

ITALIAN @MARGHERITASOFDEAL

PLATTERS

Antipasti Meat & Cheese Board 16.50
selection of Italian meat & cheese, with vegetable crudités,
olives, toasted bread, extra virgin olive, aged balsamic vinegar

Antipasti Veggie Board 14.50
grilled artichokes, aubergines, red peppers, caper berries, whole
balsamic onions, olives & toasted bread, extra virgin olive, aged
balsamic vinegar

STARTERS

Zuppa 7.70
fresh vegetable soup & house bread

Margherita's Mixed Olives 6.40

Tomato Salad 6.40
with red onion & olive oil

Rocket Salad 5.70
with parmesan & olive oil

Caprese Salad 6.70
tomato, basil & Bufala mozzarella

Traditional Bruschetta 6.40
toasted house bread topped with tomato, garlic, onion & basil

Bruschetta Bello 6.00
mushrooms, garlic, white wine & herbs

Bruschetta Tricolor 7.40
fresh tomato & garlic, olive tapenade with avocado,
a drizzle of fresh chilli & extra virgin olive oil

Melone 7.70
seasonal melon with strawberries

Parma Melone 7.70
seasonal melon with Parma ham

Tricolor Salad 7.70
avocado, tomato, mozzarella & basil

Deep Fried Calamari 8.40
with garlic mayonnaise

Deep Fried Zucchini 8.40
deep fried courgette sticks with vegan garlic mayonnaise

Caponata 7.70
Sicilian dish of cubed aubergines, courgettes, peppers,
tomatoes, sultanas, pine nuts in a sweet and sour sauce,
served with toasted house bread

Gamberoni Sicillia 7.70
grilled king prawns, garlic & white wine sauce

Funghi Crocante 7.70
flat mushrooms stuffed with mozzarella, gorgonzola and crispy
pancetta, on a bed of rocket with balsamic & olive oil dressing

Mussels in Garlic & White Wine 9.40

Asparagi & Pancetta 7.70
grilled asparagus, served with crispy pancetta, rocket & shavings
of parmesan cheese, drizzled in an 'extra virgin' oil dressing

FRESH PASTA OF THE DAY

Tortelloni Black Truffle Burrata 15.90
with white wine garlic & fresh herbs

Tortelloni Loch Fyne Salmon 15.90
with lemon butter sauce

Tortelloni Pumpkin & Sage 14.90
with sage butter

Gnocchi Napoli 14.50
fresh potato gnocchi filled with tomato and
baked in a tomato Napoli sauce

Spinach & Ricotta Cannelloni 13.90
fresh pasta tubes, filled with ricotta & spinach,
baked in the oven with house Napoli sauce,
crusted cheese top

Beetroot & Goat Cheese Ravioli 12.50
beetroot & goat cheese ravioli with walnut pesto

Pea & Shallot Ravioli 13.90
with our house Napoli tomato sauce, fresh mint
and a drizzle of chilli sauce

House Lasagne 14.50
Made with ground beef & béchamel sauce

House Aubergine Parmigiana 12.50
vegetarian gluten-free lasagne alternative

SPAGHETTI

Bolognese 14.50
rich marinated beef & a tomato ragu

Vegan Bolognese 14.50
lentils and house recipe napoli tomato sauce

Carbonara 14.90
parmesan creamy sauce & pancetta

Chilli & Garlic 12.50
a simple classic, with full flavour

Pescatore 17.90
mixed seafood in a white wine sauce

Traditional Chef's Meatballs 15.90
in house Napoli Sauce

Spaghetti Vongole 16.90
clams, white wine, garlic, cherry tomatoes, parsley and lemon

PENNE

Salsiccia 15.90
picante vegan Italian sausage and rich tomato sauce

Arabiata 14.50
garlic, chilli, cherry tomatoes, basil & tomato sauce

Gamberoni 16.90
king prawns, garlic, white wine, cream,
spinach & tomato

Puttanesca 14.50
tomato sauce, cherry tomato, anchovy, capers,
jalapeño pepper & herbs

Salmone 16.50
salmon, asparagus & cherry tomato in creamy
tomato sauce

Trevisane 15.90
roasted chicken, pancetta bacon, mixed mushrooms
in a creamy sauce with melted mozzarella cheese

Rigatoni Capricciosi 15.50
tube pasta, asparagus, mushrooms, spinach in gorgonzola sauce

TAGLIATELLE

Alfredo 14.90
with chicken breast, asparagus, porcini mushrooms
in a cream and brandy sauce

Zucchini 14.50
courgettes, garlic and fresh parsley, with a white
wine and herb sauce

Gamberi et Pollo 15.90
king prawns and chicken breast in a white wine
and tomato sauce, lightly seasoned with chilli

Gamberi Linguine 15.90
large chargrilled king prawns, on a bed of Linguine
pasta, courgette, asparagus, cherry tomatoes,
light garlic and white wine sauce

RISOTTO

Alexia 15.40
goat's cheese, mushrooms, garlic & spinach

Steffi 15.40
roasted Mediterranean vegetables, mixed herbs,
tomato sauce & garlic

Zafferano 15.40
saffron, mushrooms, white wine, cream, parmesan & fresh herbs

VeZafferano 15.40
saffron, mushrooms, stock, white wine & fresh herbs

Marinara 16.40
seafood risotto with clams, mussels, king prawns & calamari,
in a tomato & white wine sauce, dressed with fresh herbs



Vegetarian

Vegan

Gluten-free

Dairy-free

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Full details of allergens in each dish is available on request.

