ORIGINAL ITALIAN ANTIPASTI - STARTERS BRUSCHETTA 6.95 Home made wood oven bread with sweet tomatoes, basil and a drop of extra vergine olive oil. CAPRESINA DI BUFALA 10.50 Fresh milky Bufala Mozarella with vine tomatoes, basil leaves and served with our home made pesto dressing. RUCOLETTA 7.50 Simple wild Italian rocket leaf salad with parmesan shavings and chef's dressing. POLPETTINE DI GRANCHIO 9.95 Patties of crabmeat, parsley and garlic accompanied with sauce tartare. BRESAOLA OF BEEF 13.95 Thinly sliced bresaola of beef with oven cooked cherry tomatoes, rocket salad with a half moon of burrata and aged parmesan shavings. BACI DI RISO 7.50 Arancini prepared with fresh tomato sauce, baby peas, parmesan and at the heart of this 'little kiss' a taste of bufala mozarella. BURRATA 12.95 Tender creamy mozzarella with cherry tomatoes and rocket salad. MINESTRONE 8.95 Fresh homemade minestrone soup. PARMIGIANA DI MELANZANE 10.50 Sliced aubergines layered with bufala mozzarella, basil, parmesan and fresh 'salsa di pomodoro'



FRIED CALAMARI Deep fried calamari with aioli sauce.	9.95
PRAWNS SAUTÉ Tiger prawns with a hint of chilli, garlic, parsley and pachino cherry tomatoes.	14.50
FOCACIA Foccaccia bread with garlic, rosemary, a touch of extra vergine olive oil and salt.	5.50
FOCCACCIA RED Foccaccia bread with garlic, oregano, tomato sauce and extra vergine olive oil.	6.00



AS MAINS ITALIAN CLASSIC PASTA DISHES

SPAGHETTI VONGOLE Spaghetti with fresh clams, white wine, garlic, parsley and a hint of chilli.	16.50
PACCHERI Paccheri pasta enveloped in a foil parcel with scallops, king prawns, garlic, cherry tomatoes, basil and a touch of Pinot Grigio.	19.99
LASAGNA EMILIANA Lasagna with veal mince, homemade besciamella sauce, bufala mozzarella, parmesan cheese and fresh basil.	15.50
TAGLIOLINI WITH TRUFFLE Tagliolini pasta with freshly shaved Italian black truffle (in season).	28.90
TAGLIATELLE FILLET OF BEE Fresh tagliatelle with strips of organic Scottish fillet of beef, homemade truffle pesto, touch of butter, sage and aged pecorino sardinian cheese.	F 24.95
ORECCHIETTE ALLA SOFIA Pasta shells with fresh spinach, sundried tomatoes, garlic, ricotta cheese and a touch of parmesan cheese.	14.50
SPAGHETTI NAPOLI Alla Napolitana, with fresh tomato sauce, basil, garlic and extra vergine olive oil.	11.50
PAPPARDELLE Flat pasta served with sauté king prawns and porcini mushrooms.	17.50



TAGLIOLINI MIMMO Home made fresh tagliolini pasta with crab meat and cherry tomatoes, dressed with a hint of garlic, basil and a touch of brandy.	16.50
PENNE/PACCHERI ALLA BOSCAIOLA Italian sausage, courgette, onions, a touch of homemade truffle pesto and parmesan cheese.	16.50
TAGLIATELLE BOLOGNESE Fresh home made tagliatelle 'alla Bolognese'.	15.50
SPAGHETTI ALLA POLPETTINA Spaghetti with home made Italian meat balls, fresh tomato and basil sauce.	14.95
SEAFOOD LINGUINE Linguine with tiger prawns, scallops, calamari and clams gently coated with a touch of Pinot Grigio, garlic, parsley and cherry tomatoes.	24.95
PENNE/LINGUINE ARRABIATTA Penne pasta with a spicy tomato sauce and fresh chilli.	12.95
LINGUINE/PENNE PESTO Linguine with homemade Genovese pesto and grated parmesan.	13.95
SPAGHETTI AGLIO E OLIO	13.95

We serve children's portions of pasta on request

ITALIAN HAND MADE GNOCCHI DISHES



GNOCCHI WITH TRUFFLE 28.50 Home made pure potato gnocchi with freshly shaved Italian black truffle (in season).

GNOCCHI SORRENTINA

14.95

Home made pure potato gnocchi, fresh tomato
sauce, basil leaves, mozarella and parmesan
cheese.

