

La Dolce Vita £25

ENJOY A SHARED STARTER & CHOOSE YOUR MAIN

STARTERS

A SELECTION OF MIXED STARTERS FOR ALL TO SHARE WHICH INCLUDE

ANTIPASTO MISTO

A traditional style antipasto of mixed italian cured meats, olives and cheese

BRUSCHETTE

Homemade bread with our very own marination of freshly diced tomatoes.

BURRATA Fresh Italian cheese with a firm mozzarella shell & creamy filling. Accompanied by sundried tomatoes, italian style olives and crispy crostini bread.

FOCACCIA

Flat 'pizza style' focaccia topped with rosemary & garlic butter.

CALAMARI Fried calamari presented on a bed of either a tarter or tomato & chilli sauce and sprinkled with with freshly sliced chillies and spring onions

HAGGIS IMPANATA Local haggis, rolled and coated in breadcrumbs, cooked and served on a bed of fresh rocket leaves. Served with a lemony mayonnaise dip.

BRESAOLA Cured fillet bresaola slices with garlic crostini, rocket, parmesan shavings, balsamic glaze and truffle oil.

MAINS

LINGUINE MARE

with prawns and shrimps in a light garlic, white wine sauce with a touch of tomato.

MELANZANE PARMIGIANA

Homemade layered aubergine and parmesan bake in a light tomato sauce.

HAGGIS RAVIOLI

A firm favourite & best seller here at Gigi's. Hand made ravioli filled with local haggis, in a creamy whisky sauce.

PIZZA MARGHERITA WITH UP TO 3 TOPPINGS

Classic. Mozzarella, tomato, garlic and herbs.

RISOTTO VERDE

With courgettes, onion, garlic, olive oil, broccoli, asparagus and peas.

POLLO MILANESE Served layered over a base of tomato sauce, topped with water cress and parmesan and served with hand cut chips. Can be served with Spaghetti Napolitana upon request.

SALMONE AL PEPE ROSA

Roasted scottish fillet of salmon on a bed of sauteed potatoes and baby spinach, topped in a pink peppercorn sauce.

SIRLOIN STEAK WITH PEPPER OR DIANE SAUCE

Served with veg of the day and hand cut chips

DESSERT

ADD ANY DESSERT FOR £5

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