

# FRIZZANTE

## Starters

### DEEP FRIED BRIE 7.60 (V)

brie rolled in breadcrumbs and lightly fried with a mango dip

### BUFFALO SAUSAGES 7.50

buffalo sausage, buffalo mozzarella cheese in a red pesto sauce dip

### ZUPPE (V) (VG) (GF) 5.20

minestrone or soup of the day, please ask

### MOZZARELLA CAPRESE (GF) 8.60

fresh buffalo mozzarella layered in tomato slices in a homemade basil sauce

### PANZEROTTI NAPOLETANI(V) 7.50

homemade potato croquets stuffed with Mozzarella cheese

### ARANCINI VEGETALI (v) 7.50

homemade arborio rice balls, stuffed with mozzarella cheese and peas, served with our traditional Neapolitan Garlic chilli and tomato dip

### CALAMARI FRITTI Starter 8.60 Main

16.90

squid rings lightly fried in homemade batter

### COZZE PESCATORE (GF) Starter 8.50

Main 15.95

Scottish mussels in a tomato, garlic & white wine

## Pasta

### LASAGNA 10.90

traditional baked pasta dish, consisting of béchamel Bolognese & layered pasta sheets, baked in the oven with a mozzarella topping

### PENNE ALL'ARABBIATA (V) (VG) 8.90

penne in a San Marzano tomato, chilli & garlic sauce

extra chicken £3 extra salsiccia sausage £2

### PENNE PERI-PERI 12.50

with chicken chunks, green peas in a peri-peri

cream & San Marzano tomato sauce

### FETTUCCINE SCOZZESE 18.95

with smoke salmon, 5 king prawns, spinach and cream

### FETTUCCINE MEATBALLS 15.90

served with homemade beef meatballs & a

touch of chilli & garlic in a Napoli sauce

### SPAGHETTI MARE 18.95

with seafood in a San Marzano tomato & white wine sauce

### SPAGHETTI CARBONARA 11.90

with cream, bacon and egg

### RAVIOLI CINGHIALE 17.90

wild boar ravioli, served in a homemade sauce of sausage pulp, cream tomato & a kick of brandy

### VEGGIE RAVIOLI (V) 15.95

stuffed ravioli with ricotta, spinach & cream sauce

### RIGATONI ALLA PUTTANESCA (V)

£13.50

cooked in San Marzano tomato sauce with olive oil, garlic, anchovies, olives and capers

## Nibbles

### BREAD (V) (VG) 4.90

with olive oil and balsamic vinegar

### MARINATED OLIVES (V) (VG) (GF) 4.80

**GARLIC CIABATTA 3.50 ADD CHEESE 1.00**

### CROSTINI FRIZZANTE 8.90

toasted ciabatta topped with Parma ham, goats cheese & figs drizzled with a balsamic glaze

### BRUSCHETTA (V) 5.20

toasted ciabatta, chopped tomatoes in olive oil

## Pizza

All of our pizza is made using our handmade dough, 100% mozzarella cheese and San Marzano tomatoes

### MARGHERITA (V) 8.90

a classic

### SALSICCIA 10.90

topped with pepperoni

### POLLO & FUNGHI 11.90

topped with chicken & mushroom

### DELLO CHEF 13.50

topped with chorizo & crispy bacon topped with egg

### PROSCIUTTO 13.60

topped with wafer thin Parma ham & rocket

### PECORINA (V) £11.90

goat's cheese, roasted vegetables and oregano and finished with a drizzle of basil oil

### PIZZA CON POLPETTE £12.50

topped with homemade meatballs, oregano, and hot chilli

### PIZZA AI GAMBERI £14.90

5 king prawns, wild mushrooms, roast peppers and pesto

## Carne

### POLLO ALLA PANNA (GF) 17.90

chicken in a cream, mushroom & white wine sauce with vegetables

### POLLO ALLA MILANESE 16.90

fried chicken supreme coated in homemade breadcrumbs served with spaghetti with San Marzano sauce

### VITELLO ALLA PARMIGIANA 19.90

veal topside fried in homemade breadcrumbs, topped with sliced aubergines, San Marzano sauce, mozzarella cheese and served with veg

### VITELLO ALLA PANNA 19.50

veal scallops in a cream, mushrooms & white wine sauce

### ENTRECOTE (GF) 19.95

locally sourced Scottish sirloin – approx. 350g

**Why not add a sauce? Diane Sauce(GF)**

4.95 a cream, mushroom, onions, French

mustard & brandy sauce or a **Pepe Verde**

**Sauce (GF)** 4.95 green peppercorn, French

mustard, cream & brandy sauce

## Risotto

### RISOTTO CON FUNGHI MISTI (GF) 16.50

with wild mixed mushrooms with a touch of cream

### RISOTTO MARE (GF) 18.95

with mixed seafood in a tomato & white wine sauce

## Insalate e Contorni

### TOMATO & ONION SALAD (VG) 5.95

### MIX SALAD (VG) 6.50

### ROCKET & PARMESAN (V) 7.80

### POLLO E OLIVE SALAD 14.50

grilled chicken with olives & mixed salad

### BROCCOLI (VG) 4.95

in garlic & olive oil

### CHIPS 4.50

### GARLIC MUSHROOMS (VG) 4.90

in garlic & butter

## Dolci e Gelati

### GELATO CON CIOCCOLATO (V) 6.80

vanilla ice cream, chocolate sauce & whipped cream

### FICHI CON SAMBUCA (V) 8.20

vanilla ice cream with figs, sambuca & cream

### AFFOGATO 6.95

two scoops of vanilla ice cream with a shot of espresso & liquor of your choice separate 8.85

### GELATO MISTO 5.60

various ice cream flavours to choose from

### SELECTION OF CAKES 6.50

please ask

### TIRIMISU 6.40

traditionally homemade Italian pick me up! (due to the alcohol content the tiramisù is not suitable to anyone under the age of 18)

### CHEESE BOARD 8.50

three types of cheese served with oat cakes, crackers and chutney.

### NEW YORK CHEESECAKE (GF) 6.60

baked vanilla cheesecake, a choice of chocolate, toffee & strawberry sauce

### SORBET 1.95

per scoop, mango or lemon, contains condensed milk

## Caffé

### ESPRESSO 2.50

### DOUBLE ESPRESSO 3.60

### CAPPUCINO 2.90

### CAFÉ LATTE 2.90

### AMERICANO 2.70

### MACCHATO 2.80

### FLAT WHITE 2.70

### POT OF TEA 2.70

green, peppermint or mixed red berry

### HOT CHOCOLATE 3.60

with whipped cream 3.90

### LIQUEUR COFFEE 6.95