

# SATURDAY LUNCH MENU

## DESSERT

ORANGE SPONGE SORRENTO ..... 4.50

Delicious home-made sponge cake made with orange zest, roasted almonds & Grand Marnier liqueur topped with candied orange, served with custard

GELATO ROB ROY ..... 4.50

Honeycomb flavoured ice cream drowned with Scotch whisky topped with cream & fudge sauce

CHOCOLATE FUDGE CAKE..... 4.50

Served hot with cream & ice cream

TIRAMISU ..... 4.50

Made with layers of sponge soaked in liqueur & Mascarpone cheese & semi-freddo, topped with real cocoa powder

DOLCETTO al FORMAGGIO..... 4.50

Chefs daily cheesecake

GELATO (2 scoops)..... 4.50

Choose Vanilla or Honeycomb

2 Course

**£12.50**

Served 12pm till 3pm

*Mediterraneo*

# MEDITERRANEO

SATURDAY LUNCH MENU -- 2 COURSE £12.50

(STARTER & MAIN ONLY)

Served 12pm till 3pm

## STARTERS

### CHUNKY MINISTRONE V or SOUP OF THE DAY

Served with a slice of bread & butter

### PATE DELLO CHEF

Made with chicken liver, onions, garlic, fresh herbs & sherry then blended with cream. Served with warm toast & caramelised onions

### BRUSCHETTA ROMANA V

Toasted Italian bread topped with a marinade of chopped vine tomatoes, garlic, basil, extra virgin olive oil & red onions

### EGG FLORENTINA

Perfectly poached egg on a bed of wilted spinach with a light cheddar cheese sauce topped with crispy bacon bits

### POLPETTINE MAMMA NAPOLI

Small tender spicy beef meatballs cooked in a sauce of garlic, onions, tomato, chilli & fresh herbs served with a slice of garlic bread

### FRITTO MISTO VEGETALI ..V..

Cauliflower florets, courgettes & button mushrooms coated in light crispy breadcrumbs. Served with a garlic mayo

### SALT n' PEPPER KING PRAWNS {£1.95 extra}

King prawns cooked in our own recipe flour & breadcrumb coating served with a sweet chilli sauce

### HAGGIS FRITTO

Haggis balls dressed in light bread-crumbs, deep-fried & served with a creamy peppercorn sauce

## SIDE ORDERS

GARLIC BREAD	2.95
GARLIC BREAD & CHEESE	3.95
FOCACCIA <i>Sea Salt &amp; Rosemary</i>	5.50
FRENCH FRIES	2.95
PARMESAN FRIES	3.50
CHILLI FRIES	3.50
ONION RINGS	3.50
CAULIFLOWER VERY CHEESY	3.95
CHEESEY MAC	3.95

### FOOD ALLERGIES & INTOLERANCES

Before ordering please speak to our

**Restaurant Manager** about your requirements

## MAINS

### PASTA PRINCIPESSA

Pasta tossed in a sauce made with fillet of chicken breast, Parma ham, white wine, petit pois, fresh tomatoes, garlic, basil & cream

### PIZZA MARGHERITA V

Traditional favourite includes **1** Vegetable & **1** Meat topping of your choice

### MAC n' CHEESE V

Home-made macaroni with Scottish cheddar & parmesan cheese, oven baked to perfection

### HADDOCK GOUJONS {£1.95 extra}

Fillet of haddock goujons, lightly floured & deep-fried to a crispy coating. Served with fries, lemon wedge & tartare sauce

### TORTELLINI TOSCANA

Beef tortellini served in a tomato sauce made with medium spice Italian sausage, mince ragu' & Chianti wine

### PENNE CHICKEN ARRABBIATA {quite spicy}

Pasta quills tossed in a sauce made breast of chicken julienne with olive oil, onions, garlic, chilli pepper, tomatoes & basil

### CHEESE & TOMATO OMELETTE ..V..

Served with fries

### MEATLOAF

Traditionally made with steak beef mince, garlic, fresh herbs then perfectly seasoned served with onion gravy & creamed mash potatoes

### PULLED PORK MAMBO

Served on a soft bun with salad leaves, red onions, cheddar cheese & sliced tomatoes with a side of fries

### FETTUCINE ANGUS BEEF RAGU' {£1.50 extra}

Egg thin long pasta served in a sauce made with garlic, fresh basil, cherry tomatoes, wild mushrooms & San Marzano Neapolitan sauce & thin slices of tender Scotch beef

### LASAGNE ai FORNO

Traditional Italian favourite

### PLEASE NOTE:

**The Menu choice changes every week**  
(on a rotation of 4)

(Variations are not available when dining on this menu!)

1