



Christmas 2026

Celebrate Christmas the Italian Way

STARTERS

BURRATA

Burrata cheese with roasted beetroot, orange-infused honey, toasted pecans, rocket & aged balsamic (V),(GF)

SALMONE AFFUMICATO

Scottish smoked salmon with whipped ricotta, marinated artichokes, capers, lemon & fresh dill

CARPACCIO DI MANZO AL TARTUFO

Prime beef carpaccio, black truffle mayonnaise, Parmigiano Reggiano, rocket & balsamic pearls (GF)

MUSHROOM CROSTINI

Homemade sourdough, sautéed wild mushrooms, black truffle, toasted hazelnuts & thyme(V), (VG)

MAINS

RIGATONI DEL PESCATORE

Rigatoni, prawns, slow-cooked tomato sauce, garlic, basil & our homemade herb pangrattato

WOOD-FIRED ROAST TURKEY

Slow-roasted overnight in our wood-fired oven, served with rosemary & garlic roast potatoes, seasonal vegetables & rich Marsala gravy (GF)

TORTELLI RICOTTA E SPINACI

Ricotta & spinach tortelli, Amaretto brown butter, crispy guanciale, sage, amaretti crumb & Parmigiano Reggiano (V)

PIZZA DEL NORCINO

Fior di latte, porchetta-style slow-roasted pork, rosemary potatoes, Pecorino Romano & Italian salsa verde

GNOCCHI ALLA TOSCANA

Potato gnocchi in a slow-cooked garlic and datterini tomato sauce, grilled aubergine, finished with toasted pine nuts, our homemade herb pangrattato & basil oil (V, VG)

DESSERTS

PANDORO DELLA CASA

Warm Italian pandoro, vanilla ricotta & mascarpone cream, Amarena cherries, toasted Sicilian pistachios & milk chocolate shavings

CALZONE LA DOLCE VITA

Wood-fired sweet calzone filled with Nutella® and ricotta, drizzled with warm Sicilian pistachio cream, finished with toasted pistachios & a light dusting of icing sugar

CANNOLO DI NATALE

Crisp Sicilian pastry filled with sweet ricotta cream infused with cinnamon, orange zest and a hint of Marsala, finished with toasted pistachios & a light dusting of icing sugar

LUNCH

2 courses £32

3 courses £36

DINNER

2 courses £36

3 courses £41

£10 deposit per person required to secure your booking (Groups of 8+)

Pre-orders required
Groups of 10 or more

**EVERY DISH IS PREPARED USING AUTHENTIC
ITALIAN INGREDIENTS AND THE FINEST
LOCAL SCOTTISH PRODUCE**