

WE RECOMMEND 2-3 PLATES ON AVERAGE PER PERSON




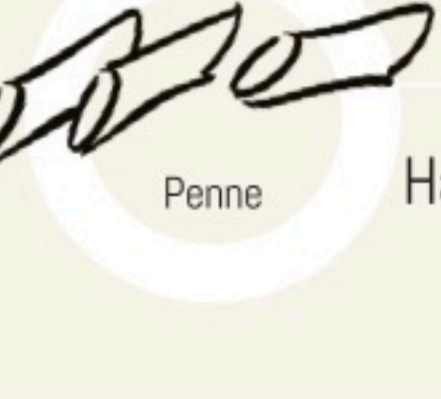



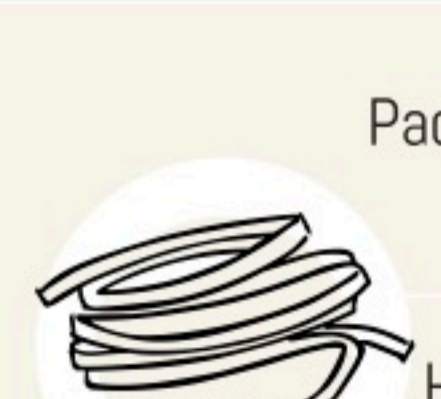



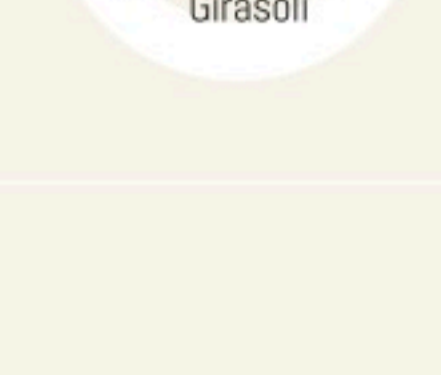



All our Pizza dishes pair deliciously well with our non-alcoholic beer

# PASTA FRESCA

Try our recommended Beer Pairings



Our pasta shapes are subject to change as we may run out from time to time.

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**RIGATONI Carbonara**  
 Rigatoni, Guanciale, Pecorino Romano cheese, egg yolk, freshly ground black pepper. **8.50**
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**PENNE Arrabbiata e Burrata V**  
 Hard Durum Penne, San Marzano tomato sauce, Calabrian red chilli pepper, Burrata d'Andria. **8.50**  
 VG Available as Vegan using our Burrella plant based cheese.
- 
**BUCATINI Amatriciana**  
 Bucatini egg pasta, San Marzano tomato sauce, Guanciale, Pecorino Romano cheese, freshly ground black pepper. **8.00**
- 
**SPAGHETTI Pomodoro VG**  
 Hard Durum Spaghetti, San Marzano tomato sauce, fresh basil. **6.50**
- 
**RADIATORI Norma**  
 Radiator shaped egg pasta, San Marzano tomato sauce, gently fried Sicilian aubergine, grated Ricotta Salata Siciliana, fresh basil. **8.00**
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**PICI Cacio e Pepe**  
 Hand rolled Pici pasta, Pecorino Romano cheese, freshly ground pepper. **8.00**
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**PACCHERI Gamberi e Limone**  
 Paccheri pasta, Tiger prawns, a light Sicilian Datterino tomato sauce with Amalfi lemon zest. **11.50**
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**TAGLIOLINI Aglio Olio e Peperoncino V**  
 Hand cut fresh Tagliolini, fresh garlic, Calabrian red chilli pepper, Calabrian extra virgin olive oil. **7.00**
- 
**ORECCHIETTE Verde V**  
 Eggless hand shaped Orecchiette, black cabbage and red chilli pepper sauce, Balsamic marinated egg yolk, sourdough crispy breadcrumbs. **8.50**
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**REGINETTE Lamb Ragout 'Nduja**  
 Ribbon shaped egg pasta, Scottish lamb and spicy Calabrian 'Nduja ragout. **10.50**
- 
**GNOCCHI Pesto, Patate e Fagiolini**  
 Hand shaped Gnocchi, Ligurian basil pesto, purple potato, green beans.
- 
**GIRASOLI Pistacchio e Tartufo V**  
 Filled sunflower shaped pasta stuffed with fresh Ricotta, and Umbrian black truffle, served with butter, sage and Pistacchio di Bronte. **12.50**
- 
**RAVIOLI Burro e Salvia**  
 Hand shaped Ravioli stuffed with Chianti braised beef and served with brown butter and sage sauce. **12.00**

