

20 **BB** 02

LA BRUSCHETTA

RISTORANTE ITALIANO

Piccolo Pranzo Giugno

STRACCIATELLA ALLA ROMANA

Roman style consommé, beaten eggs, Parmesan cheese, parsley.

GAMBERONI CON AVOCADO

Tiger prawns, avocado, extra virgin olive oil, garlic, chilli, lemon.



RIGATONI AL QUATTRO FORMAGGI

Rigatoni, four Italian cheese & cream sauce.

SCALOPPINA DI MAIALE ROMANOVA

Pork fillet escalope, Prosciutto, sage, sundried tomato-pesto 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:

GRILLO BIO I.G.P. "AQUILAE TERRE SICILIANE" (SICILIA - *Canicatti*) **£42.90**
Grapes- 100%Grillo. Zesty citrus and aromatic floral notes, intense palate.

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

PRIMITIVO DI MANDURIA D.O.C. "COSTAROSSA" (PUGLIA - *Surani*) **£36.95**
Grapes-100%Primitivo di Manduria Deep ruby red, intense dark fruits, spicy notes, velvety, warming.

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