

# ABERDEEN RESTAURANT WEEKS Menu



## STARTERS

### Bruschetta al pomodoro (VG) (GFO)

Italian staple of toasted bread with fresh tomatoes, basil and garlic

### Crostino Toscano (GFO)

A Tuscan recipe of velvety homemade chicken liver pâté, served with toasted homemade tomato bread and caramelized onions

### Crostone alla Mortadella (GFO)

Homemade toasted bread, Mortadella, Ricotta mousse, sun-dried tomatoes, crushed pistachios

### Polentina frita (GF)

Deep fried polenta, Gorgonzola cheese, pecan nuts, honey drizzle

## MAIN COURSES



### Penne alla Norma (GFO) (V) (Can be VG)

Penne pasta, homemade tomato sauce, grilled aubergines, Pecorino cheese

### Penne all'Ortolana (GFO) (V) (Can be VG)

Penne pasta, cream sauce with broccoli, garden peas, courgettes

### Rigatoni al Ragù (GFO)

Rigatoni pasta, homemade Bolognese ragù sauce

### Pollo alla Cacciatora (GF)

Chicken thighs stewed in our delicious homemade tomato sauce with olives, served with roast potatoes

### Terrina ai funghi (GF) (V) (Can be VG)

Baked dish with mushrooms, homemade tomato sauce, grated mozzarella (add chicken for £3)

### Margherita con verdure (V)

San Marzano tomato sauce, Mozzarella cheese, vegetables



## DESSERTS

Traditional Sicilian Cannoli with Ricotta filling

Vegan chocolate cake (VG)

Panna Cotta (wild berries, chocolate or caramel sauce) (GFO)



2 COURSES £20

3 COURSES £25

FEBRUARY 23 - MARCH 8, 2026