

20 **IB** 02

LA BRUSCHETTA

RISTORANTE ITALIANO

Piccolo Pranzo Marzo

FUNGHI TRIFOLATI

Sautéed Champignon mushrooms, garlic, oregano and lemon juice, garlic bread.

INSALATA CAPRINO

Salad leaves, lemon-garlic dressing, grilled goats cheese crouton, nuts, sultanas & warm honey.



LINGUINE MAREMONTI

Linguine, extra virgin olive oil, onions, courgette, prawns, nutmeg and chilli.

FILETTI DI POLLO MILANESE

Bread crumbed chicken fillets, hand cut fries.



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:

CHARDONNAY LANGHE D.O.C. "VINUM VITA EST" (PIEMONTE - *Terre del Barolo*) **£36.50**

Grapes-100% Chardonnay. Intense fruity scents, dry fresh, well balanced.

SOAVE CLASSICO VILLA BORGHETTI D.O.C (VENETO- *Cantine di Soave*) **£31.50**

Grapes - Garganega, Trebbiano di Soave, Chardonnay. Fresh apple, peaches, delicate floral, tangy, balanced.

175ml £8.95/ 250ml £9.95

MORAGO APPASSITE I.G.T. (VENETO – *Pasqua*) **£35.95**

Grapes- Corvina and Merlot. Deep red ruby, spicy, well balanced, soft round finish. "A young style Amarone".

SALICE SALENTINO ROSSO D.O.C. (PUGLIA - *Due Palme*) **£30.95**

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

175ml: £8.95/ 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