

## Stuzzichini

<b>Garlic Bread (v)</b> <i>Lashings of fresh garlic and Italian butter spread on our bread, toasted until golden.</i>	<b>£3.95</b>
<b>Garlic Bread and Mozzarella (v)</b> <i>Garlic bread topped with fresh mozzarella then grilled.</i>	<b>£4.95</b>
<b>Crostini Misti (v)</b> <i>Toasted Italian bread, Ricotta cheese, and juicy chopped tomatoes drizzled with oily basil pesto.</i>	<b>£5.95</b>
<b>Focaccia (v)</b> <i>Homemade flat bread with herbs, garlic and olive oil. Good for sharing round the table.</i>	<b>£5.50</b>
<b>Pane Casareccio (v)</b> <i>Specially selected homemade Italian breads, baked everyday, for dipping in olive oil and balsamic.</i>	<b>£3.00</b>
<b>Bruschetta (v)</b> <i>Toasted garlic bread with a topping of ripe tomatoes and olive oil.</i>	<b>£4.95</b>
<b>Polenta Chips (gf)</b> <i>Baked corn flour, salt and rosemary topped with grated parmesan, served with salsa dip.</i>	<b>£4.50</b>
<b>Olive Marinade (gf) (h)</b> <i>A bowl of voluptuous, finger-licking Italian olives.</i>	<b>£2.95</b>

## Focaccine

each **£5.95**

FOR SHARING, ALL FRESHLY COOKED WITH ROCK SALT AND EXTRA VIRGIN OLIVE OIL

<b>Taleggio</b> <i>Taleggio and mortadella cubes</i>
<b>Marinara**</b> <i>Saucy tomato, anchovy, and mixed pitted olives</i>
<b>Prawn</b> <i>Prawn cocktail and salad leaves</i>
<b>Rucola (v)</b> <i>Rocket, parmesan shavings and balsamic glaze</i>
<b>Nordica (v)</b> <i>Wild mushroom and gorgonzola</i>
<b>Italian (v)</b> <i>Basil pesto, sun blushed tomatoes, fresh mozzarella</i>

## Antipasti Freddi (cold)

<b>Antipasto Misto Platter</b> <i>A platter of mixed Italian meats, pâté, cheese, olives and pickles, with our homemade bread. IDEAL FOR SHARING.</i>	<b>£13.45</b>
<b>Antipasto Vegetariano Platter (v) (h)</b> <i>A sharing platter of cold roasted Mediterranean vegetables, cheese, glossy olives and pickles with our homemade bread. IDEAL FOR SHARING.</i>	<b>£11.45</b>
<b>Cocktail di Gamberetti (gf)</b> <i>A classic, succulent prawns in Marie Rose sauce with lemon, Parma ham and salad.</i>	<b>£6.45</b>
<b>Pâté Della Casa **</b> <i>Homemade, silky smooth chicken liver pate with our own toasted Italian bread.</i>	<b>£6.45</b>
<b>Prosciutto di Parma a piacere (gf) (h)</b> <i>Sweet Parma ham with either ripe Cantaloupe melon, or fresh mozzarella drizzled with a balsamic glaze.</i>	<b>£6.45</b>
<b>Insalata Caprese (v) (gf) (h) **</b> <i>Fresh Buffalo mozzarella, lush vine tomatoes, fat olives, drizzled with extra virgin olive oil.</i>	<b>£6.95</b>
<b>Insalata Ortolana (gf) (h)</b> <i>A fresh combination of boiled egg, tuna, anchovies and olives on crisp lettuce and sweet tomato.</i>	<b>£5.95</b>

### GLUTEN FREE

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## Antipasti Caldi (hot)

