

## BREADS

**FOCACCIA ROSMARINO (TO SHARE)** £6.5  
Sourdough pizza bread with fresh garlic, rosemary and sea salt. (VG) (V)

**FOCACCIA RIPIENA (TO SHARE)** £9.5  
Sourdough pizza stuffed with cured ham, mozzarella and parmesan cheese.

**BRUSCHETTA CASA MIA** £7.5  
Toasted handmade sourdough bread topped with grilled aubergine, grilled crougette, buffalo mozzarella, rocket and balsamic glaze. (VG)

**BRUSCHETTA POMODORO** £6.5  
Toasted handmade sourdough bread topped with fresh cherry tomato, garlic, basil and extra virgin olive oil. (VG) (V)

**BRUSCHETTA SALMONE & BURRATA** £8  
Toasted handmade sourdough bread topped with scottish smoke salmon, fresh creamy burrata and pistachio crumb.

**BREAD AND OLIVES** £5  
Mixed olives with handmade sourdough bread, extra virgin olive oil and balsamic glaze. (VG)

## ANTIPASTI

**ANTIPASTO ITALIANO (TO SHARE)** £18.5  
A selection of sliced Italian cold meats, grilled vegetables, mozzarella, olives, and toasted bread.

**SAUTEE DI COZZE** £9.5  
Fresh mussels steamed in white wine, garlic, cherry tomato and a touch of chilli.

**GAMBERONI** £10  
\* King prawns tossed with a chilly cherry tomato sauce, served with toasted bread.  
\* King prawns tossed in a light garlic and white wine sauce, served with toasted bread.

**CALAMARI** £9  
Squid rings, lightly dusted in flour and deep fried until crisp, served with fresh lemon and tartare sauce

**ARANCINI MISTO** £7.5  
Two homemade rice balls: one with mozzarella, tomato sauce and basil. One with bolognese, mozzarella and peas. Served with a cold garlic and tomato sauce.

**HOMEMADE PATE DI POLLO** £7.5  
Homemade smooth chicken liver pate served with toasted bread.

**PIZZELLA FRITTA** £7.5  
Two small, fried pizzas. One topped with San Marzano tomato sauce, buffalo mozzarella, and parmesan cheese. The other one topped with mortadella, buffalo mozzarella and pistachio crumb.

**BURRATA CAPRESE** £8.5  
Fresh cherry tomato, garlic and basil topped with fresh burrata cheese and finished with balsamic glaze and pistachio crumb. (VG)

**SOUP OF THE DAY** £5.5

## PASTA

GLUTEN FREE PASTA AVAILABLE

**PESTO DI BASILICO** £13  
Garganelli pasta tossed with cherry tomato, roasted pistachio crumb, fresh burrata cream and basil pesto.

**MATESE** £14  
Garganelli pasta tossed wild fennel sausage, cherry tomato, parmesan cheese and Italian turnip broccoli cream.

**RAGU NAPOLETANO** £14  
Rigatoni pasta with slow cook Angus steak in a rich red wine and tomato sauce.

**HAGGIS** £13.5  
Rigatoni pasta tossed with haggis, onions and rosemary in a whisky creamy sauce.

**GOURMET** £14  
Rigatoni pasta tossed with spinach, crispy pancetta (bacon), crushed roasted pistachio finished with burrata cream. (VGO)

**SALSICCIA & 'NDUJA** £14  
Bucatini pasta tossed with 'nduja & fennel sausage, rosemary and finish with grana padano.

**PANZEROTTI AI FUNGHI PORCINI** £14  
Fresh pasta stuffed with porcini mushrooms tossed sage and butter with a touch of nutmeg and shaving of grana padano. (VG)

**PESCATORA** £16.5  
Linguine pasta tossed with mussel, clams, red prawns, calamari in a light cherry tomato and white wine sauce.

**CALAMARI E VONGOLE** £15.5  
Garganelli pasta tossed with fresh baby squid, clams, green peas, pancetta, cherry tomato, chilly and parsley.

**PANCIOTTI DI MARE** £16  
Fresh pasta stuffed with king prawns and scallops tossed with garlic, jumbo prawns, cherry tomato and white wine.

**RISOTTO AI GAMBERI** £16  
King prawns and saffron risotto topped with burrata cream, cherry tomato and lemon zest oil.

**CASA MIA** £14  
Bucatini pasta tossed with homemade meatballs in a rich basil and tomato sauce.

**RAGU DI AGNELLO** £14  
Fresh fettuccine pasta tossed with slow cook diced lamb in a rich white wine creamy sauce.

**RISOTTO VERDE** £13  
Carnaroli rice tossed with parmesan cheese and a mix of green vegetables. (VG)

**TORTELLONI VERDI** £13  
Tortelloni pasta stuffed with ricotta and spinach in a rich basil and tomato sauce finished with a touch of Grana Padano cheese. (VG)

**FAVOURITE AND CLASSIC PASTA** £13  
Carbonara, Bolognese, Arrabbiata (VG), Lasagna, Melanzana Parmigiana (VG)

## SOURDOUGH PIZZA

**MARGHERITA** £10.5  
San Marzano tomato sauce, mozzarella fiordilatte, Evo oil. (VG)

**MARINARA** £10  
San Marzano tomato sauce, cappers, anchovies and black olives, Evo oil.

**DIAVOLA** £13  
San Marzano tomato sauce, fiordilatte cheese, spicy sausage, peppers, chillies, fresh basil and Evo oil.

