

CELEBRATION MENU

Complimentary Glass of Prosecco

(On arrival)

Starters

Capesanti Dello Chef

Scottish king scallops cooked in a whisky sauce, set on Stornaway black pudding

£13.95

Langostine All' Aglio E Prezzemolo (GF)

Scottish langostine cooked with garlic butter, fresh parsley, white wine & lemon

£12.95

Carpaccio Di Filetto Di Manzo Alla Tirolese (GF)

Thinly sliced raw fillet of Scottish beef, marinated in lemon. Topped with spicy rocket & parmesan shavings, finished with extra virgin olive oil

£15.00

Antipasto Misto Italiano Con Formaggio

(GF on request) (To share, for 2)

A mixture of Italian cured meat, marinated vegetables, cheese & olives. Served with focaccia bread

£22.00

Ravioli All' Aragosta In Crema Di Pomodoro

Mimmo's special hand made ravioli, stuffed with lobster meat, in a light cream, tomato & basil sauce

£11.95

Mains

Aragosta Alla Thermidor (GF on request)

Fresh full Scottish lobster with Mimmo's special recipe "thermidor sauce", served with arborio rice

£45.00

Sogliola O Branzino In Crostata Di Sale

Choice of fillet of lemon sole or sea bass, cooked to a special recipe from Chef Gualtiero Marchesi, with sea salt, herbs & sauce vierge. Served with potatoes & seasonal vegetables

£22.95

Filetto Alla Rossini

Traditional dish, 10oz Scottish fillet steak cooked in a Madeira wine & demi-glace sauce, set on top of toasted bread with pate wrapped in pancetta. Served with potatoes & seasonal vegetables

£28.00

Ravioli Aperto Di Gualtiero Marchesi

Famous open ravioli with fillet of lemon sole flakes & thinly sliced Scottish king scallops, in a light butter, parsley & fresh sage sauce

£14.95

Sella Di Agnello Al Rosmarino (GF)

French cut rack of lamb cutlets, served with a rich lemon, rosemary & red wine reduction

£23.95

Available as Pre Order Only
(Please note, some prices can vary based on weight and season)