

# **ANTIPASTI**

#### Bruschetta (V) £9.5

Classic bruschetta mix served on a slice of homemade Italian crusty bread, served with Campania D.O.P mozzarella

#### Pate D'Anatra £10

Duck liver pate served with toasted, homemade Italian crusty bread, oatcakes and an orange glaze dressing

#### Fritto Misto £12

Battered calamari rings and King Prawns garnished with fresh chillies, a wedge of lemon and a chilli mayonnaise dip

## Fagottino Di Capra (V) £12

Goats cheese, caramelised red onions and roasted peppers in a filo pastry parcel garnished with a balsamic glaze

#### Mozzarella Fritta (V) £10.5

Breaded mozzarella served with a Napoletana dipping sauce

#### Asiago nduja Arancini £10.5 🌙

Breaded Italian arborio rice with asiago cheese and nduja served with a chilli infused honey dressing.

#### Mozzarella Caprese Salad (GF) £11

Campania D.O.P buffalo mozzarella, vine tomatoes and basil with balsamic glaze

#### Affettato Misto £14.5 or £22 for two

Italian cured meats served with homemade focaccia bread, sun-blushed tomatoes, pesto genovese and Campania D.O.P mozzarella, topped with a red wine reduction.

#### DON'T FORGET TO HAVE A LOOK AT OUR SPECIALS OF THE DAY!

# **INSALATA**

#### Borsalino Caesar Salad £16

Romain lettuce with chicken, cured pancetta, homemade croutons, topped with grana padano shavings, dressed in a classic Caesar dressing Add salted anchovies for  $\pounds 1.5$ 



#### Margherita (V) £15 A classic margherita pizza

Hawaiana £16 Italian cured ham & pineapple

#### Formaggio Di Capra (V) £16.5

Caramelised red onion, goat's cheese, spinach & balsamic glaze

**Pollo Pancetta £17** Chicken & Italian cured pancetta

**Vegetariana £16 (V)** Roasted peppers, courgette & mushrooms

Super Diavola £18 – Spicy spianata salami & nduja sausage

**Romana £17.5** Cream, pancetta, egg yolk, black pepper & parmesan

**Borsalino £18.5** Parma ham, cherry tomato, rocket & parmesan shavings

Dello Chef £18.5

Chicken, Italian sausage & pepperoni

#### Tarantino £19

Chicken, Italian cured pancetta, pesto & steak mince polpette

 $\pounds 2.5$  for gluten free pizza base

# **RISOTTO & PASTA**

#### Carbonara £15.5

Fresh spaghetti tossed in cured pancetta guanciale, parmesan, egg yolk, a touch of cream and black pepper

#### Lasagna al Forno £15.5

Franco's homemade lasagna with a rich bolognese sauce

## Pollo Funghi e Porcini £16

Fresh orecchiette pasta with chicken, dried porcini, fresh cream, rocket, and Parmagiano Reggiano DOP

## Speziata £16.5

Fresh fusilli pasta with nduja, black olives, garlic and chilli in an authentic Italian tomato Napoletana sauce Vegetarian option without the nduja available.

## Ragu £17

Fresh tagliatelle with a slow cooked beef ragu in a rich Italian Napoletana sauce.

#### Gamberoni e Zucchine £17.5

#### Insalata Genovese £13

Penne pasta with pesto genovese, Campania D.O.P mozzarella, sun-blushed tomatoes, fresh basil and olive oil (served cold) Add chicken for  $\pounds 2$ 

# PLEASE NOTE, OUR ALLERGEN MENU IS AVAILABLE ON REQUEST.

#### WE COOK ALL OF OUR DISHES TO ORDER, AND WE ARE ABLE TO ACCOMMODATE MOST DIETRY REQUESTS, SO PLEASE ASK YOUR SERVER AND WE WILL DO OUR BEST.

#### SOME DISHES MAY CONTAIN TRACES OF NUTS.

Italian arborio rice with King Prawns, courgette, garlic, chilli and an authentic Italian tomato Napoletana sauce Add chicken for  $\pounds 2$ 

### Marinara £19

Fresh tagliatelle with King Prawns, squid, smoked salmon, garlic, white wine and a touch of authentic Napoli sauce

## Polpette £17

Steak mince & pancetta meatballs served over fresh spaghetti with an authentic Italian tomato Napoletana sauce

#### PREFER A DIFFERENT STYLE OF PASTA, OR WANT TO TRY THE ABOVE WITH RISOTTO RICE? OUR KITCHEN TEAM WOULD BE HAPPY TO ACCOMMODATE! PLEASE JUST LET YOUR SERVER KNOW WHEN THEY TAKE YOUR ORDER (EXCL. LASAGNA).

£2.5 for gluten free fusilli pasta Wholegrain fusilli pasta is also available

# **SECONDI**

#### Abbacchio alla Scottadito £23.5 🛣

Grilled lamb chops marinated with garlic, olive oil & rosemary served with baby roast potatoes, tenderstem broccoli and herb buttered baby carrots. Served medium rare

**Pollo Milanese**  $\pounds$  24.5 Breaded chicken breast served with fresh tagliatelle in an authentic Italian Napoletana sauce

#### Vitello al Vino Rosso £26 🛣

Pan fried escalopes of rose veal flamed in a red wine with rosemary, a touch of cream and garnished with parmesan. shavings. Served with gratin potatoes, fried courgette and herb buttered baby carrots.

### Rib Eye Steak $\pounds 32$

10oz Rib Eye of Aberdeen Angus beef served with slow roast tomato, roasted mushroom, rocket & parmesan garnish

## Fillet Steak £40

8oz Fillet of Aberdeen Angus beef served with slow roast tomato, roasted mushroom, rocket & parmesan garnish Add garlic butter or a Diane, peppercorn or blue cheese sauce  $\pounds 3$ 

# SIDES

Homemade Bread (Gluten Free option also available)	£3.5
Tomato salad	£4.5
Insalata Trevisana (N)	£4.5
Mixed salad	£4.5
Mixed olives	£4.5
Gratin potato	£5
Baby roast potatoes	£5
Herb buttered baby carrots	£5
Fried Courgette	£5
Tenderstem broccoli	£5
Homemade garlic bread	£4
Homemade garlic bread & cheese	£5.5
French fries	£4.5
Foccacia	£9

#### PLEASE NOTE THAT TABLES OF OVER 6 WILL INCUR A 10% SERVICE

We source all of our ingredients from a mix of the best local Aberdeen and authentic Italian suppliers. All of our pizzas are made using Fior Di Latte Mozzarella cheese & Polpa Gourmet tomato for our base.