<b>Homemade Minestrone (h) **</b> <i>Almost a 5-a-day bowl of chunky vegetable soup, with chicken or Italian ham (please ask for today's option) and our homemade bread.</i>	<b>£4.30</b>
<b>Zuppa di Verdure (v) (h)</b> <i>Vegetable soup - changes daily, always fresh and tasty. Ask for today's chef's choice.</i>	<b>£3.95</b>
<b>Zuppa di Pesce **</b> <i>Fish soup, fresh seafood and shellfish, cooked in a barley and tomato broth.</i>	<b>£6.50</b>
<b>Cozze (h)</b> <i>Plump mussels cooked in either our classic tomato and garlic sauce or bacon with cream and herbs, served with garlic bread.</i>	<b>£6.95</b>
<b>Caprino Grigliato (v) **</b> <i>Freshly made mixed salad &amp; balsamic glaze, topped with grilled goats cheese and crunchy croutons.</i>	<b>£6.45</b>
<b>Polpette **</b> <i>Vittoria's homemade meatballs in our tangy sweet and sour tomato sauce with a side of garlic bread.</i>	<b>£6.45</b>
<b>Barbecued Pork spare rib</b> <i>Belly pork rib roasted in our tangy barbecue sauce, served with house salad.</i>	<b>£6.45</b>
<b>Alitalia</b> <i>Homemade Italian style barbecue marinated spicy 2 joint chicken wings served with house garnish.</i>	<b>£6.30</b>
<b>Caponata (v) (h)</b> <i>Italian ratatouille, our Chef's own recipe of sautéed aubergine, celery, tomato, olives and peppers with garlic bread to mop up the juices.</i>	<b>£5.55</b>
<b>Calamari Fritti</b> <i>Crisp ringlets of fresh squid dusted in seasoned flour, lightly fried. With tartare sauce, all they need is a squeeze of fresh lemon.</i>	<b>£6.95</b>
<b>Gamberoni Royale (gf) (h)</b> <i>Plain and simple - grilled king prawns in lemon, white wine and a hint of chilli and tomato to spice it up.</i>	<b>£8.95</b>
<b>Penne Piccanti (v)</b> <i>Al-dente penne coated in a sauce of tomato and chilli.</i>	<b>£5.95</b>
<b>Spaghetti Aglio e Olio (v) (h) **</b> <i>Rich, home made egg pasta with extra virgin olive oil, garlic and fresh chillies.</i>	<b>£5.95</b>
<b>Mangiatutto</b> <i>Breaded whitebait, fried until golden served with tartare sauce.</i>	<b>£6.45</b>
<b>Funghi Ripieni</b> <i>Breaded mushrooms, mincemeat, garlic and parsley, with chilli salsa.</i>	<b>£6.25</b>
<b>Arancini **</b> <i>A large breaded rice ball stuffed with mozzarella and Bolognese sauce, served with a spicy arrabiata dressing.</i>	<b>£5.45</b>

## Salads ALL OUR SALADS ARE MADE TO ORDER.

<b>Tuscan Bean (side order) (gf) (h) **</b> <i>Italian beans and anchovies strewn over our house salad.</i>	<b>£5.95</b>
<b>Rucola (side order)</b> <i>Peppery rocket leaves and parmesan shavings.</i>	<b>£3.95</b>
<b>Mista or Verde (side order)</b> <i>Mixed Italian salad.</i>	<b>£4.45</b>
<b>Semplice (side order)</b> <i>A simple salad of cherry vine tomatoes, red onion and olives.</i>	<b>£3.95</b>

## Side Orders

<b>Fagiolini</b> <i>French beans in tomato and garlic sauce.</i>	<b>£2.95</b>
<b>Broccoletti</b> <i>Broccoli with hollandaise sauce.</i>	<b>£3.50</b>
<b>Caponata</b> <i>Ratatouille of Mediterranean vegetables in tomato sauce.</i>	<b>£3.50</b>
<b>Le verdure</b> <i>Roasted and sautéed mixed vegetables.</i>	<b>£3.50</b>
<b>Asparagi</b> <i>Fresh asparagus in Italian butter and parmesan flakes.</i>	<b>£3.50</b>

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## Chicken

OUR CHICKEN DISHES ARE SERVED WITH FRESH VEGETABLES,  
YOUR CHOICE OF CHIPS OR POTATOES SAUTÉED IN GARLIC AND ONION.

