20 02

LA BRUSCHETTA

RISTORANTE ITALIANO

Piccolo Pranzo Novembre

TEGAMINO MISTO
Pan-fried aubergine & courgette, tomato sauce, mozzarella au gratin.
LINGUINE ALLE COZZE
Linguine, mussels, garlic, parsley, fresh tomatoes.

CANNELLONI DI MAGRO
Cannelloni filled with spinach and ricotta, béchamel and tomato sauce.
POLLO ALLA VALDOSTANA
Fillets of chicken, Prosciutto and Fontina, tomato, cream - white wine sauce.

DOLCE DEL GIORNO
Dessert of the day- please check specials board.

Lunch: Two courses £25
Three courses £30

WINE SUGGESTIONS:
PECORINO TERRE DI CHIETI I.G.T. *"COLLEZIONE"* (ABBRUZO – *Tombacco*) **£34.95**
Grapes-Pecorino. Complex hues of exotic fruit, notes of soft spices, well structured.

EMPORIO BIANCO SICILIA I.G.T. (SICILIA - *Casa Vinicola Firriato*) **£29.95**
Grapes- Inzolia, Catarrato Elegant toasted almonds, fresh citrus.
175ml £9.50/ 250ml £11.50

ROSSO PICENO D.O.C. SUPERIORE *"BRECCIAROLO"* (MARCHE – *Velenosi*) **£38.95**
Grapes-Montepulciano70%, Sangiovese 30%. Ruby red, intense bouquet- vanilla notes, full bodied.

EMPORIO ROSSO SICILIA I.G.T (SICILIA - *Casa Vinicola Firriato*) **£29.95**
Grapes- Merlot, Nero d'Avola. Rich velvety, cherry, blackcurrant, spice.
175ml £9.50 / 250ml £11.50

* Changes monthly, available throughout the year except December and Fixtures at Murrayfield. Not available for group bookings of 6 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