## FRITTI

- Patatine fritte V**  
Skin-on chips. **4.00**
- Crocchetta di Melanzana V**  
Deep fried aubergine croquettes served with saffron mayo. **7.50**
- Frittata di pasta**  
Deep fried breaded pasta with pork Mortadella Bologna PGI and pistachio, served with pistachio mayo. **7.50**
- Arancino allo zafferano**  
Deep fried saffron and Grana Padano arancini served with saffron mayo. **7.50**
- Crocchetta di patate V**  
Potato croquette stuffed with mozzarella and served with spicy mayo. **7.50**

## SALUMI e FOCACCE

- Porchetta D'Aricea** Slow roasted pork roll stuffed with herb and spices. **6.50**
- Speck del Trentino** Cured and lightly smoked ham. **8.00**
- Prosciutto di Parma** 24 month aged Parma ham. **8.00**
- Spianata Calabrese** Spicy Calabrian salami. **6.50**
- Focaccia V** With extra virgin olive oil. **4.00**
- Focaccia V** With a wild garlic butter and grated Grana Padana. **5.50**
- Focaccia** With a spicy 'Nduja butter and grated Grana Padana. **7.00**

## DIPS

- Spicy mayo** 2.00
- Pistachio mayo** 2.00
- Saffron mayo** 2.00





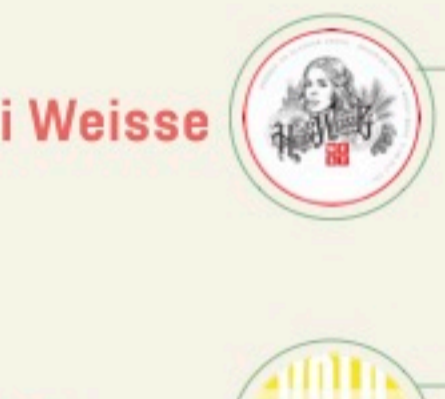






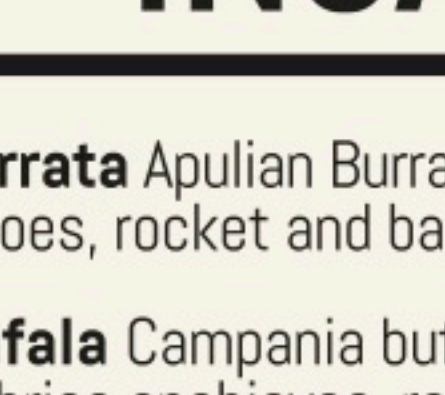
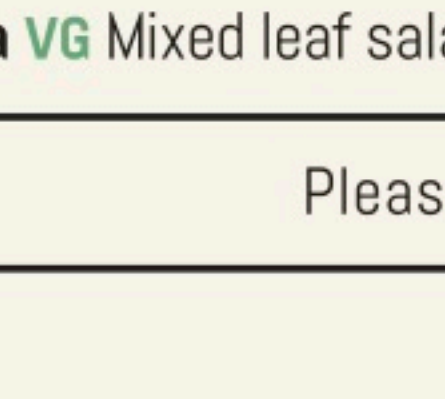
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# PIZZA