- Pollo Funghi Crema (gf)** *Chicken breast cooked in a rich cream, mushroom and white wine sauce.* **£14.95**
- Pollo al Formaggio (gf)** *Oven-baked chicken breast with tomato, mozzarella and meltingly soft aubergine.* **£14.95**
- Pollo San Valentino (gf) (h)** **£14.95**  
*Chicken breast pieces cooked in tomato, peppers, olives, tangy capers on a bed of rice rather than potatoes.*
- Pollo alla Cacciatora \*\*** **£14.95**  
*Breast of chicken, casseroled with tomato, white wine, woodland mushrooms and black olives served with fresh vegetables and sautéed potatoes.*
- Pollo al Whisky** *Fresh chicken breast filled with Scotch haggis in a creamy whisky sauce with wild mushrooms.* **£14.95**
- Chicken Caesar with a Twist \*\*** **£10.50**  
*Grilled chicken sliced over mixed leaves, croutons, parmesan shavings then drizzled with our own Caesar dressing. The twist? We add bacon.*

## Fish

- Frittura di Pesce Misto Platter \*\*** **£18.45**  
*Chef will prepare an extravagant platter of ultra fresh seafood, lightly breaded and pan-fried, house salad. Served with tartare and marie-rose dips.*
- Branzino alle Erbe (gf) (h) \*\*** **£16.95**  
*Fillet of sea bass in white wine and a trinity of herbs (thyme, rosemary, bay leaves), roasted cherry tomatoes served with sautéed potatoes or boiled rice.*
- Tonno Con Pepe e Aceto (gf) (h) \*\*** **£16.95**  
*Peppercorn coated tuna steak, grilled then dressed in balsamic vinegar and olive oil, coriander, fresh vegetables and potatoes.*
- Fillet of Cod (gf)** *Grilled and served on a bed of creamed leek and prawns with fresh dill and new potatoes.* **£15.95**
- Grilled Scotch Salmon (gf) (h)** **£14.95**  
*Scottish salmon supreme grilled with a side of fresh chive and crème fraiche, vegetables & new potatoes.*
- Calamari e Gamberoni** **£16.45**  
*Tender squid and sweet, succulent king prawns, sautéed in tomato with our house salad. Just add a squeeze of lemon.*
- Pesce Spada \*\* (h)** *Grilled supreme of swordfish, lightly breaded and served with salad and new potatoes.* **£15.95**
- Breaded Fish and Chips** *Fish 'n' chips! Haddock, potato chips and garden peas.* **£9.95**
- Scampi** *Whole tail scampi in fresh breadcrumbs, potatoes how you want them and our house salad.* **£12.45**
- Firenze (main course) (gf) (h) \*\*** **£10.95**  
*Fresh tuna steak salad with free-range boiled egg, anchovies, plump olives and tomato.*

## Risotto

VITTORIA HAS PERFECTED THIS CLASSIC. COOKED SLOWLY, THE TRADITIONAL WAY, WITH ARBORIO RICE, SHALLOTS, WHITE WINE AND VEGETABLE STOCK. ALLOW 20 MINUTES COOKING TIME.

- Risotto ai Funghi (v) (h) (gf) \*\*** *With porcini and woodland mushrooms.* **£10.95**
- Risotto agli Asparagi (gf) \*\*** *With asparagus and smoked pancetta.* **£10.95**
- Risotto ai Gamberetti (gf) \*\*** *with king prawns and spinach.* **£11.95**

## Vegetarian

AS WELL AS OUR USUAL SELECTION OF VEGETARIAN PIZZAS AND PASTAS WE HAVE CREATED ONE MORE SPECIALITY JUST FOR YOU.

- Mushroom Cranberry & Brie Wellington (v)** **£12.95**  
*Woodland mushrooms, spinach and sauteed onions encased with fresh brie cheese for a full rich flavour wrapped in golden pastry topped with a splash of tomato sugo served with potatoes and vegetables.*

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# Meta Meta

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have half-and-half! choose one pizza and one pasta; we'll divvy them up on two plates for you to share.

