



WE USE ONLY VEGAN INGREDIENTS

Have a taste of Rome in the heart of Edinburgh.

Kids portions are 40% discounted from the adults price.
For food dietary requirements please inform a member of the staff.

Starters

Marinated Olives Marinated Kalamata olives.	3.50
Soup of The Day Check specials board.	3.90
Trio Bruschetta     Cherry tomatoes and pesto; marinated roasted peppers; Scarpetta all'Amatriciana. Choose a single Bruschetta for 3.90.	9.50
Carciofo Saltato Pan fried artichoke seasoned with lemon, salt and pepper.	6.90
Pizza Rossa Piccante 12"  Focaccia topped with tomato sauce, chilli and oil.	5.90
Bread Basket  Selection of delicious homemade bread served with extra virgin olive oil and balsamic glaze.	3.50
Focaccia Bianca 12"  Focaccia topped with oil, salt and rosemary.	5.90
Focaccia Rossa 12"  Focaccia topped with tomato sauce, oil and oregano.	5.90
Garlic Focaccia 12"   Focaccia topped with garlic, butter and parsley.	5.90
Marinara 12"  Tomato, garlic, oregano.	5.90
Timballo di Nonna Maria   Mashed potatoes with ham and cheese, topped with oil and parsley.	6.90

Pasta

Paccheri alla Carbonara     Paccheri pasta in a traditional creamy Carbonara sauce.	12.90
Bucatini all'Amatriciana     Long pasta in a slow cooked tomato, onion, bacon and basil sauce, served with parmesan.	12.90
Penne all'Arrabbiata     Penne in a slow cooked spicy tomato, olive, caper and basil sauce, served with parmesan.	10.90
Cannelloni Ricotta e Spinaci    Large pasta tubes filled with slow cooked tomato sauce, rich homemade ricotta and cooked spinach, baked and served in a white sauce and parmesan.	10.50
Gnocchi al Pesto    Gnocchi dumpling in homemade cheesy pesto and cherry tomatoes.	9.90
Lasagne al Ragù     Layers of pasta, slow cooked ragù and basil sauce, white sauce, parmesan and mozzarella.	10.50

Pasta (Continue)

- Rigatoni Broccoli, Porcini e Salsiccia**     **12.90**
Wide shaped pasta in a creamy broccoli, porcini mushroom and sausage sauce, served with truffle oil.
- Spaghetti Aglio Olio e Peperoncino**    **9.90**
Spaghetti cooked in oil, chilli, garlic and parmesan to create a fresh and spicy dish.
- Paccheri Asparagi e Salmone**     **12.90**
Cherry tomatoes, salmon and asparagus in cream, topped with parsley and pecorino.
- Penne Zucchine e Speck**     **12.90**
Penne in a creamy courgette and speck sauce, topped with thyme and parmesan.
- Rigatoni Cacio e Pepe Tartufato**    **10.90**
Wide shaped pasta in a creamy pecorino and black pepper sauce with a touch of truffle oil.
- Gnocchi-Salsiccia Panna e Tartufo**    **10.90**
Gnocchi dumplings in a creamy truffle sauce and sausages.

Pizza 12" "All pizza can be made as Calzone"

- Margherita**   **9.00**
Tomato sauce, mozzarella and basil.
- Funghi**   **9.50**
Tomato, mushrooms and mozzarella.
- Pepperoni**   **10.50**
Tomato, pepperoni and mozzarella.
- Brigante**   **10.60**
Tomato, pepperoni, chilli and mozzarella.
- Capricciosa**   **12.90**
Tomato, olives, mushrooms, capers, ham, egg, artichokes and mozzarella.
- Meat Feast**   **13.50**
Tomato, ham, chicken, seitan, pepperoni, sausages, olives, red onions and mozzarella.
- Caponata**   **11.90**
Tomato, aubergines, courgettes, onions, cherry tomatoes, olives, capers and mozzarella.
- Ortolana**   **11.90**
Tomato, grilled courgettes, grilled aubergines, roasted peppers, mushrooms and mozzarella.
- Mari e Monti**   **12.90**
Tomato, mushrooms, porcini mushrooms, olives, salmon and mozzarella.
- Pizza de la Sora Lella**     **11.90**
Trippa made from soy in a slow cooked tomato, mint, onions and almond pecorino.
- Amatriciana Romana**    **10.90**
Tomato, red onions, bacon, almond pecorino, black pepper, basil and mozzarella.
- Bolognese**    **10.50**
Slow cooked Bolognese sauce, mozzarella, basil and parmesan.
- Quattro Stagioni**   **12.90**
Tomato, mushrooms, artichokes, ham, seitan and mozzarella.