Try our recommended Beer Pairings



8 inch square pizza style made with a 48 hour proven sourdough

- 
**CAMPANIA V**  
 San Marzano tomato sauce, Fiordilatte, fresh basil and evoo. **5.50**
- 
**CALABRIA**  
 San Marzano tomato sauce, Fiordilatte, Spianata Calabrese, salami, spicy 'Nduja Calabrese, honey and evoo. **8.50**
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**SARDEGNA**  
 San Marzano tomato sauce, Fiordilatte, Sardinian sausage, Pecorino fiore Sardo cheese and evoo. **8.00**
- 
**LAZIO**  
 Fiordilatte, Porchetta di Aricea, Pecorino Romano cheese and tuna sauce. **9.00**
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**LOMBARDIA**  
 Fiordilatte, Grana Padano, Gorgonzola DOP, Valtellina goats cheese, walnuts and honey. **9.50**
- 
**TRENTINO**  
 Fiordilatte, goats cheese, Speck Tirolese and evoo. **8.50**
- 
**SICILIA V**  
 San Marzano tomato sauce, Fiordilatte, gently fried aubergine and grated Ricotta Salata Siciliana cheese. **8.00**
- 
**PUGLIA V**  
 Fiordilatte, wild broccoli, Burrata Pugliese cheese, fresh red chilli pepper and evoo. **8.50**
- 
**AMALFI V**  
 Fiordilatte, yellow and red Datterino tomatoes, Buffalo mozzarella and Amalfi lemon zest. **9.00**
- 
**GLESIGA**  
 San Marzano tomato sauce, Fiordilatte, ham and roasted pineapple. **8.50**
- 
**EMILIA ROMAGNA**  
 36 month riserva Grana Padano cheese Fonduta, 24 month aged Parma ham and balsamic from Modena. **9.50**
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**LIGURIA**  
 Fiordilatte, tiger prawns, gently fried courgettes and lemon zest. **8.50**
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**BASILICATA**  
 Spicy San Marzano tomato sauce, fiordilatte, roasted red peppers, Cantabrico anchovies and grated horseradish. **8.50**



## INSALATA

- La Burrata** Apulian Burrata cheese with red Datterini tomatoes, rocket and balsamic dressing. **8.00**
- La Bufala** Campania buffalo mozzarella with Cantabrico anchovies, red Datterini tomatoes and evoo. **8.00**
- La Burrella VG** Plant based Burrata cheese with red Datterini tomatoes, rocket and balsamic dressing. **8.00**
- Mista VG** Mixed leaf salad. **4.50**

## DOLCI

- Vanilla pannacotta with mixed berries V** **5.00**
- Cheesecake of the day V** **6.00**
- Fiordilatte soft serve ice cream V** **3.50**
- Fiordilatte soft serve ice cream with Amarena cherries** **5.50**
- Tiramisu V** **5.00**
- Affogato V** **4.50**

**kids**  
Choose from any of our PIZZA or PASTA dishes, and get a FREE FRUIT SHOOT and ICE CREAM

Please always inform your server of any allergies or intolerances before placing your order. V = Vegetarian VG = Vegan



### 'Glaswegian Heart. German Head'

Our quest for great Scottish beer started in 2006. Ever since, we have been brewing the finest artisan lagers and ale in strict accordance with Reinheitsgebot, the German Purity Law of 1516.

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**St Mungo**  
 4.9% abv Premium Helles Lager  
 St Mungo is named after the patron saint of Glasgow and fellow brewer. This complex golden coloured beer has a firm crisp taste that beautifully balances hop bitterness with a sweet malty body. It has a slight herbaceous note in the background and finishes with a citrusy freshness.  
 1/2 pint **3.00** schooner **4.50** pint **6.00**
- 
**WEST 4**  
 4% abv Premium Session Lager  
 A straw-coloured lager that is clean and light with all the balanced flavours of traditional German beer. It strikes the perfect balance of hop bitterness and lemon freshness creating and easy drinking lager with a refreshing, zesty finish.  
 1/2 pint **3.00** schooner **4.50** pint **6.00**
- 
**Heidi-Weisse**  
 5.2% abv Unfiltered Wheat Beer  
 Finished in a traditional unfiltered style, the malty body is complemented by a lightly hopped finish. Bursting with flavours of banana and clove, it has a big mouthfeel and long-lasting white head.  
 1/2 pint **3.00** schooner **4.50** pint **6.00**
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**Munich Red**  
 4.9% abv Premium Style Lager  
 This unique red beer is a Munich red lager, brewed using a high proportion of toasted malt which gives it its colour and smooth creamy body. The malty and sweet biscuit flavour makes it the perfect beer for lager and ale drinkers alike.  
 1/2 pint **3.00** schooner **4.50** pint **6.00**



