

Trattoria Luna Rossa

A la Carte Menu

Food served from 12 noon Tuesday to Sunday

Basket of Assorted Italian Bread £2.50

Garlic Bread £3.50

Toasted Garlic Bread topped with Mozzarella £4.50

Assorted Bruschetta V £4.75

Chopped vine tomato with a hint of garlic, basil & topped with mozzarella cheese.

Bruschetta Parma Ham & Salami £5.50

Toasted Italian bread topped with Parma Ham & Salami, with a hint of garlic & basil.

Freshly Baked Focaccia V £5.50

(To Share) Classic flat bread with extra virgin olive oil, rosemary and garlic. (with or without chilli optional)

Classic Italian Minestrone £4.00

The classic Italian vegetable soup. Served with Bread & Butter.

Homemade Soup of the Day £4.00

Served with Bread & Butter.

Duet of Seasonal Melon V £4.50

Deep Fried Mozzarella cheese V £4.95

Coated in spicy breadcrumbs served with a spicy tomato sauce or garlic mayonnaise.

Spicy Italian Sausage £5.50

(Salsiccia con Fagioli) Classic dish from Tuscany is made with spices, Italian sausage and Borlotti beans in a special sauce with sage, garlic, blended with tomato sauce. Served with Garlic Bread.

Classic Prawn Cocktail £5.95

Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves & lemon wedge.

Trio of Mushrooms, Mozzarella and Onion Rings V £5.50

Mushrooms, Mozzarella cubes, onion rings and zucchini dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise.

Stuffed Mushrooms £5.50

Deep fried breaded mushrooms stuffed with a blend of cheese and ham, and served over salad leaves with garlic mayonnaise.

Mussels alla Provinciale £6.50

Mussels cooked in onions, garlic, white wine, black pepper, tomatoes, a hint of fresh chilli and parsley. **OR Mussels alla Mariniera** (No Tomatoes) with or without cream optional

Terrine of Pâté £6.50

Made with chicken & duck liver and served with toast, red currant jelly and seasonal leaves.

Calamari Frite £6.95

Marinated in lemon juice & white pepper, dressed with flour and light bread crumb, deep fried and served with a tartare sauce or a spicy sweet chilli sauce.

Scottish Smoked Salmon & Prawns £7.95

Finest Scottish smoked salmon and prawns, garnished with little gem salad leaves and served with wholemeal bread.

Classic Italian Antipasto £8.50

A fine, assorted selection of Italian cured meat like Parma ham, Salami, etc. Garnished with olives and grilled vegetables, sun blush tomato and mozzarella.

Seafood

Mussels alla Provinciale £9.50

Mussels cooked in onions, garlic, white wine, black pepper, tomatoes, a hint of fresh chilli and parsley. Served with Garlic Bread.

OR Mussels alla Mariniera (No Tomatoes) with or without cream optional

Mixed Fillet of Fish Goujon £8.50

(Sole, Plaice & Haddock) Dressed in a tempura batter, deep fried, served with fries and tartare sauce.

Seafood Risotto £14.50

Three varieties of prawns (King, Tiger and North Atlantic), mussels, chilli, garlic, white wine, fresh herbs, tomato and cream sauce.

Fried Scampi £14.50

Dressed in breadcrumbs. Served with fries and tartare sauce.

Escalope of Chicken Milanese £10.50

Marinated chicken breast dressed in breadcrumbs, pan-fried and served over linguine al pomodoro.

Filet de Porc Stroganoff £12.50

Strips of pork fillet sautéed in butter with onions, mushrooms, red wine, a hint of garlic, mustard, and paprika, flamed with Brandy, blended with demi-glace sauce and cream. Served over boiled rice. Substitute for Chicken.