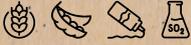
White Pizza

Campagnola  	13.50
Red onions, courgettes, aubergines, egg, oregano, sundried tomatoes, peppers, pepperoni and mozzarella.	
Four Cheese  	10.90
Parmesan, blue cheese, ricotta and mozzarella topped with parsley.	
Patate  	9.90
Potato slices, rosemary and mozzarella cheese.	
Pesto e Patate   	10.90
Pesto base, potato slices, mozzarella and basil.	
Boscaiola  	11.90
Mushrooms, olives, sausages, truffle oil and mozzarella.	
Zucchine e Prosciutto  	10.90
Cream base, courgettes, ham cherry tomatoes and mozzarella.	
Broccoli e Salsiccia  	10.90
Broccoli, sausages, mushrooms and mozzarella.	
Radicchio Noci e Agave   	10.90
Red radish, blue cheese, agave syrup and walnuts.	

Main Courses (Some dishes can be nuts free on request)

Trippa alla Romana    	9.90
Typical Roman dish made from soy chunks in a slow cooked tomato and mint sauce, topped with our homemade almond pecorino cheese, served with bread	
Straccetti di Seitan ai Funghi Porcini   	12.90
Seasoned sliced seitan in a creamy porcini sauce, served with rocket salad on the side.	
Arrosticini Romani   	10.90
Cubes of delicious homemade seitan served with smoked fries and spicy mayo.	
Fish Cutlet    	10.90
Fried fish cutlet made from tofu and sea weed, served with chickpea salad and roasted potatoes.	
Pizza Pies   	11.90
Two baked pizza pies filled with parmigiana and 4 cheeses.	
Parmigiana di Melanzane   	8.90
Delicious typical Italian dish made with aubergine parmesan and mozzarella topped with basil..	
Polpette di Melanzane Fritte Ripiene al Parmigiano   	9.90
Cheese filled aubergines balls on a mixed salad with apples.	
Pollo coi Peperoni de la Sora Lella  	11.50
Homemade chicken pieces with slow cooked marinated peppers.	

Fried Sides

- Suppli Romani**  **4.00**
Two suppli rice balls in a Bolognese sauce, filled with melted mozzarella, coated in bread crumbs and fried. A classic Roman bite!
- Spicy Suppli Romani**  **4.20**
Two suppli rice balls in a Bolognese sauce, filled with melted mozzarella, fresh chilli and sundried tomatoes, coated in bread crumbs and fried.
- Mini Fried Calzone**  **5.50**
Choose between tomato and mozzarella or ham and mozzarella.
- Patatine Fritte**  **4.00**
Hand cut chips, served with mayo.

Fresh Sides

- Fresh Salad "add Ricotta for 1,50"** **4.00**
Rocket, lettuce, cherry tomatoes, marinated olives, sweetcorn.
- Ricotta alla Caprese**  **5.70**
Homemade ricotta, fresh vine tomatoes, basil and balsamic glaze.
- Caponata**  **6.90**
Homemade Italian bread bowl filled with roasted mixed vegetables and extra virgin olive oil.
- Zucchine Grigliate** **4.00**
Whole grilled courgette in oil, chilli and garlic.
- Roasted Potatoes** **3.90**
Potatoes roasted in rosemary and salt.
- Peperonata** **5.50**
Marinated roasted mixed peppers with potatoes.
- Fagioli co le Cotiche**  **6.90**
Seitan strips and beans cooked in a delicious tomato sauce served into a homemade bread bowl.
- Funghi Porcini Arrosto in Salsa Verde** **8.90**
Whole roasted porcini mushrooms served with our homemade green sauce.

Allergens Chart:



Soy



Gluten



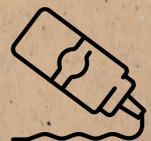
Nuts



Celery



Sulphur
Dioxide



Mustard

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