



# ABERDEEN RESTAURANT WEEK 2025

24th Feb - 9th March

## STARTER

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### Bruschetta al Pomodoro

*Italian staple of toasted bread with fresh tomatoes, basil and garlic (VG, GFO)*

### Minestrone

*Italian soup made with mixed vegetables, served with homemade toasted bread (VG, GFO)*

### Crostino Toscano

*A Tuscan recipe of homemade chicken liver pate, served with toasted homemade bread and caramelised onions*

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## MAIN COURSE

### Rigatoni al ragu

*Rigatoni pasta served in our homemade beef Bolognese sauce*

### Penne alla Puttanesca

*Rich dish of penne pasta in our signature homemade tomato sauce, olives & capers (VG, GFO)*

### Wood-Fired Pizza Margherita

*San Marzano tomato sauce, Fior di latte Mozzarella cheese, extra virgin olive oil, basil (V)*

### Cotoletta di Pollo Fritta

*Crispy breaded, marinated and fried chicken breast served with fries & our homemade tomato sauce*

### Penne ai quattro formaggi

*Penne pasta in a deliciously cheesy sauce topped with toasted almonds (V) Vegan option available*

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## DESSERT

### The Best Tiramisu

### Chocolate and wild berries Vegan Cake

### Panna Cotta (wild berries, chocolate or caramel)

**2 COURSES FOR £20**

**3 COURSES FOR £25**