Luna Rossa Special Stew £14.50

(Chef's own recipe) Strips of marinated chicken breast sautéed in extra virgin olive oil, with fresh chilli, garlic, rosemary, honey roast ham, spicy Italian and chorizo sausage, in a tomato sauce. Served over mash potatoes and garnished with cannellini beans. **Quite Spicy!**

Sirloin Steak 8oz - £19.50

Grilled Sirloin Steak cooked to your choice. Fully garnished with fries, onion rings & mushrooms. **Pepper sauce £2.00 supplement**

Grilled Salmon £15.50

Fillet of grilled Salmon with a bernaise sauce. Fully garnished with green beans and roast potatoes.

Seafood Stew £19.50 per person

Mixed seafood dish with fresh salmon, calamari, prawns, queen scallops, mussels, tossed in olive oil with garlic, white wine, chilli, tomatoes & fresh herbs. Served with "Fettunta" bread.

~ For two **£36.00** to share ~

Sea Bass £15.50

Grilled Sea Bass with fresh rosemary, garlic, fine fennel, extra virgin olive oil, white wine. Served with sautéed potatoes and green beans.

Meat

Stew of Gigot & shoulder of Lamb Tuscany Style £14.50

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, Balsamic vinegar and blended with a tangy tomato sauce, market vegetables & potatoes.

Special Pepposo £14.50 (Beef stew in a pepper sauce)

Diced top side of beef sautéed in extra virgin olive oil with shallot, garlic, pepper sauce, extra green peppercorn, red wine, tomato, rosemary, bay leaves and potatoes. **Quite Spicy!**

Caesar Salad with Fillet of Chicken Breast £10.50

Strips of marinated char-grilled chicken, served over little Gem lettuce, with Parmesan shavings, crispy Italian smoked bacon, garlic croutons and original Caesar dressing. **Available with prawns instead of the Chicken**

Haddock Mornay £12.50

Baked fillet of Haddock with a Mornay sauce, topped with cheese, then grilled. Garnished with market vegetables & potatoes.

Linguine alla Marinara £14.50

(Seafood Pasta – shell free) Linguine tossed in extra virgin olive oil with three varieties of prawns (King, Tiger and North Atlantic), flamed in Brandy, chilli, garlic, white wine, fresh herbs, tomato and cream sauce.

Scallops, Black Pudding Croquette & Pancetta Ham £17.50

Scallops pan fried in extra virgin olive oil, a hint of garlic, freshly ground white pepper, chilli & pancetta ham. Served over a fine pasta noodle (Tagliolini). Garnished with black pudding croquettes.

Beef A La Bourguignonne £14.50

(Chefs own recipe) Diced prime Scottish topside, sautéed in extra virgin olive oil, with red wine, onion, garlic, bacon, mushrooms and garnished with mash potato.

Chicken Breast in Peppercorn Sauce (Pollo al Pepe) £10.50

Made with butter, demi-glace, red wine & cream. Served with potatoes & market vegetables.

Chicken alla Caprese £12.50

Escalopes of Chicken Breast dressed with breadcrumbs, pan fried, topped with tomato sauce and mozzarella cheese, then grilled. Served with roast potatoes & market vegetables.

Grilled Fillet Steak 7oz - £24.50

Cooked at your choice, a fine slice of fillet steak garnished with button mushrooms, onion rings and sautéed potatoes. **Pepper sauce £2.00 supplement**

Pasta, Risotto, Vegetarian, Pizza & Burgers

Penne Arrabbiata V £8.50

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. (Add chicken for £2.50 supplement)

Countryside Style Risotto £8.95

Made with Chicken breast, Italian Sausage, rice and wild mushrooms, cooked in a sauce made with shallots, extra virgin olive oil, garlic and fresh herbs.

Rigatoni delle Casa (House Speciality) £9.50

Short pasta tossed in a tomato sauce with spicy Italian sausage, chorizo, fresh chilli, garlic and fresh basil.
Quite spicy and tasty!

Pasta all' Amatriciana £8.95

Short pasta tossed in extra virgin olive oil with Pancetta, tomato sauce, garlic, fresh herbs, a touch of chilli & Pecorino cheese.

