

## CONTORNI

<b>PATATE ARROSTO</b> Roasted rosemary potatoes.	£3.50
<b>VERDURE MISTE</b> Steamed seasonal vegetables.	£3.95
<b>INSALATA MISTA</b> Mixed salad leaves.	£3.50
<b>CIME DI RAPA</b> Sautéed turnip tops with garlic and chilli.	£3.95
<b>SGAGLIOZZE</b> Polenta fritters and sea salt.	£3.95

## DOLCI

ALL OUR DESSERT ARE HOMEMADE AND THE ICE CREAM IS  
FROM AN ARTISAN GELATERIA IN TURIN, ITALY.

<b>TIRAMISU</b> Classic Tiramisu.	£4.95
<b>PANNACOTTA PISTACCHIO E ZAFFERANO</b> Pannacotta, aromatized with saffron and Sicilian pistacchio.	£5.95
<b>TAGLIERI DI FORMAGGI</b> Selection of Italian cheeses, Provolone, Caciocavallo, Pecorino, served with homemade fruit chutney and homemade rosemary biscuits	£7.95
<b>GELATI</b> Vanilla-Chocolate-Strawberry-Hazelnut-Pistacchio. Artisan Ice Cream from Turin in the North of Italy.	2 SCOOPS £3.25    3 SCOOPS £4.25
<b>MILLE-FEUILLE</b> Layers of pastry, chocolate & mascarpone mouse with fresh raspberries.	£5.95



## PER COMINCIARE...

### APPETISERS

<b>OLIVE MISTE</b> Marinated green and black olives.	<b>£2.95</b>
<b>PANE E FOCACCIA</b> "Altamura" bread and home made focaccia.	<b>£3.95</b>
<b>ARANCINI</b> Traditional rice croquette with saffron, meat ragu or scamorza and n'duja.	<b>£5.95</b>
<b>TAGLIERE MISTO SALUMI E FORMAGGI (x2)</b> Selection of finest Italian cured meats and cheeses with marinated olives, pickled vegetables, "altamura" bread and home made focaccia.	<b>£17.95</b>
<b>POPIZZE</b> Deep fried little pizza dough with sea salt or seaweed, arrabbiata sauce.	<b>£4.95</b>

### ANTIPASTI

<b>ZUPPA DEL GIORNO (v)</b> Homemade soup of the day, served with "Altamura" bread.	<b>£4.75</b>
<b>SALMONE MARINATO AGLI AGRUMI</b> Wild Scottish salmon marinated in extra virgin olive oil, sea salt, lemon and orange zest, raw sugar.	<b>£7.95</b>
<b>IMPEPATA DI COZZE</b> West coast mussels, sautéed in white wine, garlic, and black pepper.	<b>£6.95</b>
<b>BRUSCHETTA CIME E CAPRINO (v)</b> Toasted "Altamura" bread topped with sautéed turnip tops and goat cheese.	<b>£5.95</b>
<b>PARMIGIANA DI MELANZANE (v)</b> Gently fried aubergines, layered with homemade tomato sauce and mozzarella, topped with grated parmesan and baked.	<b>£6.95</b>
<b>TAGLIERE MISTO</b> Selection of finest Italian cured meats and cheeses with marinated olives and pickled vegetables, served with "Altamura" bread and homemade focaccia.	<b>£9.95</b>
<b>FRITTURINA CALAMARI E GAMBERI</b> Squid and king prawns dusted in flower and deep fried, served with yoghurt mayo.	<b>£7.95</b>
<b>PANZEROTTO (v)</b> Literally means, the belly of the dough, which reflects the half-moon shape of this favourite Italian classic. The original Panzerotto has been filled with tomato sauce and mozzarella in Apulia. It's unique taste and crispness make this filled pocket dough one of the most famous Italian street foods.	<b>£5.95</b>

## PASTE

**OUR PASTA DISHES ARE ALL COOKED "AL DENTE" AND MADE TO ORDER.**

<b>TIELLA</b> A classic dish from Apulia region, arborio rice, west coast mussels, potatoes, cherry tomatoes slowly cooked in the oven.	<b>£9.95</b>
<b>ORECCHIETTE ALLA BARESE (v)</b> This is the most authentic dish from Apulia. Home made "little ears", shaped pasta, tossed with Evo, turnips tops, pecorino cheese and hint of chilli.	<b>£9.95</b>
<b>PAPPARDELLE AL RAGU DI AGNELLO</b> Homemade, slow cooked Lamb Ragu with egg ribbon pasta.	<b>£12.95</b>
<b>FREGOLA SARDA VERDURE E PECORINO (v)</b> Artisan Sardinian fregola (durum wheat cous cous) with aubergines, courgettes, asparagus, onions and cherry tomatoes.	<b>£9.95</b>
<b>PACCHERI SCAMORZA E GUANCIALE</b> Paccheri meaning "slaps". Simple but very tasty. Large tubular pasta with smoked mozzarella and crispy guanciale and cherry tomatoes.	<b>£10.95</b>
<b>LASAGNA CLASSICA</b> Homemade layer of pasta with bolognese, mozzarella and parmesan cheese, oven baked.	<b>£8.95</b>
<b>PACCHERI PESTO DI PISTACCHI E SALSICCIA</b> Paccheri meaning "slaps". Large tubular pasta tossed with pan fried crumbled sausage and homemade pistacchio pesto.	<b>£11.95</b>
<b>SPAGHETTI AI FRUTTI DI MARE</b> Spaghetti, fresh mixture of Scottish seafood in white wine sauce and fresh parsley.	<b>£13.95</b>

***If you prefer one of the classic pastas, like Carbonara, Aglio E Olio, Bolognese or Arrabbiata, please ask. We can prepare them specially for you.***

### SECONDI PIATTI

<b>POLLO RIPIENO</b> Supreme of chicken filled with goat cheese and sun blushed tomato mousse, served with roasted potatoes and heritage carrots.	<b>£15.95</b>
<b>FILETTO AL PRIMITIVO</b> 8oz scottish fillet beef, cooked to your liking, served with rich primitivo sauce and seasonal vegetables.	<b>£24.95</b>
<b>ZUPPA DI PESCE</b> A delicious selection of fish and shellfish stew, cooked in a traditional "Apulia" style. Served with "Altamura" bread.	<b>£19.95</b>
<b>ZAMPINA DI "SAMMICHELE"</b> Grilled pork sausage, served with creamy and soft polenta and turnip tops.	<b>£13.95</b>
<b>CALAMARO RIPIENO</b> This is one of the most traditional Italian dishes. Many regions claim the authentic recipe. Here the Apulia style, filled squid with egg, bread and pecorino cheese, slowly cooked in a hot water bath and then pan fried, served on a velvety pea sauce and fondant potato.	<b>£15.95</b>

***Our food is cooked to order. Please notify a member of staff of any food allergies.***