GNOCCHI BURRATA PESTO 16.75 Home made pure potato gnocchi with pesto and burrata.



ORIGINAL RISOTTO ARBORIO RECIPES DELLA NONNA

RISOTTO ALLA ZUCCA Arborio rice with warming seasonal roasted squash served with aged parmesan cheese.	16.95
RISOTTO DELLE SIBILLE Arborio rice, tiger prawns, calamari, a hint of garlic, parsley, white wine and finished off with a grilled fillet of seabass.	25.50
RISOTTO SEAFOOD Arborio rice with tiger prawns, scallops, calamari and clams, gently coated with a touch of pinot grigio, parsley and cherry tomatoes.	24.95
RISOTTO AI FUNGHI Arborio rice served with mixed wild mushrooms and aged parmesan.	17.95
RISOTTO GAMBERONI E ZUCCHINI Arborio rice served with prawns and courgette.	18.50
RISOTTO AL PESTO GENOVESE E BURRATA Arborio rice served with our home made Genovese pesto, Neopolitan burrata strips, aged parmesan.	17.95
RISOTTO AL LIMONE Arborio rice creamed with a delicate lemon flavour and prawns, sprinkled with parsley and grated parmesan cheese.	19.50
RISOTTO ASPARAGI Arborio rice with fresh asparagus, touch of garlic and aged parmesan.	17.95



FRESH DAILY MARKET FISH- MIMMO'S CHOICE

FRITTO MISTO 22.50 Deep fried prawns and calamari served with a homemade spicy dip.

FRESH SEABASS (500/600GR)

Choose whole or fillet:	
FRESH Seabass grilled with Italian herbs.	20.50
ALCARTOCCIO Wrapped in paper, sealed and cooked with herbs and white wine.	23.50
IN ACQUA PAZZA Gently poached with cherry tomatoes, wine, herbs and garlic.	22.50
ALLA ZUCCHINE Fillet of seabass with a thinly sliced crusty courgette topping accompanied with our broccoli gratin (Fillet only).	24.50
SWORDFISH OR TUNA STEAK Includes a side of your choice	
Gently grilled with garlic and rosemary.	23.95
With handmade fresh tomato sauce, capers, garlic	23.95

and parsley. See our specials for today's fresh fish choices

With white wine, cherry tomatoes- hint of garlic

and black olives.

23.95

23.95



GRILL- ALLA BRACE

Fillet of certified free range Scottish Beef (200g) - to your preference:

GRILLED	28.50
Accompanied with a sliced tomato, dressed with	
drops of garlic oil and basil leaves.	

TAGLIATA 29.50 Grilled and sliced, served with rocket, parmesan shavings- drizzled with extra virgin olive oil.

AI FUNGHI 28.95 Cooked with champignons and a touch of porcini mushrooms.

CRISPY ONIONS 28.50 Grilled with crispy onions and roast potatoes.

VEAL- TOPSIDE	
MILANESINA Bread crumbed with aromatic herbs and served with tossed broccoli or spinach, and on request with a spaghetti pomodoro sauce.	24.95
SCALOPPINE AL LIMONE With a delicate lemon sauce, teamed with a little taste of our spinach tortino.	24.95
ALLA PIZZAIOLA Cooked in our home made fresh tomato sauce with garlic and oregano with a mixed salad.	24.95
VEAL OSSOBUCO OSSOBUCO Roasted veal ossobuco laid on a delicate pumpkin risotto.	26.50
	MILANESINA Bread crumbed with aromatic herbs and served with tossed broccoli or spinach, and on request with a spaghetti pomodoro sauce. SCALOPPINE AL LIMONE With a delicate lemon sauce, teamed with a little taste of our spinach tortino. ALLA PIZZAIOLA Cooked in our home made fresh tomato sauce with garlic and oregano with a mixed salad. VEAL OSSOBUCO OSSOBUCO Roasted veal ossobuco laid on a delicate pumpkin

	CHICKEN
Ni.	CHICKEN PALLIARD Grilled chicken breast in a garlic and salt marinade accompanied by a rocket salad with aged parmesan shavings.
mo	CHICKEN MILANESE Chicken breast bread crumbed with aromatic herbs, served with tossed broccoli or spinach, and on request with spaghetti Pomodoro sauce.
(g)	CHICKEN STEAK Roasted with garlic, rosemary and spinach on the side.
	SALAD
Jarla 2	MIMMO'S SALAD Fresh mixed leaves with black olives, red onion, mozzarella, tuna, boiled eggs and cherry tomatoes.

