

Antipasto

Zuppa del giorno - Soup of the day served with fresh bread	£2.95
Bruschetta con pomodori – Marinated plum tomato and basil on toasted garlic ciabatta topped with fresh parmesan	£3.95
Bruschetta con formaggio di capra – goats cheese, parma ham, roasted peppers on rosemary focaccia	£4.50
Insalata di caesar – cos lettuce in a creamy parmesan dressing with rosemary croutons and pancetta	£3.95
Pate di salmone – Prawn, smoked salmon and dill pate served with toasted rosemary focaccia	£3.95

Pizza

Margherita-Tomato and mozzarella	£5.75
Americano – Pepperoni	£6.50
Funghi - Mushroom	£5.95
Pollo – Chicken breast, sliced chorizo, garlic and fresh chilli	£6.75
Hawaiian - Ham and Pineapple	£6.25
Quattro stagioni - Mushrooms, salami, red onion, red peppers and black olives	£6.95
Vegetariana - Red onion, mixed peppers, sweetcorn, garlic and mushroom	£6.75
Quattro formaggi - Bel paese, parmesan, mozzarella and dolcelelatte	£6.75
Capricciosa - Ham, peppers, anchovies, free range egg, capers and olives	£6.30
Pazzo's - Ham, mushrooms, red onion and garlic	£7.50
Antipasto - Prosciutto, salami, roasted peppers, parmesan and rocket	£7.25
Marinara – King prawns, fresh flaked salmon, anchovies, spring onion and chives	£7.50
Polpette – Crumbled pork meatballs, caramelised red onion and jalapeno peppers	£6.95

All pizzas are topped with tomato sauce and mozzarella

Extra topping 90p	
Child's 6'' Pizza [under 12years only]	£4.50
Child's pasta [under12years only]	£4.95

Pasta

Penne con pollo – Penne tossed with fresh chicken, spring onion, garlic and tarragon in a white wine cream sauce	£7.75
Spaghetti Bolognese – Spaghetti served with a rich beef ragu	£6.95
Spaghetti carbonara – Traditionally made with smoked ham, shallots, garlic, egg yolk, parmesan and cream	£7.50
Cannelloni – Cannelloni of spinach, butternut squash and ricotta in a light parmesan and bel paese béchamel with a rich basil and cherry tomato sauce	£6.95
Lasagne al forno - Pasta sheets oven baked with a rich beef ragu and a creamy béchamel and tomato sauce served with garlic bread	£7.75
Penne vegetariana – Penne tossed with Mediterranean vegetables, pine nuts and cherry tomatoes in a garlic olive oil	£7.50
Spaghetti marinara-Linguine with crayfish, salmon and tiger prawns in a chilli infused tomato sauce	£8.95
Tagliatelle con polpette – Tagliatelle tossed with crumbly pork meatballs bound in a plum tomato sauce with parmesan shavings	£7.85

Mains

Insalata di pollo caesar – cos lettuce in a creamy parmesan dressing with rosemary croutons, pancetta and char grilled breast of chicken	£7.25
Bistecca – Char grilled rib-eye served with crispy onions, baked tomato and fries	£12.95
Add pink peppercorn sauce	£1.50
Petto di Pollo – Fontina stuffed chicken breast wrapped in parma ham served with a herb polenta cake, braised vegetables and rustic tomato sauce	£8.50

Sides

Marinated olives	£1.00
Pane all'aglio - Garlic pizza dough with mozzarella	£2.00 £2.25
Pizza all' aglio –pizza dough with fresh garlic, rosemary and sea salt	£2.25
Insalata mista – mixed salad	£2.95
Insalata pomodori – Balsamic roasted red onion and plum tomato salad	£3.95
Patatine fritte – Fries	£2.50

Desserts

Tiramisu– flavoured with Tia Maria	£3.95
Torta di formaggio – Homemade cheesecake	£3.90
Gelati Assortiti- Selection of Ice Cream or sorbets	£3.75

White Wine

Zingaro Bianco, Italy Glass £2.95
Lemony aromatic dry white wine Bottle £11.95

Las Condes Sauvignon Blanc, Chile 2005 Glass £3.50

_ Bottle Pinot Grigio Castel Firmian, Trentino 2006 £8.95

Excellent Pinot Grigio with floral aromas and delicate fruity flavours, crisp with a citrus, soft round palate

Three Stones Sauvignon Blanc, Marlborough New Zealand 2005 £21.95

Zesty and delicious with flavours of passion fruit

Orvietto Casasole Classico, Antinori Italy 2005 £14.50
Fruity fragrant wine with an agreeably sweet finish

Chardonnay Trentino, Italy 2005 £15.50
Dry and crisp with an apply aroma. no oak

Bolla Soave Classico, Italy 2005 £12.95
An excellent example of this popular DOC. Bouquet of apricots and pepper, dry but with a soft acidity

Pinot Grigio Delle Venezie Vallade 2006 £19.50
Made from 100% Pinot Grigio, this is a young style of wine. Light on the palate with crisp fruit flavours

Rose Wine

Pucela Tempranillo Rosado, Spain 2005 £15.50
Light, easy drinking rose with a touch of strawberry

Red Wine

Zingaro Rosso, Italy Glass £2.95
Ruby red with aromas of plummy fruit Bottle £11.85

Primitivo Riva, Italy 2005 Glass £3.30
Bursting with cherry and plum flavours with hints of vanilla, spice and herbs Bottle £13.50

_ Bottle Santa Cristina, Antinori, Italy 2004 £9.25

A charming fresh and youthful Sangiovese with a lively fruity exuberance

Montepulciano D'Abruzzo, Italy 2005 £12.95
Intense ruby red wine with a bouquet of violets and oranges

Valpolicella Borsari, Italy 2005 £14.50
Produced from the finest grapes on the Vento Hills This is an excellent all rounder

Cotes du Rhone, France 2003 £21.00
Velvety and elegant, medium bodied with red fruit base

Beers

Peroni
Miller
Stella All £2.90
Local Black Isle Red Kite Ale £3.00
Local Black Isle Porter £3.00

Spirits

Gin
Vodka
Isle of Skye
Jack Daniels
Bacardi Superiore
Morgan's Spice
Malibu All £1.90

Tia Maria
Southern Comfort
Peach Schnapps
Baileys
Sambuca
Tequila All £2.50
Smirnoff Ice £2.60
Bacardi Breezer £2.60

Soft Drinks

Coke
Diet coke
Fanta
Sprite
Irn-bru All £1.50
Orange juice All £1.20
Apple juice

Sparkling/still mineral water Glass £1.50
1 Litre Bottle £3.50

Tonic Water
Slim line Tonic
Bitter lemon
Pineapple juice
Tomato juice All £0.70

Coffees

Black/White £1.60
Cappuccino £1.70
Caffé latte £1.90
Espresso/Espresso macchiato £1.70
Double Espresso £2.00
Hot Chocolate £1.85
Pot of Tea £1.50
Earl Grey, fruit & herbal teas £1.70