

Trattoria



★ Special Set Menu ★

Sunday to Thursday

Any Two Courses £14.50

Or Three Course £17.50 including Coffee

Friday & Saturday

Any Two Courses £16.50

Or Three Course £19.50 including Coffee

Children 5- 10 yrs old - Two Course Menu for £6.50

Trattoria Luna Rossa

Please Note: We would like to inform all our customers nothing is prepared in advance, the food at Luna Rossa is freshly made to order. Please allow our chefs to make your favourite dish the way it should be. Presented to you full of flavour and presentation. Thank you for your cooperation.

Starters

Duet of Seasonal Melon **V**

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

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

Deep Fried Mozzarella Cheese **V**

Coated in spicy breadcrumbs, deep fried. Served with a spicy tomato sauce or garlic mayonnaise.

Mussels alla Provinciale **£1.50 Supplement**

Mussels cooked in onions, garlic, white wine, black pepper, tomatoes and parsley.

Spicy Italian Sausage (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.

Classic Prawn Cocktail

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

Stuffed Mushrooms

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

Terrine of Pâté (Smooth Pâté)

Our homemade pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with toast and garnished with seasonal leaves.

Calamari Frite

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.

Italian Antipasto

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

Classic Italian Minestrone

The classic Italian vegetable soup.

Chef's Soup of the Day

Served with Bread & Butter.

Sides (share between two)

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

Basket of Italian Bread £2.50

Garlic Bread £3.50

Garlic Bread with Cheese £4.00

Bruschetta £4.50

Mains

Fillet of Haddock Mornay

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

Penne Arrabbiata **V**

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic.

(Add chicken for £2.00 supplement)

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.

Linguine alla Marinara

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

Escalope of Chicken Milanese

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

Stew of Gigot & shoulder of Lamb Tuscany Style

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

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)

Classic Lasagne al Forno

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.

Spaghetti alla Carbonara

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

Mix Fillet of Fish Goujon

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

Countryside Style Risotto

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)

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

Pasta Principessa (Pasta Princess)

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.

Sirloin Steak

8oz Grilled Sirloin Steak cooked to your choice.

Fully garnished with fries, onion rings & mushrooms. **£7.50 Supplement**

Pepper Sauce £2.00 Supplement

Desserts

Torta di Mele (Homemade Apple Pie)

Served hot with ice-cream and whipped cream.

Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

Cookies & Ice Cream

Served with vanilla ice cream and toffee topping.

Meringue Delight

With ice cream, summer fruit and fresh cream.

Sticky Toffee Pudding (Chef own recipe)

Served hot with vanilla ice cream and cream.

Assorted Italian Ice Cream

With a choice of topping.

Tea or Coffee

Junior Menu

Two Course Menu £6.50

3rd Course £2.50 Supplement

Under 10's

Choice of one Soft Drink

Starters

Mushroom Frite

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

Deep fried Mozzarella Cheese

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

Choice of Soups

Minestrone or Cream of Vegetable.

Seasonal Melon

Garlic Bread with Cheese

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 Cod & Haddock Goujon

Strips of fillets of Cod & haddock bread crumbed, deep fried and served with French fries.

Macaroni Cheese V

Short pasta baked in the oven with a béchamel cheese sauce. (with or without tomato)

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

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.

Please Note: Terms & Conditions apply.

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