

STARTERS

Crostini (ANG) 4 pieces of toasted ciabatta bread served with two of your favourite toppings Garlic butter (V/D/NG) Egg and fennel frond mayonnaise (V/NG) Tomato and feta crumble (V/D/NG) Tomatoes, onions and basil salsa (Vegan/NG) Black olive tapenade (Vegan/NG)	€4.50
Chef`s soup of the day (ANG) Please ask our servers for the fresh daily special.	€5.25
Potato Dippers (Vegan/NG) Skin on potato dippers served with guacamole sauce, Mexican salsa and sunflower seed sour cream.	€6.75
Chicken Spring Rolls Chinese spiced chicken and oriental vegetable spring rolls served with sweet chilli sauce.	€8.25
Salt and Pepper Calamari (F/MSF) Crispy Mediterranean calamari served with tartar sauce and lemon.	€10.50

SALADS

Summer vegetable Ceviche (Vegan/S/ANG) Blanched assorted summer vegetables served with Ceviche sauce and micro greens.	€10.50
Le Brie (V/D) Crispy brie cheese bites served with lettuce leaves, shredded carrots, marinated avocados, cherry tomatoes, red cabbage and cranberry citrus dressing.	€12.95
Parma e Bufala (P/D/N/ANG) Parma Ham and thorn mozzarella di bufala served with mixed lettuce leaves, cherry tomatoes, fresh local peaches and pickled red onions together with crispy pesto crostini.	€13.50
Shrimp and Sausage Gumbo Salad (CSF/ANG) Spicy pan seared shrimps and grilled homemade chicken sausage served with crispy lettuce leaves, celery, coloured peppers, cherry tomatoes, spring onions and sweet corn, bound with a red wine vinaigrette.	€14.50

PASTA

Pizzoccheri (Vegan) Buckwheat pasta, pan seared artichokes, caper berries, cherry tomatoes, lemon zest, fresh mint.	€11.50
Panciotti with Burrata (V/D/N) Aubergines, chillies, black olives, semi-dried tomatoes, broccoli rabe, toasted almond slivers.	€14.75
Pappardelle al Salmone (F/D/ANG) Smoked salmon, spring onions, asparagus, Pernod, creamy fish velouté.	€13.50
Spaghetti Bolognese (D/ANG) Beef and root vegetable ragout, fresh mozzarella balls.	€11.50
Garganelli al Pollo (P/D/ANG) Chicken breast, smoked pancetta, oyster mushrooms, cherry tomatoes, creamy herbed poultry broth.	€12.50

BURGERS

Scottona Beef Burger (P/D/SS/ANG) Grilled and served in a toasted sesame bun with caramelized beer onions, crispy bacon rashers, cheddar cheese, tomatoes, crispy lettuce, herbed mayonnaise and chips.	€14.75
Sticky Pork Belly (P/F/MSF/S/SS) Sous vide pork belly finished in Matsuhisa sauce, served in a toasted brioche bun with pickled vegetables, Jalapeño slices, red cabbage slaw, fresh cilantro and chips.	€14.95
Pollo e Fior di Latte (D/ANG) Grilled marinated chicken breast topped with Fior di latte cheese, served in a freshly baked pumpkin roll with fried aubergines, smoked tomato chutney, scallion, baby leaves and chips.	€13.50
Bean and Dhal (Vegan/S/SS/ANG) Homemade three bean and dhal patty served in a toasted multigrain bun with sweet potato fondant, marinated avocados, tomato slices, raw red onions, pickled gherkins, baby leaves and sunflower seed sour cream.	€12.50