**CAPRICCIOSA** £13  
San Marzano tomato sauce, mozzarella fiordilatte cheese, mushrooms, ham, salami, olives, artichokes and fresh basil.

**GOLOSA** £14  
Salty pistachio cream, mortadella meat, mozzarella fiordilatte cheese, crushed roasted pistacchio and burrata cheese.

**SAN DANIELE** £13.5  
Mozzarella fiordilatte cheese, parma ham, rocket and parmesan shaving with Evo oil.

**PAESANA** £13  
Double cream base, mozzarella fiordilatte cheese, broccoli friarielli, Italian sausage, roasted potato and Evo oil.

**MAC & CHEESE** £14  
Mozzarella fiordilatte cheese base topped with mac & cheese and crispy bacon.

**MEATBALLS** £13  
San Marzano tomato sauce, mozzarella fiordilatte cheese, homemade meatballs, basil, Evo oil.

**AMERIKA** £13  
San Marzano tomato sauce, mozzarella fiordilatte cheese, smoke sausage and french fries.

**MATESE** £13.5  
Double cream base, mozzarella fiordilatte cheese, slow cook pork belly, roasted potato, basil, Evo oil.

**HIGHLANDER** £13.5  
San Marzano tomato sauce, mozzarella fiordilatte cheese, haggis, haggis bon bon and cheddar fondue.

**SNOWFLAKE** £13  
Double cream base, mozzarella fiordilatte cheese, cooked ham, sweetcorn, Evo oil.

**PARMIGIANA** £13.5  
San Marzano tomato sauce, mozzarella cheese, parmesan cheese and our delicious melanzane parmigiana. (VG)

## SOURDOUGH PIZZA

**CALZONE** £13  
Folded pizza with San Marzano tomato sauce, fiordilatte mozzarella cheese, mushroom and ham.

**CALZONE FRITTO** £12  
Fried folded pizza with San Marzano tomato sauce, spicy sausage, chilli and mozzarella cheese.

## CREATE YOUR OWN PIZZA

**CHEESE**  
Fiordilatte mozzarella £1.5  
Burrata Cheese £3  
Buffalo Mozzarella £2.5

**MEAT** £2.5  
Chicken, salami, spicy sausage, smoked sausage, pancetta, ham, parma ham, Norcina sausage.

**SEAFOOD** £2.5  
Prawns, anchovies, tuna, smoke salmon, squid, mussels.

**VEGETABLES** £1.5  
Mushrooms, olives, peppers, artichokes, aubergine, courgette, sundry tomato, potato, broccoli.





## MAINS

<b>MAIALINO SLOWCOOK</b> Slow-roasted pork belly on a bed of spinach in a light white wine and spices sauce served with skinny fries.	£19.5
<b>STUFATO DI MANZO</b> Traditional Italian beef stew made with diced steak beef, Champignon mushrooms, carrots and onion cooked in a right red wine and tomato sauce. Served with mash potato in a hot bowl covered with pizza crust.	£22.5
<b>FILLET STEAK (9oz)</b> Grilled fillet steak served with skinny fries. With a choice of peppercon sauce, diana sauce or mushroom sauce.	£30.5
<b>POLLO (choose how you would like it served)</b> Chicken Milanease served with spaghetti pomodoro.  Pollo Pepe Rosa served with fries.  Pollo Funghi & Crema served with fries.  Cacciatora Skewers served with fries and cacciatora sauce.	£18.5
<b>BRANZINO ALLA PUTTANESCA</b> Fresh seabass fillet with kalamata olives, coppers, and cherry tomatoes in a white wine sauce.	£19.5
<b>MERLUZZO ALLA NAPOLETANA</b> Fresh cod fillet with salame, cherry tomatoes, potato and rosemary.	£19.5
<b>MISTO DI MARE</b> Great selection of pan fried fresh fish, cooked with cherry tomatoes, garlic and white wine. Served with refreshing mixed salad.	£25

## SIDES

<b>MIXED SALAD (VG) (GF)</b> £4.5	<b>ROSEMARY &amp; GARLIC MAYO FRIES (VG)</b> £4
<b>BROCCOLINI SPEARS (VG) (GF)</b> £5 Cooked with chilli & garlic	<b>SWEET POTATO FRIES (VG)</b> £3.5
<b>MIXED VEGETABLE (VG) (GF)</b> £5	<b>MAC &amp; CHEESE FRIES</b> £9.95 With maccorini cheese, cheddar sauce and crispy bacon
<b>ASPARAGUS (VG) (GF)</b> £5 With garlic & parmesan	<b>BACON CHEESE FRIES</b> £8.95 Loaded skinny fries with cheddar sauce and crispy bacon
<b>FRENCH FRIES (VG)</b> £3.5	
<b>TRUFFLE &amp; PARMESAN FRIES (VG)</b> £4.5	

(V) VEGETARIAN (VG) VEGETARIAN OPTION AVAILABLE (GF) GLUTEN FREE

WE CANNOT GUARANTEE THAT THERE WILL NOT BE TRACES OF OTHER ALLERGENS DUE TO THE NATURE OF OUR PRODUCTS