



## *Starters*

Pea and Mint Soup **V GF**  
Served with fresh bread or oatcakes £4.80

Caponata **V**  
Italian bread topped with pan cooked peppers, tomatoes and feta cheese £6.50

Cocoa Tagliatelle **V**  
Handmade cocoa pasta with mushroom and blue cheese sauce £7.50

Involtini di Melanzane **GF**  
Sliced charcoal grilled aubergine rolled with parma ham, rocket, Galloway Farmhouse smoked cheese finished in the oven £7.50

Smoked Salmon **GF**  
Scottish smoked salmon with a citrus dressing and salad £7.50

## *Mains*

Tagliatelle Genovese **\* V**  
Handmade pasta with caramelised onion, walnuts and sun-dried tomato £15

Saltimbocca **\***  
Thinly sliced pork loin topped with parma ham and Galloway farmhouse cheese cooked in a port and butter sauce  
Served with diced roasted potatoes and salad £16

Gnocchi salsa Arora **V**  
Handmade semolina pasta with a rich tomato and ricotta sauce with toasted pine kernels and parmesan £14

Pollo al Pesto Rosso **\***  
Chicken breast pan cooked in a creamy sun-dried tomato sauce  
Served with diced roasted potatoes and salad £16

Sformato Di Verdure **V**  
Oven baked layers of aubergine, courgette, peppers, potato, mozzarella and oregano £14

**V** Vegetarian **GF** Gluten Free **\*** Please ask for GF option

If you have any dietary requirements, intolerances or allergies please let us know.  
Other options may also be available.