**Tapas Selection**

 **3 Dishes £13.95 6 Dishes £27.00**

**Palle Di Riso**

Deep-fried Italian rice balls with cheese and herbs coated in breadcrumbs

**Cozze Vino Bianco**

Mussels steamed in tomato, lemon, herbs and white wine

**Patate Saltate**

Sauteed garlic and rosemary potatoes with roasted red pepper salsa

**Calamari Fritti**

Spicy crispy squid rings with lemon

**Antipasto**

Salami, Parma ham, olives and sun-dried tomatoes

**Braised Italian Casserole**

Italian stew, braised beef in red wine with tomato and cannelloni beans

**Polpette di Napoli**

Italian meatballs cooked in tomato sauce

**Pollo Valdostana**

Chicken and ham strips baked in a tomato and basil ragu, topped with mozzarella cheese

**Italian Bruschetta**

Crisp bread topped with chopped tomatoes, onions, garlic, basil and olive oil

**Peperonata**

Roasted peppers and onions finished in a red wine and tomato sauce

**Salsiccia alla Romana**

Italian sausage cooked in tomato sauce, topped with parmesan cheese

 **Insalata Caprese**

Sliced tomato and buffalo mozzarella topped with vinaigrette dressing and sweet chilli jam

**Funghi Saltati all’aglio**

 Sautéed wild mushrooms in a garlic and herb cream topped with pangrattato

 **3 Dishes £16.50 6 Dishes £33.00**

**Gamberoni All’aglio**

Sauteed tiger prawns with Spring onions and garlic butter

**Spiedini di Gamberoni**

Skewers of king prawns cooked in the grill with chilli, lemon and herb oil

**Prosciutto Crudo e Formaggio di Capra**

Parma ham, goat’s cheese and red peppers baked in tomato and parmesan

**Polpette Scozzesi al Pepe**

Deep fried haggis balls served with cracked black pepper sauce

**Salmone Affumicato con Gamberi**

Smoked Scottish salmon with prawn Marie Rose, capers and lemon

**Crostini di Granchio**

Fresh crab with lemon crème fraiche, served on a toasted crostini