

Mediterraneo

A close-up photograph of a chef's hand holding a copper pan. The pan contains a sautéed dish, possibly a vegetable medley, garnished with fresh herbs. In the background, there are bright, intense flames, suggesting a high-heat cooking environment like a grill or a large stove. The overall scene is dynamic and emphasizes the freshness and quality of the ingredients.

A LA CARTE

STARTERS

SALT & PEPPER CALAMARI & KING PRAWNS 7.50

Squid rings & king prawns in our own recipe flour & breadcrumb coating, deep fried served with a sweet chilli dip

HAGGIS HASH BROWN 7.25

Crispy pan-fried haggis medallions stacked with hash browns & poached egg served with beef jus

PATE DELLA CASA 6.95

Home made with chicken & duck liver, garlic, fresh herbs & sherry blended with cream served with warm toast

MUSSELS SICILIANA 7.50

Fresh mussels sautéed in extra virgin olive oil with onions, fresh herbs, chilli, garlic, white wine & tomatoes

MINISTRONE V or

SOUP OF THE DAY 4.95

Served with a slice of Italian bread & butter

CHORIZO & CHILLI

KING PRAWNS 7.50

Tiger king prawns sautéed in olive oil, garlic, diced chorizo, fresh chilli served with a slice of toasted sourdough bread

ITALIAN SAUSAGE HOT POT ... 6.95

Chunky sliced Italian pork, fennel & black pepper sausage cooked in a hotpot with onions, cannellini beans, San Marzano tomatoes & a hint of garlic topped with a poached egg

MEDITERRANEAN SALAD (V) 6.50

A selection of mixed salad leaves marinated beetroot & sweet baby pears drizzled with extra virgin olive oil & balsamic glaze topped with a slice of warm goat's cheese & caramelised onions

TAGLIERE MISTO FOR 2 12.95

A selection of the finest Italian cold meat Antipasti: Mortadella, spicy salami & Parma ham, fresh baby mozzarella.

PIZZA

PIZZA MARGHERITA (V) 8.95

A traditional classic

PIZZA 'NDUJA E RED ONION.. 11.95

Topped with tomato, Mozzarella, Calabrese soft spicy salami & red onion

PIZZA BUFFALO CHICKEN..... 11.95

Topped with tomato, Mozzarella, slices of marinated South Western chicken breast & jalapeno topped with fries drizzled with barbecue sauce

PIZZA SUPER MEATY 11.95

Topped with tomato, Mozzarella, pepperoni, Italian sausage, meatballs, ham & jalapeno's

PIZZA PARMA RUCOLA 11.95

Topped with tomato, Mozzarella, Parma ham, rocket & Parmesan shavings

PIZZA DIAVOLA 10.95

Topped with tomato, Mozzarella, Italian spicy Salami & jalapenos

PIZZA PUTTANESCA 10.95

Topped with tomato, Mozzarella, anchovies, capers, black olives & oregano

PIZZA PEPPERONI 10.50

Topped with tomato, Mozzarella & Pepperoni

CALZONE ORTENSE

PICCANTE (V)..... 10.95

Folded pizza with tomato, Mozzarella, jalapeno's red onion, mushroom & mixed pepper

ADDITIONAL PIZZA TOPPINGS

Vegetable £1 extra
Meat £1.50 extra



**FOOD ALLERGIES & INTOLERANCES **

Before ordering please speak to our Restaurant Manager about your requirements

** GLUTEN FREE DISHES **

PASTA & PIZZA DISHES CAN BE MADE WITH GLUTEN FREE INGREDIENTS ON REQUEST

Mediterraneo

A LA CARTE

MAINS

CHICKEN GRANDUCATO13.95

Chicken breast coated in light breadcrumbs, pan fried then topped with Mozzarella, tomato Napoli sauce, oven baked, served on a bed of tagliatelle in a cream & wild mushroom sauce

CHICKEN SASSI (serves 1)13.95

Free range half roast chicken on the bone marinated in rosemary, basil, parsley, oregano, extra virgin olive oil & lemon juice served with chef's daily potatoes

CHICKEN CAESAR SALAD 9.50

Char-grilled chicken strips, bacon, croutons, Parmesan shavings, seasonal leaves & Caesar dressing

