

20 **IB** 02

LA BRUSCHETTA

RISTORANTE ITALIANO

Piccolo Pranzo Febbraio

BRUSCHETTA POSITANO

Tomato, olives, anchovies, mozzarella

COZZE AL PIATTO

Fresh mussels, garlic, olive oil, white wine, tomato, with garlic bread.



GAMBERI ALLA SCARIOTA

Tiger prawns, onions, courgettes, vine tomatoes, Arborio rice.

CANNELLONI DI MAGRO

Spinach and ricotta cannelloni, béchamel, tomato 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:

PECORINO TERRE DI CHIETI COLLEZIONE I.G.T. (ABBRUZO – *Tombacco*) **£30.95**
Grapes-Pecorino. Complex hues of exotic fruit, notes of soft spices, well structured.

EMPORIO BIANCO SICILIA I.G.T. (SICILIA - *Casa Vinicola Firriato*) **£25.95**
Grapes- Inzolia, Catarrato Elegant toasted almonds, fresh citrus.
175ml £7.95/ 250ml £9.50

BIFERNO ROSSO D.O.C. “*RISERVA*” (MOLISE – *Tombacco*) **£31.95**
Grapes-Montepulciano and Aglianico. Deep ruby, spices, cinnamon, wood, velvety, full and rounded.

EMPORIO ROSSO SICILIA I.G.T. (SICILIA - *Casa Vinicola Firriato*) **£25.95**
Grapes- Merlot, Nero d’Avola Rich velvety, cherry, blackcurrant, light spice.
175ml: £7.95 250ml: £9.50

* 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