



Taste of Italy

ABERDEEN RESTAURANT WEEK

24th August-6th September 2026

Two Courses £25- Three Courses £30

Starters

OLIVE ASCOLANE

Italian green olives stuffed with seasoned beef and pork, coated in golden breadcrumbs and lightly fried. Served with garlic aioli

BRUSCHETTA AL POMODORO

Crispy homemade bread topped with vine-ripened tomatoes, basil, garlic and extra virgin olive oil. Fresh and full of Tuscan flavour.

BURRATA CAPRESE

Creamy Italian burrata with ripe tomatoes, peppery rocket, fresh basil and premium extra virgin olive oil.

Main Courses

TAGLIATELLE AL RAGU

Fresh tagliatelle with our signature ragu, made from premium Scottish beef and slow-cooked overnight in our wood-fired oven, finished with aged Parmesan

FUSILI ALLA CONTADINA

Fusilli with courgettes, aubergines, peppers and tomato sauce, sautéed with garlic and extra virgin olive oil, finished with basil oil and Pecorino cheese

ARISTA TOSCANA

A traditional Tuscan pork dish, delicately seasoned with garlic, thyme and fennel, roasted in our wood-fired oven for exceptional tenderness, served with Pancetta peas

PIZZA GORGONZOLA, MIELE E NOCI

A wood-fired white pizza with Fior di Latte mozzarella, creamy Gorgonzola DOP, toasted walnuts, a drizzle of honey and fresh thyme

Desserts

HOMEMADE PANNA COTTA

Silky smooth traditional Italian vanilla panna cotta, served with your choice of rich chocolate or golden caramel sauce

BONÈT PIEMONTESE

A rich and velvety Piedmontese chocolate pudding, infused with espresso, amaretti biscuits and a hint of rum, served with whipped cream

Perfect pairings

HOMEMADE ROAST	£4.5
POTATOES	
TRUFFLE AND PARMESAN	£5
CHIPS	
ROCKET & PARMESAN SALAD	£5

*Authentic Italian cuisine, crafted with passion
and the finest ingredients*



