

## SET MENU

Two Courses - **£30.00**  
Three Courses - **£35.00**

### ANTIPASTI

#### CALAMARI

Fresh Scottish baby squid pan-fried with Italian courgettes, chilli, garlic and Amalfi lemon with garlic bruschette

#### MOZZARELLA DI BUFALA CAMPANA DOP

The very best Mozzarella di Bufala DOP from Campania with grilled green courgette, basil and Le Ferre Extra Virgin Olive Oil

#### BRESAOLA

Air dried fillet of Valtellina beef IGP, rocket, Parmigiano Reggiano DOP and Le Ferre Extra Virgin Olive Oil

#### COZZE - SUPPLEMENT £2.00

West coast mussels with garlic, white wine and Amalfi lemon, served with bruschette

### PRIMI

#### SOGLIOLA

Oven baked fillets of lemon sole with violet aubergine, a basil cream and Parmigiano Reggiano DOP

#### POLLO MILANESE

Free range chicken breast escalope in breadcrumb Milanese style served with winter vegetables

#### GNOCCHI FATTI IN CASA

Homemade potato dumplings with Mozzarella di Bufala Campana DOP, basil and butter sugo

#### TAGLIATA - SUPPLEMENT £7.00

30 days mature 300gr Inverurie rib eye steak with San Marzano tomatoes, rocket, Parmigiano Reggiano DOP and chips

### DOLCI

#### CREMA COTTA

Our rich double cream Madagascan vanilla pudding, served with roasted hazelnut and toffee sauce

#### TIRAMISU

Our Genoese sponge with coffee, layered with Marsala and mascarpone cream

#### MANDARINO

Homemade Italian winter clementine sorbet with passion fruit

#### FORMAGGI - SUPPLEMENT £3.00

A cheese board of our favourite Italian cheeses

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### PIATTI PICCOLO

#### ZUCCA £4.00

Grilled seasonal pumpkin with mint, garlic and dry chilli flakes

#### SPINACI £4.00

Pan fried spinach leaves with extra virgin olive oil, garlic, Amalfi lemon and black pepper

#### RUCOLA £5.00

Fresh rocket with Pachino tomatoes and Parmigiano Reggiano DOP

#### PATATE SALTATE £3.50

Carrol's Heritage Sautéed potatoes with fresh rosemary