

CAFFE SCOZIA

PIZZA | PASTA | GRILLS

wines

	bottle	250ml	175ml	125ml
BIANCO				
GARGANEGA , Casato Manin, Verona <i>Great with pasta, chicken and light antipasti</i>	16.95	5.95	3.95	3.10
PINOT GRIGIO , Orsino, Sicily <i>Great with seafood dishes in light sauces and crisp salads</i>	16.95	5.95	3.95	3.10
SAUVIGNON BLANC , Casa Defra, Veneto <i>Great with white meat and fish dishes</i>	17.50	5.95	3.95	3.10
SOAVE , Latium Morini, Liguria, Verona <i>Top notch example of its type</i>	19.00	-	-	-
GAVI , Olim Bauda, Piedmont <i>Great with seafood and creamy pasta dishes</i>	25.00	-	-	-
ROSATO				
PINOT GRIGIO , Blush Casa Defra	16.95	5.95	3.95	3.10
ROSSO				
NERO D'AVOLA , Sicily <i>Versatile wine and great with a variety of pizza & pasta</i>	16.95	5.95	3.95	3.10
MERLOT , Colli Berici, Veneto <i>Light in style and great with all our fantastic pastas</i>	16.95	5.95	3.95	3.10
MONTEPULCIANO D'ABRUZZO <i>Abruzzo, Great with pizza and grilled meat</i>	16.95	5.95	3.95	3.10
PRIMITIVO , Salento, Puglia <i>Best with fuller flavoured meat and pasta dishes</i>	16.95	5.95	3.95	3.10
BARBERA D'ASTI , La Villa, Piedmont <i>In harmony with salami, pasta and cheese</i>	23.00	-	-	-
CHIANTI RUFINA , Il Lago, Tuscany <i>Brilliant with any of our red meat dishes</i>	26.00	-	-	-
SPUMANTE				
PROSECCO , Modella, Veneto	23.00	-	-	5.95

Spirits

Gin

GORDONS GIN	2.95
HENDRICKS GIN - SCOTTISH	3.95
BOE GIN - SCOTTISH	3.95
CARUNN GIN -SCOTTISH	3.95
GILT GIN-SCOTTISH	3.95

Vodka

SMIRNOFF	2.50
ABSOLUT VODKA	3.95
REYKA VODKA -SWEDISH	3.95
GREY GOOSE	3.95

Rum

HAVANA 3YRS	2.95
HAVANA 7YRS	3.95
BACARDI	2.95
OVD	2.95
MORGAN SPICE	2.95

Liquors

LIMONCELLA	2.95
AMARETTO	2.95
FRANGELICO	2.95
DRAMBUIE	2.95
GLAYVA	2.95
BAILEYS	3.95

Blends

BELL'S	2.80
GRANTS	2.75

Malts

EDRADOUR – LOCAL WHISKY	4.95
BLAIR ATHOL- LOCAL WHISKY	4.95
TAMDHU	4.95
LAPHROAIG	4.95
KNOCKANDHU	4.95
SHEEP DIP	4.95
DALWHINNIE	4.95
All other premium spirits from	2.50



BOTTLED BEERS

PERONI	3.95
MORETTI	3.95
KOPPARBERG	4.90

DRAUGHT BEERS

BIRRA MORETTI	(pint) 5.50 / (half pint) 2.75
BIRRA SCOZIA	(pint) 3.50 / (half pint) 1.75
BELHAVEN BEST	3.95

SOFT DRINKS

COLA / DIET COLA (bottle)	2.50
IRN BRU / DIET IRN BRU	2.50
BABY MIXERS	1.40
SAN PELLEGRINO still / sparkling	1.95
SAN PELLEGRINO lemonata / orange	2.75
GLASS FRUIT JUICE	2.25
SODA & DASH OF CORDIAL	1.25
PEPSI / DIET PEPSI	2.05
LEMONADE	2.05

TEA & COFFEE

HOUSE COFFEE	2.35 / 2.80
CAPPUCCINO	2.50 / 2.90
DECAFFINATED	2.55 / 2.95
AMERICANO	2.35 / 2.80
ESPRESSO	1.90 / 2.10
LATTE	2.90
FLAVOURED LATTE	3.10
<i>please ask about our choice of flavoured syrups</i>	
CAFE MOCHA	3.60
GAELIC COFFEE	5.60
POT OF TEA	2.20
EARL GREY / DECAF	2.40
HERBAL TEA	2.50
LIQUOR COFFEE	5.60

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Anti Pasti

PANE ALL ALLIO garlic bread	3.95
PENNE ALL ALLIO ET MOZZARELLA garlic bread with mozzarella	4.50
CLASSIC MINISTRONE ZUPPA tomato and vegetable soup	4.50
FUNGHI AGLIO ALIO oven roasted garlic mushrooms with focaccia bread	6.50
MELANZANE PARMIGIANA classic aubergine lasagne from napoli	6.50
ANTIPASTI FREDI - <i>made for 2 to share</i> selection of cold Italian meats, cheeses, bread, olives, smoked salmon and artichokes	14.50
POPLETTE AL POMODORO CON PEPERONCINO meat balls with a spicy tomato and chill sauce served with italian rice	15.50
BRUSCHETTA FUNGHI toasted garlic bread topped with garlic mushrooms	5.95
TONNO E FAGIOLI tuna & three bean salad with olive oil and balsamic dressing	6.95
SALMONE FUME E SALAT smoked salmon with rocket & herb salad	4.50
GAMBERONI ALL ALIO E CITRONI king prawns with garlic, lemon & parsley	8.50
PROSCIUTTO MOZZARELLA E POMODORO parma ham, baby mozzarella, & tomato	7.95
BRUSCHETTA POMODORO toasted garlic bread with tomatoes & basil	5.95
PANE ET OLIO fresh focaccia served with mixed Mediterranean olives and dipping oil	5.95