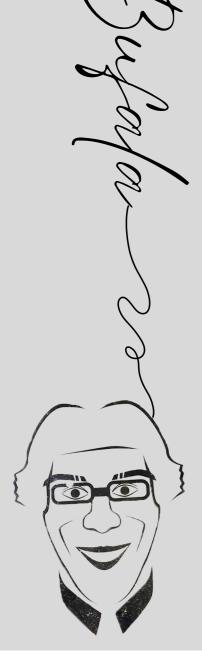
18.50

18.95

18.50

15.50

	SIDES	
	BROCCOLI Tossed broccoli with garlic and a touch of Italian mild chilli.	6.00
h	SPINACI Sautéed spinach, a hint of garlic, chilli and extra vergine olive oil.	6.00
3	ZUCCHINI FRITTI Deep fried delicate courgette crisps.	6.50
(g)	CANNELLINI Italian white beans tossed with garlic and parsley.	5.95
	LA PATATINE Our hand cut freshly made French fries.	5.50
	ROAST POTATOES Roast potatoes tossed with garlic and rosemary.	5.95
R	INSALATINA Mixed salad leaves.	5.50
	I POMODORINO Sliced fresh vine tomatoes with garlic and basil leaves.	5.95





14.95

9.95

13.95

13.50

14.95

14.95

14.50

15.95

13.95

5	BOSCAIOLA Mozzarella, mushrooms and Italian sausage with tomato sauce.	14.50
in	H A W A I I Tomato sauce, ham and fresh pineapple and mozzarella.	13.95
	MARGARITANA Parmigiana di melenzane, tomato sauce and mozzarella.	13.95
8	I R P I N A Tomato sauce, mozzarella, ham and mushrooms.	14.50
	M U G N A N E S E Tomato sauce, mozzarella, spicy pepperoni and potatoes.	14.50
The state of the s	MARE E MONTI Tomato sauce, tuna, onion, black olives, basil and mozzarella.	14.95
	MAMMA MIA Mozzarella, mascarpone, mushrooms (with garlic and oil) & basil.	14.50
	M I M M O 'S Tomato sauce, selection of Bufala mozzarella cheeses, provola and basil.	14.50
	QUATTRO GUSTI Tomato sauce, mozzarella, ham, mushrooms, anchovies, black olives and fresh basil.	15.95
	ORTOLANA Aubergine, courgette, mushrooms, mixed peppers, mozzarella and tomato sauce.	14.50



MONTEBIANCO Provola, brie, fresh mushrooms, parma ham, parmesan and fresh basil.	15.95
PIZZA ZUCCHINI Bufala mozzarella, ricotta, garlic, grilled zucchini and grated parmesan cheese.	15.50
QUATTRO FORMAGGI Mozzarella, smoked mozzarella, gorgonzola, ricotta and parmesan.	14.95
CORNETTO CLASSICO Calzone with smoked mozzarella, prosciutto cotto, tomato sauce and black pepper.	14.50
PIZZA CAPRESE Uncooked bufala mozzarella, cherry tomatoes, pesto and basil leaves, a "fresh" taste experience.	14.95

>	WITHOUT TOMATO SAUCE	
	PIZZA NONNA Mozzarella, strong broccoli Napoletani, fresh sausage with a hint of chilli.	15.50
m	PIZZA GHIOTTONE Mozzarella, gorgonzola, ricotta, parma ham and rocket leaves.	15.95
3	PIZZA PORCINI Mozzarella, porcini mushrooms and sliced bresaola.	16.50
	PIZZA SOLFATARA Mozzarella, tiger prawns, scallops, calamari and vongole.	23.50
Mala	PIZZA AL TARTUFO Mozarella, ricotta, truffle pesto and fresh black truffle shavings.	28.50
	OUR WOOD OVEN BAKED PIZZA BASI BE CUSTOMISED TO YOUR OWN TA Additional toppings from £1 to £5 (excl fresh truffle)	STE



PIZZA A METRO

Pizza Metro is an emotional moment where you can spend time with your family and friends, sharing precious experiences and flavours.

Served and portioned on a wooden board to your table.

Made to share for 3 people- the choice of taste is yours

Divided into 2 sections...

MARGHERITA PIZZA A METRO 29.50

Additional toppings on request - from £5- £9.50 per section

EXAMPLE:

Cherry tomatoes and rocket £6 per section

Mushroom, porcini and bresaola £9 per section

All our prices are inclusive of current VAT value 20%

12.5% discretionary service charge will be added to your bill