



A LA CARTE

BREADS

Baked Ciabatta Roll Served with EVOO & balsamic vinegar, whipped butter.	6.00
Bruschetta Classica Garlic bread, marinated tomatoes, basil & EVOO.	7.00
Bruschetta Mista Garlic bread, buffalo mozzarella, marinated tomatoes, balsamic glaze, basil pesto & rocket.	8.50
Garlic Bread Homemade garlic bread.	5.50
Garlic Bread & Cheese Homemade garlic bread & mozzarella cheese	6.50

TO SHARE

To share between 2 people.

Focaccia Dolce E Salata Focaccia base, garlic butter, caramelised red onion, goats cheese, rocket & balsamic glaze.	10.00
Focaccia Garlic butter & rosemary.	7.50
Focaccia Alla Bruschetta Focaccia & garlic butter base, mozzarella cheese, baked & topped with marinated tomatoes, balsamic glaze.	9.50

ANTIPASTI

Pâté Di Pollo Chicken liver pâté, port & bacon jam & toasted sourdough bread.	10.00
Calamari Fritti Crispy calamari rings, fried zucchini. Served with homemade tomato & chilli or tartar sauce.	14.00
Zuppa Della Casa Our homemade soup of the day. Croutons, toasted homemade bread, whipped butter.	7.00
Burrata Alla Caponata A popular Sicilian dish of aubergines, olives, capers and tomato served with creamy burrata, homemade crostini, balsamic glaze.	16.50
Cozze Vino Bianco Scottish mussels, light white wine & cream sauce, toasted homemade bread.	12.50
Haggis Bon Bons Breaded haggis bon bons, turnip purée & homemade whisky sauce.	13.50

Capesante ‘Nduja Pan seared scallops, cauliflower purée, compressed green apple, ‘nduja crumb with white wine butter sauce.	16.50
Antipasto Classico A selection of finely sliced cured Italian meats, grilled vegetables, fresh mozzarella, olives, cheese & toasted homemade bread, pesto.	17.00
Mozzarella Fritta Breaded mozzarella ball, deep fried & served on a bed of sun-blushed tomato pesto.	16.50
Gamberoni Tempura battered king prawns with saffron aioli.	15.00
Arancini Rossi Italian breaded tomato & mozzarella filled rice balls served with our homemade tomato sauce.	12.00
Half Pasta Half portion of our pasta.	11.00

PASTA

Spaghetti Carbonara A classic. Pancetta, cream, egg and parmesan.	16.00
Haggis Tortelloni Homemade Hornigs haggis tortelloni, Drambuie whisky sauce & crispy kale.	19.50
Rigatoni Norcina Seasoned Italian sausage, tomato, cream, brandy & a touch of chilli.	16.00
Linguine Mare King prawns & shrimps in a light garlic, cherry tomato & white wine sauce with a touch of tomato.	17.50
Agnolotti Al Astice Lobster filled ravioli in a cherry tomato and white wine sauce, garnished with butterflied king prawns.	19.50
Pappardelle Ossobuco Pappardelle ribbon pasta, slow cooked braised beef cheeks, tomato & basil ragù with parmesan crisp.	21.00

Paccheri Frutti Di Mare Large pasta tubes, white wine & tomato sauce, fresh prawns & shellfish.	19.50
Risotto Zucca Creamy butternut squash risotto, crispy pancetta, mascarpone & Amaretto crumb topping.	16.50
Risotto Tartufo Creamy wild mushroom risotto with parmesan shavings and white truffle oil.	17.50
Lasagne Al Forno Traditional homemade lasagna, layers of pasta sheets, beef ragù & bechamel sauce.	17.50
Melanzane Parmigiana Classic aubergine bake. Layers of fried aubergine, tomato sauce, mozzarella & parmesan.	17.50



PIZZA

OUR AUTHENTIC NEAPOLITAN-STYLE PIZZAS ARE LIGHT, FLUFFY
AND TOPPED WITH THE FINEST QUALITY INGREDIENTS.

Pizza Margherita Tomato sauce, fior di latte and basil.	14.00	Pizza Melanzane Tomato base, fior di latte mozzarella, fried aubergine slices & parmesan shavings.	17.50
Pizza Tonno Tuna, red onion & fresh chilli.	17.00	Pizza Terra Nostra Spicy ventricina salami, buffalo mozzarella, fresh basil & EVOO.	17.00
Pizza Guapo 'Nduja sausage, roasted chicken and ricotta cheese.	18.00	Pizza Tartufo No tomato base, fior di latte mozzarella, Italian sausage, wild mushroom & truffle oil.	19.00
Pizza Gigi Our most popular pizza. Roasted chicken, honey roast ham, meatballs, pepperoni and chilli oil.	18.50	Pizza Rucola E Parmigiano Tomato base, Parma ham, fresh rocket, torn mozzarella & sprinkled with parmesan shavings.	19.50
Pizza Pomodori Colorati Tomato base, marinated yellow & red heritage tomatoes, basil & torn buffalo mozzarella. Very light and fresh.	14.50		

MAIN COURSES

All steaks are served with hand-cut chips or fries, slow roasted plum tomato, rocket and pickled shallot salad.

Sirloin 8oz John Gilmour's Sirloin Steak	30.00
Ribeye 8oz John Gilmour's Ribeye Steak	32.50
Fillet 8oz John Gilmour's Fillet Steak	37.00
SAUCES ALL £3	
Brandy Peppercorn Sauce	Red Wine Jus
Diane Sauce	Garlic & Herb Butter

Pollo Milanese Lemon thyme breaded chicken, confit garlic potatoes served with a black truffle mayo and rocket.	20.00
Stonebass Pan-fried stonebass on a bed of spinach with a creamy herby mash, lemon and brown shrimp butter with parsley and crispy capers.	28.50
Pancetta Maiale Confit pork belly, with a creamy herb mash, honey glazed carrot, carrot purée, savoy cabbage & a mustard sauce.	23.00
Pollo Mousse Di Funghi Chicken with wild mushroom mousse, potato terrine, creamed savoy cabbage, roasted pearl onions, crispy kale and a chicken jus.	27.50
Cervo Rovo Venison served with caramelised celeriac purée, confit garlic potatoes, charred baby leeks and brambles then finished with a rich venison sauce.	31.00

SUNDAY ROAST

Gigi's Sunday Roast Roast sirloin of beef with all the trimmings. Beef fat roast potatoes, honey glazed heritage carrots, tenderstem broccoli, homemade Yorkshire pudding with our red wine jus.	27.95	Children's Sunday Roast Mini version of our classic Sunday roast.	11.95
Available on Sunday's only and subject to availability.			

SIDES

Pear & Rocket Salad With caramelised walnuts & parmesan shavings.	6.00	Honey Roasted Carrots With a hazelnut pesto.	6.00
Charred Tenderstem Broccoli Confit garlic, EVOO & lemon.	6.00	Double Cooked Chips Homemade double-cooked chunky chips.	5.50
Caesar Salad Baby gem lettuce, homemade Caesar dressing, parmesan, crispy pancetta & croutons.	6.50	Truffle & Parmesan Fries With truffle mayonnaise on the side.	6.00

Some ingredients may not be listed, please alert your server if you have any food allergies or intolerances.