



# A LA CARTE

## BREADS

<b>Baked Ciabatta Roll</b>	<b>5.50</b>
Served with EVOO & balsamic vinegar, whipped butter.	
<b>Bruschetta Classica</b>	<b>6.50</b>
Garlic bread, marinated tomatoes, basil & EVOO.	
<b>Bruschetta Mista</b>	<b>8.00</b>
Garlic bread, buffalo mozzarella, marinated tomatoes, balsamic glaze, basil pesto & rocket.	
<b>Garlic Bread</b>	<b>5.00</b>
Homemade garlic bread.	
<b>Garlic Bread &amp; Cheese</b>	<b>6.00</b>
Homemade garlic bread & mozzarella cheese	

### TO SHARE

To share between 2 people.

<b>Focaccia Dolce E Salata</b>	<b>9.50</b>
Focaccia base, garlic butter, caramelised red onion, goats cheese, rocket & balsamic glaze.	
<b>Focaccia</b>	<b>7.00</b>
Garlic butter & rosemary.	
<b>Focaccia Alla Bruschetta</b>	<b>9.00</b>
Focaccia & garlic butter base, mozzarerella cheese, baked & topped with marinated tomatoes, balsamic glaze.	

## ANTIPASTI

<b>Pâté Di Pollo</b>	<b>9.50</b>
Chicken liver pâté, port & bacon jam & toasted sourdough bread.	
<b>Calamari Fritti</b>	<b>13.50</b>
Crispy calamari rings, fried zucchini. Served with homemade tomato & chilli or tartar sauce.	
<b>Zuppa Della Casa</b>	<b>6.50</b>
Our homemade soup of the day. Croutons, toasted homemade bread, whipped butter.	
<b>Burrata Alla Caponata</b>	<b>16.00</b>
A popular Sicilian dish of aubergines, olives, capers and tomato served with creamy burrata, homemade crostini, balsamic glaze.	
<b>Cozze Vino Bianco</b>	<b>12.00</b>
Scottish mussels, light white wine & cream sauce, toasted homemade bread.	
<b>Haggis Bon Bons</b>	<b>13.00</b>
Breaded haggis bon bons, turnip purée & homemade whisky sauce.	

<b>Capesante ‘Nduja</b>	<b>16.00</b>
Pan seared scallops, cauliflower purée, compressed green apple, ‘nduja crumb with white wine butter sauce.	
<b>Antipasto Classico</b>	<b>16.50</b>
A selection of finely sliced cured Italian meats, grilled vegetables, fresh mozzarella, olives, cheese & toasted homemade bread, pesto.	
<b>Mozzarella Fritta</b>	<b>16.00</b>
Breaded mozzarella ball, deep fried & served on a bed of sun blushed tomato pesto.	
<b>Gamberoni</b>	<b>14.50</b>
Tempura battered king prawns with saffron aioli.	
<b>Arancini Rossi</b>	<b>11.50</b>
Italian breaded tomato & mozzarella filled rice balls served with our homemade tomato sauce.	
<b>Half Pasta</b>	<b>10.00</b>
Half portion of our pasta.	

## PASTA

<b>Spaghetti Carbonara</b>	<b>15.00</b>
A classic. Pancetta, cream, egg and parmesan.	
<b>Haggis Tortelloni</b>	<b>18.00</b>
Homemade Hornigs haggis tortelloni, Drambuie whisky sauce & crispy kale.	
<b>Rigatoni Norcina</b>	<b>15.00</b>
Seasoned Italian sausage, tomato, cream, brandy & a touch of chilli.	
<b>Linguine Mare</b>	<b>16.50</b>
King prawns & shrimps in a light garlic, cherry tomatoes & white wine sauce with a touch of tomato.	
<b>Agnolotti Al Astice</b>	<b>18.50</b>
Lobster filled ravioli in a cherry tomato and white wine sauce, garnished with butterflied king prawns.	
<b>Pappardelle Ossobuco</b>	<b>20.00</b>
Pappardelle ribbon pasta, slow cooked braised shin of veal, tomato & basil ragu with parmesan crisp.	

<b>Paccheri Frutti Di Mare</b>	<b>18.50</b>
Large pasta tubes, white wine & tomato sauce, fresh prawns & shellfish.	
<b>Risotto Zucca</b>	<b>15.50</b>
Creamy butternut squash risotto, crispy pancetta, mascarpone & Amaretto crumb topping.	
<b>Risotto Tartufo</b>	<b>16.50</b>
Creamy wild mushroom risotto with shaved parmesan and white truffle oil.	
<b>Lasagne Al Forno</b>	<b>16.50</b>
Traditional homemade lasagna, layers of pasta sheets, beef ragu & bechamel sauce.	
<b>Melanzane Parmigiana</b>	<b>16.50</b>
Classic aubergine bake. Layers of fried aubergine, tomato sauce, mozzarella & parmesan.	



