bacon, Parmesan
shavings, olives, anchovies
& drizzled with Caesar dressing.

To FINISH

GELATO

Two scoops of your choice.
Please ask your waiter for selection.

AFFOGATO 'VITTORIA'

Vanilla ice cream served
with a double espresso
poured over the top.

TIRAMISU

Traditional Italian dessert
made with mascarpone cheese,
savoiardi biscuits soaked in
espresso coffee and amaretto liquor.
Finished with a dusting of Cocoa

CHOCOLATE PROFITEROLES

Cream puffs of pastry
filled with vanilla-flavoured
cream, covered with
chocolate cream.

HOMEMADE CHEESECAKE OF THE DAY

Ask for today's luxury filling.

TORTA DI CIOCCOLATO

Truffled Chocolate torte
with raspberry coulis

Add a
**COFFEE
OR TEA**

FROM OUR SELECTION

ONLY £2.50

PLEASE NOTE:

WE ADD AN OPTIONAL SERVICE CHARGE TO YOUR BILL • LUNCH CLUB NOT AVAILABLE IN CONJUNCTION WITH ANY OTHER OFFER OR DISCOUNT



ALLERGEN MENU

FOR A DETAILED LOOK AT OUR MENU WITH ALLERGENS, SIMPLY SCAN THE QR CODE.
ALTERNATIVELY ASK ONE OF OUR STAFF FOR A PRINTED COPY.