VEAL MILANESE15.95

Breaded veal, pan fried served with spaghetti al Pomodoro, garnished with lemon wedge

PRIME SCOTCH

FILLET STEAK (230gr) 25.50

COOKED TO YOUR PREFERENCE served with fries, tomatoes, mushrooms & onion rings with a sauce of your choice: choose creamy Brandy peppercorn sauce or Chianti wine & mushroom

VEAL FETTUCINE ALFREDO 15.95

Medallions of veal cooked in extra virgin olive oil with wild mushrooms & pancetta in a cream, tomato & white wine sauce served with fettuccine pasta

FISH & CHIPS 12.95

Boneless angel cut prime haddock fillet goujons coated in our special flour & breadcrumb mix, crispy fried, served with fries, tartare sauce & lemon wedge

SEA BASS CARTOCCIO17.50

Fillet of Scottish sea bass served with a light fish broth with cherry tomatoes, mussels, king prawns, white wine, fresh herbs & lemon juice wrapped in tin foil, oven baked served with baby roast potatoes

CHEFS SIGNATURE DISHES

TAGLIATELLE WITH BRAISED BEEF & PORCINI MUSHROOMS13.50

Pasta ribbons served with slow cooked braised Scottish Aberdeen Angus beef (8 hours) in a rich red wine & onion sauce with flavoursome Porcini mushrooms topped with Parmesan shavings

FISH STEW PORTOFINO18.50

A seafood stew made with king prawns, calamari, fillet of sea bass, mussels, extra virgin olive oil, garlic, onion, fresh basil & parsley, a splash of white wine, San Marzano tomato & a hint of chilli, stewed to perfection served with Italian garlic bread

SCOTCH BEEF STROGANOFF 15.95

Strips of Scottish Angus beef sautéed in butter with onions, mushrooms, French mustard & red wine, flamed in brandy then blended with cream served with Arborio rice

OVEN BAKED CHICKEN HOT POT 13.95

Layers of sauté potatoes, fresh broccoli florets & sliced supreme of chicken breast, served in a creamy mushroom & basil sauce with a splash of Napoli sauce, topped with mozzarella & parmesan

RIGATONI AL BRANZINO – NAPOLITAN STYLE14.50

Large pasta tubes with skinless sea bass fillet cooked in olive oil, garlic, fresh basil, chopped parsley, Kalamata olives, capers, anchovies, a hint of fresh chilli, a splash of white wine & chopped baby plum tomatoes

PIZZA PISTACCHIO (No tomato sauce).....12.50

Topped with Mozzarella, thin slices of Mortadella (Italian cured pork meat) drizzled with pistachio cream

LOBSTER LINGUINI18.50

Linguine pasta tossed in a sauce made with half lobster chunks, olive oil, garlic, hint of chilli, fish stock, splash of white wine, tomato & cream

CHATEAUBRIAND (500gr)

FOR 2 PEOPLE (COOKED MEDIUM RARE)53.95

28 day mature Prime Scottish Fillet Steak served with fries, onion rings, grilled tomato & mushrooms plus a sauce of your choice: CHIANTI WINE & MUSHROOM or BRANDY PEPPERCORN SAUCE

HOME-MADE BURGER

served with House Fries & Onion Rings

BEEF BURGER

MEDITERRANEO 10.95

An 8oz char-grilled prime Scotch beef burger in a soft bun with salad leaves & cheddar cheese served with a side of creamy brandy peppercorn sauce

CHICKEN BURGER CAPRESE 10.95

Char-grilled chicken breast in a soft bun with rocket salad leaves, red onions, sliced tomato, fresh Mozzarella & basil drizzle with a side of garlic mayonnaise.

