

20 **IB** 02

LA BRUSCHETTA

RISTORANTE ITALIANO

Piccolo Pranzo Luglio

RIGATONI AL TONNO

Rigatoni, tuna extra virgin olive oil, garlic, olives, capers & vine tomatoes.

INSALATA CESARE

Seasonal mixed leaves, anchovies, Parmesan shavings, Caesar dressing.



SEA BASS ALLA CALABRESE

Grilled sea bass, capers, black olives, fresh chopped tomatoes.

CANNELLONI DI MAGRO

Fresh spinach and ricotta cannelloni, béchamel sauce.



DOLCE DEL GIORNO

Dessert of the day- please check specials board.

Lunch: Two courses £19.95
Three courses £24.95
Available Tuesday to Saturday

WINE SUGGESTIONS:

PINOT GRIGIO D.O.C. "ANNO DOMINI 47" (VENETO-*Tombacco*) £27.95

BIO VEGAN - Grapes- 100%Pinot Grigio: Distinctive refined bouquet, apple notes, crisp and tangy.

SALENTO ROSALITA IGT (PUGLIA - *Due Palme*) £27.50

Grapes-Negroamaro Malvasia. Light coral, delicate, soft fruit flavours.

175ml £8.50/ 250ml £9.95

MERLOT D.O.C. "AD47 SOTTOVOCE" (VENETO -*Tombacco*) £27.95

BIO VEGAN - Grapes- 100% Merlot: Deep dark red, berry, vanilla aroma, light tannin, dry finish.

SALICE SALENTINO ROSSO D.O.C. (PUGLIA - *Due Palme*) £28.50

Grapes-Negroamaro, Black Malvasia. Award winning, intense ruby, spices, berry fruits, full, smooth

175ml: £8.50/ 250ml: £9.95

* Changes monthly, available throughout the year except December and Fixtures at Murrayfield. Not available for group bookings of 8 or more.

* WE KINDLY REMIND OUR CUSTOMERS THAT UNLESS OTHERWISE STATED TABLES ARE BOOKED FOR 2 HOURS.*

ALLERGEN ADVICE

OUR DISHES ARE PREPARED IN A KITCHEN WHERE NUTS, GLUTEN AND OTHER ALLERGENS ARE PRESENT WHILST EVERY EFFORT IS MADE TO ACCOMMODATE ALLERGY SUFFERERS WE CAN NOT GUARANTEE OUR DISHES TO BE COMPLETELY ALLERGY FREE
PLEASE ADVISE YOUR WAITER OF ANY FOOD ALLERGIES