Swap to Gluten-free Pasta

+1.70

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MEAT FREE PIZZA

Margherita 	11.90
tomato sauce, mozzarella & fresh basil	
Margherita di Bufala 	12.90
tomato sauce, bufala mozzarella & fresh basil	
Funghi e Spinaci 	14.90
mushroom, spinach, tomato sauce & mozzarella	
Giardiniera 	13.20
roasted Mediterranean vegetables, marinated artichoke & mozzarella	
Napoli 	14.50
tomato sauce, capers, olives & mozzarella	
Pizza Quattro Formaggi 	14.90
gorgonzola, mozzarella, parmesan & bufala mozzarella	
Pizza Caprese 	14.50
traditional tomato base, topped with fresh tomato, bufala mozzarella basil leaves, drizzle of garlic and oregano	
Caprino 	15.90
goat's cheese, spinach, cherry tomatoes & caramelised onions	

VEGAN PIZZA

VeFunky 	13.50
White base, mushrooms, pumpkin seeds, chilli flakes, soy truffle glaze	
VeScotland 	14.90
tomato base, vegan haggis bites, vegan mozzarella, fresh chilli, jalapeños	
VeMargherita 	13.50
traditional margherita with oregano & vegan mozzarella	
VeChic 	15.90
Dry Roasted Fajita Veggies, Chickpeas, garlic humus, topped with rocker, golden raisins and pine nuts	
VeGiardiniera 	13.20
roasted Mediterranean vegetables, marinated artichoke & vegan mozzarella	

MEAT PIZZA

Bello	15.90
artichoke, pepperoni, anchovy, chilli, jalapeños, mushrooms, garlic & mozzarella	
Milano	14.90
no tomato base, fresh cherry tomato, fresh garlic, ham, fresh basil & mozzarella	
Calzone	16.50
bolognese mista giardiniera Italian meats folded pizza dough, baked with your choice of ingredients waiting inside	
Capriciosa ham, mushrooms, artichokes & olives	15.90
Frutti-di-Mare mixed seafood	16.90
Italia	15.90
pepperoni, peppers, chilli, mozzarella & sun-dried tomatoes	
Pepperoni	14.90
spicy Italian sausage, tomato sauce, fresh chillies & mozzarella	
Scotland	14.90
margherita with haggis topping (or try half and half with another topping)	
Pizza Parma	15.90
parma ham, tomato sauce, mozzarella & rocket	
Quattro Stagioni	15.90
mushrooms, olives, pepperoni, ham, tomato sauce & mozzarella	
Mista	16.50
pepperoni, ham, chicken, bolognese, tomato sauce & mozzarella	
Charcuterie	16.90
topped with Italian mixed meats, Salami, Mortadella, Prosciutto & Ham, rocket & parmesan drizzle	
Salsiccia	16.90
Topped with Local organic sausage made to traditional Italian recipe, red onions, drizzle of hot chilli 'Hilltop' honey	
Swap to Gluten-free Pizza Base 	+1.70
Swap to Vegan Cheese 	+1.70

SALADS & GRILLS

All served with toasted house bread and olive oil

Chicken Caesar Salad	14.90
chargrilled chicken, romani leaves, anchovy, house dressing and croutons	
Super Food Salad 	13.90
Romani leaves, Avocado, mixed whole lentils, quinoa, chickpeas, pumpkin seeds, roasted red peppers, chilli & fresh lime juice	
The Big Greek 	13.90
chunks of vegan mozzarella, vine tomatoes, cucumber, red onion, red peppers, Kalamata olives, olive oil & oregano	



BREADS & SIDES

Olives with Grissini 	7.40
grissini, flat breads, served with extra virgin olive oil & balsamic vinegar	
Focaccia Aglio  garlic and oil	7.40
Focaccia Rosmarino  rosemary	7.40
Focaccia Aglio Olio e Pepperoncino 	7.40
garlic, olive oil & chilli pepper	
Focaccia Aglio e Mozzarella	8.70
garlic & mozzarella	
VeFocaccia Aglio e Mozzarella 	8.70
garlic & vegan cheese	
Skin-on-Fries 	4.20 5.90
tossed in garlic & oregano	
Sweet Potato Fries 	4.20 5.90