FISH BURGER 10.95

Beer battered prime haddock fillet served in a soft bun with ice-berg lettuce, tartare sauce

SIDE ORDERS

GARLIC BREAD2.95

GARLIC BREAD & CHEESE..... 3.95

FRENCH FRIES2.95

MIXED SALAD3.50

PARMESAN FRIES.....3.50

SOUTHERN WEST

POTATO WEDGES3.50

ONION RINGS.....3.50

BRUSCHETTA ROMANA (V).....4.95

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

BRUSCHETTA DELLA CASA (V) 5.95

Topped with char-grilled mixed peppers, black olives & baked goat's cheese

FOCACCIA DI PARMA..... 7.50

Baked focaccia bread topped with baby Mozzarella, basil oil & layers of fresh Parma ham

GARLIC & MOZZARELLA CHEESE

FOCACCIA (V).....6.50

Sliced & served on a wooden board with Marinara sauce on the side

FOCACCIA SEA SALT

& ROSEMARY (V)5.50

PASTA

FETTUCINE RAGU'

NAPOLETANO 12.95

Ribbon pasta tossed in extra virgin olive oil with sautéed onions served in Chef's special slow cooked rich tomato Ragù sauce with succulent and tender strips of Aberdeen Angus beef

LINGUINE MARINARA13.95

Long thin pasta tossed with seafood favourites. A selection of fresh squid, king prawns & mussels blended with white wine, chilli, tomatoes, garlic & fresh herbs

FUSILLI BABY BROCCOLI

TUSCAN SAUSAGE 11.50

Pasta twirls cooked with minced spicy Italian sausage, sprouting broccoli from South Italy, a splash of white wine, fresh chillies, garlic & grated nutmeg

FUSILLI PRINCIPESSA 10.50

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

STELLE DI SALMONE13.50

Star shaped pasta parcels stuffed with fresh & smoked salmon, Ricotta cheese & dill served with a sauce made with chopped king prawns, cream & a touch of tomato

LINGUINE WITH SAFFRON

& KING PRAWNS 14.50

Linguine pasta cooked with extra virgin olive oil, garlic, fresh basil, chopped parsley, a hint of fresh chilli, a splash of white wine, king prawns & shellfish reduction blended with cream & saffron

LINGUINE PUTTANESCA 11.95

Linguine pasta cooked with olive oil, garlic, fresh basil, chopped parsley, Kalamata olives, capers, anchovies, a hint of fresh chilli, a splash of white wine & San Marzano tomato sauce

RIGATONI SALSICCIA

PICCANTE & 'NDUJA 12.50

Large pasta tubes sautéed in a rich spicy tomato Ragù made with Italian pork mince sausage, Calabrese soft spicy salami & fresh basil topped with Mascarpone

SPAGHETTI CARBONARA

ITALIAN STYLE (NO CREAM). 10.50

Spaghetti tossed in a sauce of crispy diced smoked pancetta, egg yolk & Parmesan cheese with black pepper

THE CLASSICS

LASAGNE al FORNO 9.95

PENNE all' ARRABBIATA (V) .. 9.95

SPAGHETTI BOLOGNESE..... 9.95

SPAGHETTI CARBONARA

with cream 9.95

VEGETARIAN & VEGAN CORNER

RISOTTO AI PORCINI..... 10.95

Arborio rice cooked with mixed porcini mushrooms, a touch of cream, truffle oil & Parmesan shavings

PENNE PASTA WITH MIXED

PEPPER SALSA 12.95

Pasta tubes sautéed in olive oil, crushed roasted garlic & Kalamata olives blended with a sauce made of char-grilled mixed peppers, onions and oregano topped with crumbled goat's cheese & basil oil drizzle

VERDE BAKE 10.95

A super green selection of broccoli, spinach & peas layered with sliced potatoes, onions & a touch of cream topped with Parmesan cheese herb crust, oven baked to perfection

ARTICHOKE RISOTTO 11.95

Char-grilled artichokes sautéed in olive oil, garlic, Kalamata olives with Arborio rice & fresh herbs blended with Marscapone cheese topped with Parmesan shavings

GNOCCHETTI AL TEGAMINO . 9.95

Potato dumplings served in a sauce made with San Marzano tomato, diced fresh Mozzarella, basil & cream topped with Parmesan cheese, oven baked to perfection

PIZZA VEGETARIANA 10.50

Topped with tomato, Mozzarella, red onion, olives, mushroom & mixed pepper

PIZZA GOATS CHEESE &

ROAST PEPPERS 10.50

Topped with tomato, Mozzarella, crumbled goat's cheese

PIZZA ALSO AVAILABLE WITH VEGAN MOZZARELLA

HOUSE VEGAN BURGER ... 10.50

HOME-MADE VEGAN

LASAGNE ... 10.50

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