12" Pizza Margherita V £8.95

Tomato base, mozzarella and basil.
(add an extra topping: Vegetable topping £1.00 / Meat topping £2.00 / Parma Ham £3.50 supplement)

Spaghetti alla Carbonara £8.95

Spaghetti tossed in extra virgin olive oil with garlic, parsley, fresh ground black pepper, Pancetta, egg yolk, Parmesan cheese and cream.

Pasta Principessa (Pasta Princess) £9.50

Short pasta tossed in a sauce made with fillet of marinated chicken breast, Parma ham, salami, white wine, petit pois, fresh tomatoes, garlic, basil and cream.

Spaghetti alla Bolognese £8.50

Classic dish made with a special tomato and beef sauce.

Classic Homemade Hamburger £9.50

Made with a blend of minced top side of Scottish beef. Topped with cheddar cheese and salad (red onion, tomato & lettuce). Served with chunky chips and coleslaw.

Classic Lasagne al Forno £8.95

Traditional Italian dish made with layers of egg pasta filled with a rich special beef ragú, blended with Béchamel sauce and Parmesan cheese then baked in the oven. Served with fries.

Risotto all' Ortolana V £8.50

Rice cooked in extra virgin olive oil with vegetable stock, onions, mushrooms, garlic, zucchini, mixed peppers, petit pois, Parmesan cheese, fresh herbs and sunflower seeds.

Sides

Pepper sauce, Bernaise sauce £2.00

Tuscany Style Roast Potatoes V £3.50

Cooked in extra virgin olive oil with garlic, rosemary, salt and pepper.

Marinated Queen Olives £3.50

Green & Black olives marinated in extra virgin olive oil fresh chili and oregano.

Fries £2.50

Tempura of Onion rings £2.95

Boiled Rice £2.50

A Bowl of Italian Mixed Salad £4.00

Fully dressed with olive oil, balsamic vinegar, salt & pepper.

V denotes Vegetarian

Our dishes may contain traces of nuts.

Gluten Free dishes are available, made to order. Please let us know which dish from the menu you would like.

Something Sweet

Mixed Italian Ice cream with choice of topping £4.00

Homemade Apple Pie £4.75

Served hot with ice-cream, whipped cream and crème patisserie.

Chocolate Fudge Cake £4.75

Served hot with ice cream and fresh cream.

Cookies & Ice Cream £4.75

Chocolate chip cookies served with vanilla ice cream and toffee sauce.

Homemade Chocolate and Pecan Brownie £4.75

With vanilla ice cream and cream.

Sticky Toffee Pudding (Chef own recipe) £4.75

Served hot with vanilla ice cream and cream

Vanilla Cheese Cake £4.75

Please ask for today's special.

Cheese Selection £7.50

A selection of continental cheese fully garnished with dried fruit, nuts and honey.

Served with a selection of biscuits.

Coffee

Please tell us how you like it, Skinny or Decaf – Add a shot of Monin Syrup for 50p, Vanilla, Caramel, Hazelnut.

Espresso £2.00

The classic Italian coffee, short and intense with a very powerful aroma and aftertaste.

Macchiato £2.00

Something different. A shot of espresso marked with a little foamed milk.

Americano £2.00

Hot water topped with a double espresso.

Cappuccino £2.50

A shot of espresso topped with microfoamed milk.

Caffè Latte £2.50

A shot of espresso topped with hot milk and microfoamed milk.

Caffè Mocha £2.50

A trio of milk, chocolate and espresso.

Flat White £2.50

A fuller bodied (double shot of espresso) version of the caffè latte. Only served in one size.

Extra Shot 50p

Hot Chocolate £2.50

Please tell us how you like it, Skinny or Decaf - Add a shot of Monin Syrup for 50p, Vanilla, Caramel, Hazelnut.

Tea £2.00 Earl Grey, Flavoured Teas

Liqueur Coffee £4.95

Junior Menu (under 10 years)

Two Courses + One Drink £6.50

Three Courses + One Drink £9.00