### GPA

44% abv German Pale Ale

A pale ale that is light and well balanced with an elegantly dry and moreish finish. Using German hops that lend a slight herbal character and American aroma hops that bring flavours of dried lemon and black pepper.

1/2 pint **3.00** schooner **4.50** pint **6.00**



### VELO - Lemon

2.7% abv Lemon Radler

A fun and refreshing blend of Wild WEST, an unfiltered lager and WEST's own lemon soda. Perfectly balanced to let you enjoy the traditional flavours of the malty lager and zesty, lemon tartness.

1/2 pint **3.00** schooner **4.50** pint **6.00**



### VELO - Blood Orange

2.7% abv Blood-Orange Radler

A fresh and fruity blend of Heidi-Weisse radler, an unfiltered wheat beer and WEST's own blood orange soda. A wonderful concoction of banana and blood orange combine beautifully to make a sweeter sherbet like flavour.

1/2 pint **2.50** schooner **3.50** pint **4.50**



### NIX

0.5% Pale Ale

Packed full of flavour, Nix is low in alcohol. This beer has rich citrus notes, lots of body and is the perfect thirst quencher without the alcohol.

1/2 pint **3.00** schooner **4.00** pint **5.50**



## WINE

	175ml	250ml	Bottle
<b>RED</b>			
<b>Ponte Gio Rosso</b> (11%) A soft and approachable red; fruity and light.	5.50	7.50	22.00
<b>Chianti DOCG 'Vernaiole', Rocca delle Macie</b> (13%) This mid-bodied Chianti is lively and fresh, showing attractive dry fruit and spicy aromas.	7.50	10.00	29.00
<b>Casale del Barone '150+1' Piemonte Barbera</b> (13.5%) Lots of black cherry fruit, overlaid with vanilla oak, enliven this mid-bodied red.			33.00
<b>Primitivo di Manduria 'Vitti', Cantine San Marzano</b> (14%) An impressively intense and complex full-bodied red, full of liquorice, tar and dark fruit.	9.00	12.00	36.00
<b>Vesevo Beneventano Aglianico</b> (13%) A fullish-bodied chewy red wine with plenty of dried fruit and spice aromas.			40.00
<b>WHITE</b>			
<b>Ponte Gio Bianco</b> (11%) A clean, crisp and refreshing dry white wine.	5.50	7.50	22.00
<b>Morajo Pinot Grigio, DOC Venezia</b> (12%) A clean, fresh and youthful wine with fresh ripe yellow plum and an almost a floral note on the nose, following through onto the palate.	6.50	9.00	26.00
<b>Pecorino, La Piuma</b> (12%) A dry white wine wine that has a lovely youthful aromatic nose.	7.50	10.00	29.00
<b>Gavi, Terre del Barolo</b> (12.5%) Crisp, dry white wine, light and elegant with a long nutty finish.			38.00
<b>Vesevo Beneventano Falanghina</b> (13%) A broad, well-textured dry white wine that has a delicate but attractive fruit character.			40.00
<b>ROSÉ</b>			
<b>Morajo Pinot Grigio Blush, DOC Venezia</b> (12%) A wine with bright hints of simple red fruit on the nose, following through well into the palate.	6.50	9.00	26.00
<b>PROSECCO</b>			
<b>Vignana Prosecco Extra Dry</b> (11%) Light-bodied with refreshing acidity and plenty of mouth-filling mousse. Fresh and crisp with hints of ripe pear.	125ml	175ml	Bottle
<b>Vignana Prosecco Rosé</b> (11%) Zippy citrus and ripe raspberry notes show through in this clean, fresh fizz.	5.50	8.50	32.00

