

Table D'Hote Menu

Dinner Sunday - Thursday 5.30pm - late

Lunch Friday - Sunday 12pm - 2pm

Dinner Friday 5.30pm - 7pm

Zuppa Del Giorno

Soup of the Day

Bruschetta (V)

Crusty bread topped with tomato, roast peppers and olives with crisp seasonal leaves

Calamari Fritti

Calamari rings in a crunchy coating served with Borsalino's cream, mayonnaise and chilli sauce and a wedge of lemon

Pate D'Anatra

Duck, liver & brandy pate served with toasted Italian bread and an orange glaze

Prosciutto e Melone all'agro dolce

Fan of sweet melon with slices of Parma ham, seasonal fruit platter and balsamic glaze

Lasagna al Forno

Franco's homemade lasagne with a rich Bolognese sauce

Spaghetti alla Carbonara

Spaghetti tossed in the traditional pancetta, parmesan and egg yolk sauce with a touch of cream. Vegetarian option with mushrooms (v)

Polpette

Steak mince and pancetta meatballs flavoured with sun-dried tomato, basil & parmesan served over Gragnano IGP spaghetti with a spicy, seedless tomato napoletana sauce

Tagliatelle Alfredo (V)

Tagliatelle pasta ribbons with mushrooms, cream, tomatoes and brandy

Margherita Pizza (V)

Fior Di Latte mozzarella cheese & tomato (Additional toppings £1.50 each)

Tiramisu

Savoiard biscuits soaked in coffee layered with a whipped mixture of egg yolks and mascarpone cheese

Gelato Coppa Mista

Mixed Italian ice creams, chocolate, strawberry & vanilla

2 courses £16.50 ~ 3 courses £19.50

Please note dishes may contain traces of nuts

Food Allergies & Intolerances - Please speak to our staff about the ingredients in your meal when making your order

Antipasti

Zuppa Del Giorno £4.50

Soup of the Day

Bruschetta £7.00

Home made Italian crusty bread topped with vine cherry tomatoes, baby cherry Campania D.O.P buffalo mozzarella, roast red peppers and an olive paste with crisp seasonal leaves (Vegetarian option without buffalo mozzarella)

Pate D'Anatra £8.25

Duck, liver & brandy pate served with toasted Italian bread, Devenick Dairy oatcakes and an orange glaze

Calamari Fritti £8.25

Calamari rings in a crunchy coating served with Borsalino's cream, mayonnaise and chilli sauce and a wedge of lemon

Prosciutto Di Parma e Melone all'agro dolce £8.50

Fan of sweet melon with slices of Parma ham, seasonal fruit platter and balsamic glaze

Insalata Di Tonno e Salmone £10.00

Fresh crispy salad with John Ross hot smoked salmon, smoked salmon and yellow fin tuna carpaccio with cucumber and dressed with noisette vinaigrette

Fagottino Al Caprino (V) £8.50

Filo pastry filled with Italian goat's cheese, roast peppers and red onion marmalade, garnished with sweet red pepper coulis

Affettato Misto £9.75 or £15.75 for two

Cured meats from northern Italy served with home made focaccia bread, sun-dried tomatoes and baby cherry Campania D.O.P buffalo mozzarella

Mozzarella Caprese Salad £8.00

Campania D.O.P buffalo mozzarella, vine tomatoes and basil with a balsamic glaze

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Risotto & Pasta

Risotto ai Funghi Porcini (GF) £14.00

Italian arborio rice risotto with porcini mushrooms, wild mushrooms, parmesan and a touch of cream

(Vegetarian option without parmesan)

Risotto al Vino Rosso, Salsiccia e Pollo (GF) £15.00

Italian arborio rice risotto with 'Nduja sausage, diced chicken breast, red wine and a touch of cream

Linguine alla Marinara £15.50

Gragnano IGP linguine pasta with king prawns, squid, John Ross smoked salmon, garlic, white wine and cherry tomatoes

Penne ai Gamberoni e Prosciutto Di Parma £15.00

Gragnano IGP penne pasta with king prawns, parma ham, garlic, chilli & an authentic Italian seedless tomato napoletana sauce finished with rocket

Ravioli Aragosta £15.50

Lobster ravioli in a creamy tomato sauce served with Atlantic prawns

Spaghetti alla Carbonara £12.00

Gragnano IGP spaghetti tossed in the traditional pancetta, parmesan, egg yolk sauce with a touch of cream

Vegetarian option with wild mushrooms (V)

Penne Arrabiata (V) £9.50

Gragnano IGP penne pasta in spicy chili, garlic and an authentic Italian seedless tomato napoletana sauce

Spaghetti All' Amatriciana £12.00

Gragnano IGP spaghetti with diced pancetta, garlic, chili, white wine and an authentic Italian seedless tomato napoletana sauce

