

Antipasti (Starters)

Prosciutto Crudo e Melone

(parma ham & melon)

£8.50

Insalata Caprese

(salad of mozzarella, Ayrshire tomatoes & basil)

£6.95

Gamberoni ai Funghi

(king prawns in a sauté of mushrooms)

£8.95

Zuppa di Cozze

(west coast mussels steamed in garlic, tomato & white wine)

£7.95

Insalata di Gamberetti e Parmigiano

(prawn salad with parmesan)

£8.50

Sfogliatino con Funghi e Salsa ai Formaggi

(pastry basket filled with mushrooms & Cheddar cheese sauce)

£7.95

Carpaccio di Manzo

(finely sliced fillet of raw Scotch beef with parmesan & olive oil)

£10.95

Minestrone di Verdure

(Scottish vegetable broth, the Italian way)

£4.95

Zuppa del Giorno

(freshly made this morning)

£4.50

Bruschetta

(toasted bread rubbed with garlic and topped with Ayrshire tomatoes)

£5.50

Carne (Meat)

Filetto di Manzo Stroganoff

(strips of fillet of Scotch beef with brandy, cream, onions & mushrooms / served with rice)

£23.95

Filetto di Manzo al Pepe Nero

(fillet of Scotch beef in a peppercorn sauce)

£23.95

Filetto di Manzo Agli Asparagi

(fillet of Scotch beef with asparagus & cream)

£23.95

Filetto alla Pizzaiola

(fillet of Scotch beef with tomato, oregano & garlic)

£23.95

Bistecchine della Nonna

(finely sliced fillet of Scotch beef, red wine, garlic & parsley)

£23.95

Tagliata di Manzo con Aglio Olio e Rosmarino

(strips of fillet of Scotch Beef with olive oil, garlic & rosemary)

£23.95

Nodino di Vitello con Rosmarino e Vino Bianco

(veal t-bone with rosemary & white wine)

£24.95

Nodino di Vitello alla Stefano

(veal t-bone with fresh asparagus & cream)

£25.95

Nodino di Vitello alla Griglia

(grilled veal t-bone)

£23.95

Cotoletta alla Milanese

(loin of veal with bread crumbs)

£18.95

Scaloppine di Vitello al Marsala
(escalope of veal with marsala)
£17.95

Saltimbocca alla Romana
(escalope of veal with sage, parma ham & cream)
£18.95

Pollo alla Milanese
(breast of chicken pan-fried in breadcrumbs)
£14.95

Pollo Stroganoff
(strips of chicken breast, mushrooms & cream / served with rice)
£15.95

Pesce (Fish)

West Coast Scamponi con Burro e Aglio
(West Coast crayfish with garlic butter)
Seasonal

Scampi Mare e Monti
(North Sea scampi with mushrooms & white wine)
£18.95

Scampi Provinciale
(North Sea scampi with tomato, oregano & garlic)
£18.95

Filetti di Sogliola Impanati al Finocchio
(fillet of North Sea lemon sole, pan-fried with breadcrumbs and fennel)
£18.95

Filetti di Sogliola Mugnaia
(fillet of North Sea lemon sole in butter, lemon and white wine)
£17.95

Gamberoni Puttanesca
(king prawns, black olives, tomato, garlic & chilli)
£18.95

Farinacei (Pasta)

Spaghettoni ai Frutti di Mare e Pomodoro Fresco

(spaghetti with Scottish seafood)

£12.95

Spaghettoni Pomodoro e Basilico

(spaghetti with tomato & basil)

£8.95

Spaghettoni Aglio Olio e Peperoncino

(spaghetti, garlic, chilli & olive oil)

£8.95

Ravioli Ripieni con Ricotta e Spinaci ai Funghi

(ravioli stuffed with ricotta & Perthshire spinach served in a mushroom sauce)

£9.95

Penne Arrabbiata

(penne with chilli, garlic and tomato)

£8.95

Tagliatelle alla Bolognese (Scotch Beef)We

(tagliatelle bolognese sauce)

£9.50

Tagliolini con Pomodoro e Gamberoni

(tagliolini with tomato, fresh basil & king prawns)

£11.95

Contorni (Vegetables)

Spinaci Aglio e Olio
(spinach in garlic oil)
£4.50

Cipolle Fritte
(deep fried onions)
£3.95

Zucchine Fritte
(deep fried courgette)
£3.95

Patate Fritte
(chips)
£2.95

Peperonata
(sauté peppers, courgette & onion in a tomato based sauce)
£4.50

Insalata Mista
(mixed salad)
£4.50

Dessert Menu

Caramel & Sticky Toffee Bombe

Toffee ice cream with a thick toffee sauce centre covered in Belgian milk chocolate with toffee crisp
£4.95

Profiteroles Scuro

Soft choux pastries filled with a superb chantilly cream, all covered with chocolate cream.
£4.50

Soufflè al Cioccolato

A unique and classic chocolate fondant soufflè with a liquid chocolate centre
£4.95

Semifreddo Menta Bianca e Cioccolato

White mint semifreddo with a chocolate semifreddo heart
£4.95

Tartufo Classico

Sabayon semifreddo and gianduia gelato coated with crushed hazelnuts and dusted with cocoa powder
£4.95

Cheesecake alle Fragole

Biscuit base with a layer of lemon flavoured ricotta topped with redcurrants and wild strawberries
£4.50

Homemade Meringue

With cream or ice cream
£4.95

Semifreddo

Liqueured homemade ice cream
£4.50

Tiramisu

Stefano's own
£5.50

Toffee Cake
Homemade biscuit based covered in caramel
£4.95

Gelato
£3.95

Affogato al Caffè
Double espresso with vanilla ice cream
£4.50

Trio of Formaggi (cheeses)
Dolcelatte, parmigiano and cheddar
£4.50

Beverages

Espresso
£1.95

Double Espresso
£2.75

Cappuccino or Latte
£2.50

Americano
£2.25

Tea
£1.95

Liqueur Coffee
£4.95

All Liqueurs
£3.50

Brandy
£3.95