



Special All Day Menu

Choose Any Two Courses & Coffee £14.50

Three Course Menu £18.50

**Children 5- 10 yrs old - Two Course Menu for £10.50 or
Three Courses £13.50 including one soft drink.**

Sitting Arrangements

Menu served all day from 12.00pm until late.
(Maximum stay 2 (two) hours for each sitting from the time of the booking)

Special all Day Menu

* Choose any Two Courses & Coffee **£14.50**

* Three Course Menu **£18.50**

* Choice of Tea or Coffee

Starters

Italian Antipasto

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

Finest Scottish Smoked Salmon with Prawns

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

Stuffed Mushrooms

Mushrooms stuffed with cheese, ham, onions, herbs, bread crumbed, deep-fried and served with garlic mayonnaise.

Duet of Seasonal Melon **V**

Trio of Mushrooms, Mozzarella and Onion Rings **V**

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

Spicy Italian Sausage & Chorizo

Spicy Italian & Spanish sausage and Borlotti beans in a special sauce with sage, rosemary, garlic, blended with tomato sauce. Served with Garlic Bread.

Pâté della Casa

Homemade pate, made with chicken and duck liver, spicy ham, with onions, garlic, white wine and fresh herbs and garnished with toast and crispy salad.

Classic Prawn Cocktail

Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread and lemon wedge.

Sides (share between two)

**** Freshly Baked Focaccia made to order £5.50 ****

Garlic Bread £3.50 Garlic Bread with Cheese £3.95 Bruschetta £4.50

Soups

Cream of Vegetable Soup **V**

A blend of broccoli, onions, peas, lentils, garlic, carrots, cauliflower, celery, fresh herbs and topped with croutons.

Classic Italian Minestrone **V**

The classic Italian



Choice of Main Courses

Stewed Gigot of Lamb Tuscany Style

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli and blended with a tangy tomatoes sauce. Served with baby roast potatoes and vegetables.

Risotto alla Ortolana V

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.

Fillet of Salmon Mornay

Baked fillet of Salmon in a mornay sauce topped with cheese. Fully garnished. or **Grilled Salmon**

Beef A La Bourguignonne

(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.

Duet of Fillet of Fish Goujon

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

Classic Lasagne al Forno

Traditional lasagne with Bolognese, Béchamel and tomato sauce. Served with chips.

Spicy Homemade Meatballs

Made with a blend of chicken, ham, beef, tomato, shallots, extra virgin olive oil, garlic, a hint of chilli and fresh herbs. Served over a short pasta or rice.

Escalopes of Chicken alla Milanese

Marinated chicken breast dressed in breadcrumbs, pan fried and served over Linguine al pomodoro and baby roast potatoes. Fully garnished.

Luna Rossa Special Stew

(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!**

Linguine alla Marinara

(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.

Filet de Porc Stroganoff

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 on a bed of rice.

Grilled Sirloin Steak £6.50 Supplement

Scottish Sirloin steak. Fully Garnished with grilled mushrooms, tomatoes, onion rings & fries. **Pepper Sauce £2.50** supplement

Desserts

Homemade Apple Pie

Served with ice-cream and whipped cream.

Assorted Continental Cheeses

Served with dry fruit, honey, pear and biscuits.

Assorted Italian Ice Cream

With a choice of topping.

Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice-cream and cream.

Cookies & Ice Cream

Served with vanilla ice cream and toffee topping.

Tea or Coffee



Children's Menu

Two Course Menu £10.50 & one soft drink

Three Course Menu £13.50 & one soft drink

Choice of Starters

Mushroom Frite

Mushrooms dressed in breadcrumbs, deep-fried and served with garlic mayonnaise.

Deep Fried Mozzarella cheese V

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

Duet of Seasonal Melon V

Deep fried mozzarella cheese

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

Choice of Soups

Minestrone or Cream of Vegetable.

Choice of Main Courses

Homemade Chicken Goujon

Deep-fried and served with French fries.

Penne al Pomodoro V

Pasta served with tomato sauce.

Lasagne al Forno

Traditional lasagne with Bolognese, Bechamel and tomato sauce.

Duet of Fillet of Fish Goujon

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

Homemade Meatballs

Made with chicken, ham, beef, tomato, shallots, extra virgin olive oil, a hint of chilli and fresh herbs. Served with spaghetti.

Pizza Margherita V

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

Penne alla Bolognese or Carbonara

Choice of Desserts

Chocolate Fudge Cake

Served hot with ice-cream and fresh cream.

Homemade Apple Pie

Served with ice-cream and whipped cream.

Assorted Italian Ice Cream

With a choice of topping.

Cookies & Ice Cream

Served with vanilla ice cream and toffee topping.

Choice of one Soft Drink

Please Note

Our dishes may contain traces of nuts. Gluten Free dishes are available, made to order.

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(Maximum stay 2 (two) hours for each sitting from the time of the booking)

Terms & Conditions apply.