Tagliatelle Alfredo (V) £10.75

Gragnano IGP tagliatelle pasta with wild mushrooms, cream, tomatoes & brandy

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Lasagna al Forno £11.50

Franco's homemade lasagna with a rich Bolognese sauce

Polpette £13.75

Steak mince & pancetta meatballs flavoured with sun-dried tomato, basil, chilli & parmesan served over Gragano IGP spaghetti with a spicy, seedless tomato napoletana sauce

* Please let us know if you would like our gluten free penne pasta *

Pizza

Margherita (V) £10.50

Fior Di Latte mozzarella cheese & tomato

Quattro Stagioni £13.00

Fior Di Latte mozzarella cheese, tomato, ham, mushrooms, olives and artichokes

Prosciutto e Funghi £12.00

Fior Di Latte mozzarella cheese, tomato, ham & mushrooms

Diavola £12.00

Fior Di Latte mozzarella cheese, tomato and hot spicy salami

Borsalino £14.50

Fior Di Latte mozzarella cheese, tomato, fresh tomato slices, Parma ham, rocket and parmesan shavings

Hawaiana £12.00

Fior Di Latte mozzarella cheese, tomato, ham & pineapple

Regina £12.50

Fior Di Latte mozzarella cheese, tomato, pepperoni, pineapple & mascarpone

Formaggio Di Capra (V) £13.00

Fior Di Latte mozzarella cheese, tomato, caramelized red onion, goats cheese, fresh spinach and balsamic glaze

Gamberoni e Zucchine £14.00

Fior Di Latte mozzarella cheese, tomato, king prawns and courgettes

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Pollo e Pancetta £13.00

Fior Di Latte mozzarella cheese, tomato, chicken and pancetta

Quattro Formaggi £13.00

Fior Di Latte mozzarella cheese, tomato, parmesan shavings, gorgonzola & goat's cheese

Vegetariana (V) £11.50

Fior Di Latte mozzarella cheese, tomato & a selection of mixed vegetables

Calzone Pizza £13.50

Fior Di Latte mozzarella cheese, tomato, mascarpone, salami and ham pizza topped with fresh rocket and folded in half

Pizza Dello Chef £14.50

Fior Di Latte mozzarella cheese, tomato, pepperoni, chicken and Italian sausage

Pizza Siciliana £11.50

Fior Di Latte mozzarella cheese, tomato, anchovies, olives, capers & garlic

Pizza Raffaele £13.00

Fior Di Latte mozzarella cheese, tomato, sun-dried tomato, buffalo mozzarella & pesto

Pizza Salsiccia e Friarielli £14.00

Fior Di Latte mozzarella cheese, tomato, broccoli rabe and Italian sausage

Pizza Pepperoni £11.50

Fior Di Latte mozzarella cheese, tomato and pepperoni

Pizza Pollo e Cipolla £13.00

Fior Di Latte mozzarella cheese, tomato, chicken, red onion and sun-dried tomato

Additional toppings are charged at £1.50 per topping

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Secondi

Pollo Rob Roy £18.00 *

Pan cooked chicken supreme stuffed with haggis in a Drambuie cream sauce. Served with saute potatoes and seasonal vegetables

* £2.00 from each Pollo Rob Roy sold will be donated to the Rob Roy Preservation Trust

Pollo Sorrentina £18.00

Strips of chicken breast dredged in flour and pan cooked in an authentic Italian seedless tomato napoletana sauce then oven baked with mozzarella and parmesan cheese. Served with saute potatoes and seasonal vegetables

Vitello Al Marsala £20.00

Pan fried escalopes of veal cooked in Marsala wine and served with gratin potatoes and seasonal vegetables

Vitello Saltimbocca £21.00

Pan seared veal slices with parma ham, mozzarella & sage leaves under a white wine sauce with gratin potatoes and seasonal vegetables

Rump Steak £18.50

Rib Eye Steak £24.00

100z Rib Eye of quality assured Scottish beef with slow roast cherry tomato, red onion marmalade and rocket salad. Both served with a choice of side order.

Add Diane, Pepper or Blue Cheese sauce for £3.00

Side orders (V)

Tomato Salad £4.50

Tomatoes, red onions, olive oil & balsamic glaze

Insalata Trevisana (N) £4.50

Salad of rocket leaves, radicchio, shaved parmesan, toasted pine nuts & virgin olive oil

Mixed Salad £4.50

Bowl of Olives £4.50

Bowl of Seasonal Vegetables £4.00

Home made Garlic Bread £4.00

Home made Garlic Bread & cheese £5.00

Home made Focaccia Bread £6.50

French-fries £4.50

Gratin Potatoes £5.00

Saute Potatoes £4.50

Sweet Potato Fries £5.00

*** All Prices are inclusive of VAT ***

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