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## Pasta Selection

<b>Tagliatelle Vittoria **</b>	<b>£10.50</b>
<i>Ribbon pasta, tomato, mincemeat, cream, mushroom, onion and spicy sausage. Our best selling dish – bellissimo!</i>	
<b>Lasagna di Mamma **</b>	<b>£10.75</b>
<i>Layers of pasta, tomato, béchamel sauce, minced meat &amp; mozzarella. Just like Mamma's.</i>	
<b>Lasagna Verde (v) (h)</b>	<b>£10.45</b>
<i>A popular veggie version - aubergine, peppers, olives, onion, mushroom purée in a tomato béchamel sauce, baked until the mozzarella has melted.</i>	
<b>Spaghetti Bolognese (h)</b>	<b>£10.45</b>
<i>Everyone's favourite - rich minced meat ragu.</i>	
<b>Spaghetti Carbonara Originale **</b>	<b>£10.45</b>
<i>Egg yolk, parmesan, onion and crispy pancetta.</i>	
<b>Spaghetti Carbonara</b>	<b>£10.45</b>
<i>Vittoria's rendition. Cream, mushrooms and pancetta. Don't forget the parmesan!</i>	
<b>Spaghetti con Polpette **</b>	<b>£10.95</b>
<i>Our homemade meatballs in a tangy tomato sweet &amp; sour sauce. Try it, you'll love it!</i>	
<b>Spaghetti alla Siciliana (v) (h)</b>	<b>£10.45</b>
<i>Flavour-packed sauce of tomato, capers, olives, aubergines and peppers.</i>	
<b>Penne or Spaghetti al Pomodoro (v) (h)</b>	<b>£9.50</b>
<i>Pasta tubes or spaghetti in a fresh cherry tomato sauce, ask for hot chillies!</i>	
<b>Penne Funghi Crema (v)</b>	<b>£9.50</b>
<i>Penne pasta in a cream and mushroom sauce.</i>	
<b>Penne al Salmone **</b>	<b>£10.50</b>
<i>Pasta quills mingled with smoked salmon, a touch of tomato/cream, splashed with a dash of vodka.</i>	
<b>Penne alla Milanese **</b>	<b>£10.50</b>
<i>Pasta quills, blended in a tasty bacon, spicy sausage and tomato sauce.</i>	
<b>Penne with Chicken &amp; Red Pesto (h) **</b>	<b>£10.95</b>
<i>Pasta tubes cooked with Genovese basil pesto, chicken breast strips, cherry tomato and roasted walnuts.</i>	
<b>Penne dello Chef</b>	<b>£10.95</b>
<i>Penne pasta with grilled chicken &amp; smoked salmon, in a creamy tomato sauce with a touch of chilli &amp; rocket leaves.</i>	
<b>Tagliatelle Pescatore ** (h)</b>	<b>£12.50</b>
<i>Many regulars tell us it's the best in town, chilli-sun-kissed tomato with mixed seafood and shellfish.</i>	
<b>Linguine con Capesante</b>	<b>£12.95</b>
<i>Egg linguine combined with sweet scallops, fresh squid, sundried tomato, fresh chillies, garlic and olive oil.</i>	
<b>Linguine alle Vongole</b>	<b>£10.45</b>
<i>Freshly cooked linguine with fresh local clams sautéed in white wine and extra virgin olive oil with a touch of garlic and parsley.</i>	
<b>Linguine ai Funghi Di Bosco</b>	<b>£10.45</b>
<i>Linguine pasta with porcini &amp; woodland mushrooms, with garlic, parsley and a touch of rich truffle infused extra virgin olive oil.</i>	

## Wholemeal & Gluten free pasta

ITALIAN FOOD IS NATURALLY HEALTHY, BUT WHY NOT GO ONE STEP FURTHER, ASK FOR YOUR PASTA DISH TO BE MADE WITH WHOLEMEAL OR GLUTEN FREE PENNE, AT NO EXTRA CHARGE