PIZZA

Margerita (V/D/ANG) Tomato sauce, mozzarella.	€8.25
Funghi (V/D/ANG) Tomato sauce, mozzarella, mushrooms.	€8.95
Tree Hugger (Vegan/S/ANG) Refried black bean pâté, grilled zucchini and aubergines, assorted bell peppers, baby chard leaves, curried tofu chunks.	€9.50
Bufola (V/D/N/ANG) Cherry tomatoes, baby rucola leaves, Parmesan shavings, mozzarella di bufola, chopped roasted pistachio, fig balsamic glaze.	€12.95
Tonno e Basilico (F/D/ANG) Tomato sauce, mozzarella, tuna, olives, onions, basil oil.	€9.75
Al Salmone (F/D/ANG) Fior di latte cheese, tomato slices, leeks, smoked salmon, baby spinach, herbed EVOO.	€13.50
Mare e Monti (F/CSF/D/ANG) Tomato sauce, mozzarella, chestnut mushrooms, shrimps, smoked salmon, grilled home-made chicken sausage, broad beans, chilli threads.	€14.75
Capricciosa (P/D/ANG) Tomato sauce, mozzarella, mushrooms, ham, eggs, artichoke hearts, black olives.	€10.75
Hawaiian (P/D/ANG) Tomato sauce, mozzarella, ham, pineapple rings, sliced bell peppers, sweet corn.	€10.25
Chicken Tikka (D/ANG) Tomato sauce, mozzarella, spicy chicken tikka masala bites, coloured peppers, spring onions, cilantro yoghurt.	€10.75
La Carbonara (P/D/ANG) Fior di latte cheese, Grana Padano, Pecorino Romano, pancetta lardons, egg, cracked pepper, parsley.	€13.50
Duck Pastrami (D/ANG) Fior di latte cheese, Provolone cheese, home cured duck pastrami, caramelised green apples, pickled red onions, mustard dressed baby leaf salad.	€14.50
Nduja e Friarielli (P/D) Fior di latte cheese, semi-dried tomatoes, nduja, broccoli rabe.	€14.50
Qassata (F/D/ANG) Mozzarella, sliced tomatoes, roasted fennel potatoes, tuna, anchovies, onions, black olives, ricotta salata, fresh baby leaves.	€14.50
Quattro Stagioni (P/D/ANG) Tomato sauce, mozzarella, mushrooms, salami, peas, eggs, black olives.	€10.50
Parma (P/D/ANG) Fior di latte cheese, cherry tomatoes, Parma ham, Parmesan shavings, baby rucola, EVOO.	€13.75
Would you like anything else with your pizza? Choose any item from our pizza menu €1.50 each Parma Ham / Smoked Salmon / Duck Pastrami / Nduja €2.00 each Change mozzarella to Fior di latte cheese €1.50 Full mozzarella di Bufola (125g) €2.50 each	
La Dolce (V/D/N) Chocolate pizza dough, vanilla custard, coloured chocolate drops, charred marshmallows, almond praline.	€10.75

DESSERTS

Snickers, caramelized peanut brittle, chocolate sauce, torrone ice-cream (V/D/PN/N)	€4.25
Blueberry panncotta, white chocolate feuilletine, blueberries, mango pastry cream (V/D)	€4.25
Lime meringue tart, summer berry coulis, fior di latte ice-cream (V/D)	€4.75
Chocolate ganache cake, raspberries, beetroot ice-cream (Vegan)	€4.95
Chocolate fondant, banana custard, berry pearls, honeycomb ice-cream (V/D/NG)	€4.95

ICE CREAM

Tiramisu Mascarpone ice-cream with sponge topped with cocoa powder.	€4.50
Forest Fruit Delicious cheesecake flavored ice-cream and strawberry sorbet decorated with forest fruit.	€4.50
Limóncello A refreshing combination of limoncello Ice-cream and lemon sorbet.	€4.50
Ice Cream by the scoop Chocolate (V/D) / Fior di latte (V/D)/ Strawberry (V/D) / Pistachio (V/D/N) Torrone (V/D/N) / Honeycomb (V/D)	€1.20 per scoop
Vegan Ice-Cream by the scoop Lemon Sorbet / Vanilla / Strawberry / Dark Chocolate / Beetroot	€1.50 per scoop

Should you have any dietary requirements please inform a member of our staff when taking the order.

NG-No Gluten Ingredients, ANG-Available with No Gluten Ingredients,

N-Contains Nuts, P-Contains Pork, D-Contains Dairy, SS-Contains Sesame Seeds

F-Contains Fish, CSF-Contains Crustaceous Shell Fish, MSF-Contains Molluscan Shellfish,

Vegan-Contains no animal products, V-Vegetarian, S-Contains Soy

EVOO-Extra Virgin Olive Oil



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