PIZZA

OUR AUTHENTIC NEAPOLITAN STYLE PIZZA'S ARE LIGHT, FLUFFY  
AND ARE TOPPED WITH THE FINEST QUALITY INGREDIENTS.

<b>Pizza Margherita</b> Tomato sauce, fior di latte and basil.	<b>13.00</b>	<b>Pizza Melanzane</b> Tomato base, fior di latte mozzarella, fried aubergine slices & parmesan shavings.	<b>16.50</b>
<b>Pizza Tonno</b> Tuna, red onion & fresh chilli.	<b>16.00</b>	<b>Pizza Terra Nostra</b> Spicy ventricina salami, buffalo mozzarella, fresh basil & EVOO.	<b>16.00</b>
<b>Pizza Guapo</b> 'Nduja sausage, roasted chicken and ricotta cheese.	<b>17.00</b>	<b>Pizza Tartufo</b> No tomato base, fior di latte mozzarella, Italian sausage, wild mushroom & truffle oil.	<b>18.00</b>
<b>Pizza Gigi</b> Our most popular pizza. Roasted chicken, honey roast ham, meatballs, pepperoni and chilli oil.	<b>17.50</b>	<b>Pizza Rucola E Parmigiano</b> Tomato base, Parma ham, fresh rocket, torn mozzarella & sprinkled with parmesan shavings.	<b>18.50</b>
<b>Pizza Pomodori Colorati</b> Tomato base, marinated yellow & red heritage tomatoes, basil & torn buffalo mozzarella. Very light and fresh.	<b>13.50</b>		

MAIN COURSES

All steaks are served with hand cut chips or fries, slow roasted plum tomato, rocket and pickled shallot salad.

<b>Sirloin</b> 8oz John Gilmour's Sirloin Steak	<b>28.00</b>
<b>Ribeye</b> 8oz John Gilmour's Ribeye Steak	<b>30.50</b>
<b>Fillet</b> 8oz John Gilmour's Fillet Steak	<b>35.00</b>
<hr/> <b>SAUCES ALL £3</b> <hr/>	
<b>Brandy Peppercorn Sauce</b>	<b>Red Wine Jus</b>
<b>Diane Sauce</b>	<b>Garlic &amp; Herb Butter</b>

<b>Pollo Milanese</b> Lemon thyme breaded chicken, confit garlic potatoes served with a black truffle mayo and rocket.	<b>17.50</b>
<b>Stonebass</b> Pan fried stonebass on a bed of spinach and with a creamy herby mash, lemon and brown shrimp butter with parsley and crispy capers.	<b>27.50</b>
<b>Pancetta Maiale</b> Confit pork belly, with a creamy herb mash, honey glazed carrot, carrot purée, savoy cabbage & a mustard sauce.	<b>22.00</b>
<b>Pollo Mousse Di Funghi</b> Chicken with wild mushroom mousse, potato terrine, creamed savoy cabbage, roasted pearl onions, crispy kale and a chicken jus.	<b>26.50</b>
<b>Cervo Rovo</b> Venison served with caramelised celeriac purée, confit garlic potatoes, charred baby leeks and brambles then finished with a rich venison sauce.	<b>30.00</b>

SUNDAY ROAST

<b>Gigi's Sunday Roast</b> Roast sirloin of beef with all the trimmings. Beef fat roast potatoes, honey glazed heritage carrots, tenderstem broccoli, homemade Yorkshire pudding with our red wine jus.	<b>27.95</b>	<b>Children's Sunday Roast</b> Mini version of our classic Sunday roast.	<b>11.95</b>
<b>Available on Sunday's only and subject to availability.</b>			

SIDES

<b>Pear &amp; Rocket Salad</b> With caramelised walnuts & parmesan shavings.	<b>5.50</b>	<b>Honey Roasted Carrots</b> With a hazelnut pesto.	<b>5.50</b>
<b>Charred Tenderstem Broccoli</b> Confit garlic, EVOO & lemon.	<b>5.50</b>	<b>Double Cooked Chips</b> Homemade double cooked chunky chips.	<b>5.00</b>
<b>Caesar Salad</b> Baby gem lettuce, homemade Caesar dressing, parmesan, crispy pancetta & croutons.	<b>6.00</b>	<b>Truffle &amp; Parmesan Fries</b> With truffle mayonnaise on the side.	<b>5.50</b>

Some ingredients may not be listed, please alert your server if you have any food allergies or intolerances.