INSALATA E LATI

VEGETABLES aubergine, courgettes, peppers and mushrooms roasted with garlic and olive oil	3.95
CHIPS chunky chips seasoned with sea salt	3.95
SCOZIA BREAD DOUGHBALLS mini bread doughballs with a hint of fresh rosemary, served with garlic butter & flavoured oil	3.95
TONNO ET TRI BEAN tuna and three bean salad with tomato and a balsamic and olive oil dressing	10.50
INSLATA POLLO SICILIANA roast breast of chicken with rocket and little gem, tomato, red onion, olives, baby mozzarella	10.95
RUCCULA E PARMIGIANO rocket and parmesan salad, olive oil and balsamic dressing	4.95
INSALATA VERDI vine tomatoes, red onion, garlic fresh parsley, olive oil	4.95
GREEN SALAD fresh mixed salad leaves, with red onion, cherry tomatoes and an olive oil dressing	3.95

Pizza

MARGHERITA tomato and mozzarella	9.95
NAPOLETANA tomato, red onion, mozzarella, tuna, artichoke and capers	10.95
QUATRO STAGIONI mushrooms tomato, artichokes, prosciutto, mozzarella, oregano and fresh basil	10.95
SCOZIA tomato, mozzarella, haggis, black pudding, minced Aberdeen Angus beef, red onion and rocket	10.95
AZZURI tomato, mozzarella, mussels, prawns, calamari, anchovies and fresh basil	11.95
HAWAII pineapple, ham, tomato and mozzarella	11.95
AMERICANO DI AVALO tomato, mozzarella, pepperoni, salami, minced Angus beef, jalapeños, rocket, tabasco & red onion	11.95
FIorentINA spinach, free range egg, tomato, mozzarella and parmesan	11.95
CALZONE the famous folded pizza from napoli with ham, mozzarella, tomato, fresh basil, pepperoni, salami, baked and topped with bolognese	12.50
POLLO PICCANTE breast of chicken with tomato, mozzarella, red onion, jalapeños & rocket	12.50
VEGETARIANI goats cheese, tomato, chargrilled red and green peppers, roasted onion and garlic with oregano and fresh parsley	11.95
<i>additional toppings</i>	2.00

Pasta

SPAGHETTI BOLOGNESE mammass favourite meat ragu	10.95
LASAGNE AL FORNO classic lasagne baked in the oven topped with parmesan	10.95
PENNE CARBONARA creamy garlic prosciutto and parmesan sauce	10.95
RIGATONI CON POLPETTE AL POMODORO spicy meatballs in a rich tomato and basil sauce	11.95
PENNE SCOZIA chicken, basil, arran mustard white wine & cream	11.95
SPAGHETTI MARINARA king prawns, smoked salmon, lemon and parsley	12.50
PENNE ET SALSCIA A PEPPERONI with garlic, italian sausage and a tomato sauce	11.95
RIGATONI ALLA MATRICIANA with chilli, fresh tomatoes and prosciutto	11.95
TORTELLINI ALL FIORENTINA with fresh spinach and garlic	11.50
PENNE VEGETRIANA roast and chargrilled mediterranean vegetables with extra virgin oil and parsley	11.95
RAVIOLI QUATTRO FORMAGGIO ravioli in a creamy and dolcelatte, parmesan, mozzarella and ricotta with fresh parsley and basil	11.95

Grilla Scozia

FAVOROTTI

FISH SUPPER | 12.95
classic haddock and chips in a
crispy batter served with bread
and butter and a cup of tea

MAC AND CHEESE | 12.95
Scotland's other national dish
served with chips and tea or Irn Bru

THE ITALIANO
SCOZIA BURGER | 12.95
classic beef burger on a toasted
bun served with home made chips

add mozzarella & pesto | 2.00

BISTECCA ALLA GRIGLIA | 19.95
10oz rump chargrilled with
home-made chips and tomato

DOLCE

FREDDO TRICOLORE vanilla, strawberry & chocolate ice cream	4.95
AMARETTO CRANACHAN honey, a drop of amaretto, lashings of cream and berries in season	5.95
TIRAMISU the Italian trifle sponge immersed in coffee, flavoured with marasla and layered with marscapone	5.95
PANNACOTTA AL LIMONE everyones favourite, flavoured with zest of lemon	6.50
TORTE AL CIOCCOCATO chocolate cake with vanilla ice cream	5.95
FORMAGGI ITALIANI a selection of italian cheeses, with bread and grapes	7.50

Please ask one of our team for information
on our Gluten or Dairy free products