## COCKTAILS

GIN	THE SIGNATURES
<b>Bramble</b> Beehive London Dry, Crème De Mure, fresh Lemon Juice, Gomme. <b>9.50</b>	<b>Negroni L'orange</b> Beehive London Dry, Cointreau, Orange Bitters, Campari. <b>10.00</b>
<b>Aviation</b> Beehive London Dry, Crème De Voilette, Luxardo Maraschino, Fresh Lemon Juice, Gomme <b>9.50</b>	<b>Anguria</b> Havana 3, Bristol Watermelon, lime juice, lemonade top. <b>10.00</b>
<b>Negroni</b> Beehive London Dry, Campari, Cocchi Torino. <b>9.50</b>	<b>Cherry &amp; Vanilla Sour</b> Beehive London Dry, Bristol Cherry & Vanilla, lemon juice, Egg White, Angostura Bitters. <b>10.00</b>
<b>Southside</b> Beehive London Dry, Fresh Lime Juice, Fresh Mint, Gomme, Egg White. <b>9.50</b>	<b>Foamy Rosato</b> Havana 3, Morin Rose Syrup, Lime Juice, Egg White. <b>10.00</b>
<b>RUM</b>	<b>Double-nut Martini</b> Absolut Blue, Frangelico, Disaronno, Bristol Vanilla Syrup. <b>10.00</b>
<b>Daiquiri</b> Strawberry, Passionfruit, Mango, Havana 3, Fresh Lime, Gomme. <b>9.50</b>	<b>Gingerball</b> Beehive London Dry, Bristol Ginger Syrup, Lime Juice, Ginger Beer top. <b>10.00</b>
<b>Mojito</b> Strawberry, Passionfruit, Mango, Havana 3, Fresh Lime, Fresh Mint, Faveertree Soda. <b>9.50</b>	<b>THE SPRITZES</b>
<b>Mai Tai</b> Havana 3, Diplomatico Reserva, Cointreau, Orgeat, Fresh Lime Juice. <b>9.50</b>	<b>Bramble Spritz</b> Bombay Bramble, Crème De Mure, Lemon, Gomme. <b>8.50</b> Faveertree Soda, Prosecco.
<b>VODKA</b>	<b>Aperol Spritz</b> Aperol, Faveertree Soda, Prosecco. <b>8.50</b>
<b>Espresso Martini</b> Absolut Blue, Kahlua, Bristol Vanilla, Fresh Espresso. <b>9.50</b>	<b>Hugo Spritz</b> St Germain, Faveertree Soda, Prosecco. <b>8.50</b>
<b>Pornstar Martini</b> Absolut Blue, Chambord, Pineapple Juice. <b>9.50</b>	
<b>Fenstar Martini</b> Absolut Vanilla, Passoa, Lime, Bristol Passionfruit, Pineapple Juice, Shot of Prosecco. <b>9.50</b>	

## SOFT DRINKS

<b>Draught Coke</b> / Diet Coke / Lemonade <b>3.00</b> and <b>4.00</b>	<b>San Pellegrino</b> Limonata / Aranciata <b>3.50</b>
<b>330ml Bottles</b> Coke / Coke zero / Irn Bru / Diet Bru / Fanta / Sprite <b>3.50</b>	<b>Fresh Juices</b> Orange / Apple / Cranberry / Pineapple <b>3</b>
<b>Italian Still Water</b> (500ml) <b>3.50</b>	<b>Fruit Shoots</b> <b>2</b>
<b>Italian Sparkling Water</b> (500ml) <b>3.50</b>	

SERVICE CHARGE: Our teams work really hard to give you great food & drink service, so we add an optional 10% service charge, which is passed directly to our staff