## Fresh Filled Pasta

<b>Ravioli Leandro (v)</b>	<b>£9.95</b>
<i>Two fillings for these pasta pillows - some ricotta and spinach, some are mushroom, joined together in a velvety, creamy tomato sauce.</i>	
<b>Ravioli di Carni **</b>	<b>£10.50</b>
<i>Handmade pasta full of lean Italian veal in a rich Bolognese sauce.</i>	
<b>Tortellini Monalisa</b>	<b>£9.95</b>
<i>Meat filled button ravioli finished in a creamy sauce of ham and mushroom.</i>	
<b>Gnocchi del Piero (v)</b>	<b>£9.95</b>
<i>Fluffy potato dumplings in a creamy tomato sauce.</i>	

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## Pizza ALL PIZZAS COME WITH MOZZARELLA CHEESE AND OUR TOMATO, HERB TOPPING.

### MEAT

**Quattro Stagioni** Vivaldi's favourite - mushrooms, ham, artichokes and Parma ham. **£11.95**

**Capricciosa** Outlandish or naughty – you decide. Pepperoni, ham, onions and olives. **£10.95**

**Vesuvio** Hot! Hot! Hot! Spicy sausage, chicken, peppers, jalapenos as well as red-hot chillies. **£10.95**

**Regina** Queen of them all. Artichokes, Parma ham, garlic and fresh basil. **£10.95**

**Finanziere** Show me the money. Tomato, gorgonzola, Parma ham. **£11.95**

**Hawaii** Surf's up. Ham and pineapple. **£9.95**

**Primavera** Blooming marvellous. Parma ham, cherry tomatoes, rocket, fior di latte - fresh mozzarella. **£11.95**

**Paolo** Keep it in the family. Chicken, mushrooms. **£9.95**

**Diavola** Spice it up! Pepperoni sausage, fresh chillies. **£9.95**

### SEAFOOD

**Dello Stretto** In a whirl. Cherry tomatoes, garlic, green olives, capers, anchovies, tuna. **£10.95**

**Golfo** \*\* Make me an offer... Broccoli, prawns, smoked salmon. **£11.95**

**Romana** Et tu, Brute! Capers, garlic, cherry tomatoes, chopped haddock, mussels, olives, oregano. **£11.95**

**Marinara** Hello sailor! Mixed seafood. **£11.95**

### VEGETARIAN

**Margherita (v)** The original. Just cheese and tomato. **£7.95**

**Ortolana (v)** **£11.95**

Greengrocer's special. Slices of tomatoes, fresh mozzarella, courgette, spring onion, aubergine, broccoli, olives.

**Montanara** Tomato sauce, goats cheese, sundried tomatoes and rocket leaves. **£10.95**

**Cassino (v)** Papa's home. Parmesan shavings, rocket leaves, olive oil. **£10.95**

**Saporito (v)** As tasty as it gets! Aubergine, courgette, potato, peppers. **£10.95**

**Parmigiana (v)** King of Italian cheese. Aubergine, fresh basil, parmesan shavings. **£9.95**

**Funghi (v)** You having fun yet? Just us mushrooms. **£8.95**

## Deluxe Pizza FOR SOMETHING JUST THAT LITTLE BIT MORE SPECIAL.

**Genova** **£11.50**

Tomato sauce & mozzarella, chicken breast slices, smoked bacon, black olives & fresh basil pesto. (contains nuts)

**'Nduja** \*\* Tomato sauce and dolcelatte cheese, VERY spicy calabrese 'nduja salami spread, sliced Italian Pork sausages, fresh spinach and olives. **£11.95**

**Valtellina** **£11.50**

Tomato sauce & mozzarella, rocket, parmigiano shavings, air dried bresaola beef, & a balsamic vinegar glaze.

## Calzone

**Calzone** \*\* Filled with tomato, mozzarella, ham, mushrooms, spicy sausage; folded to shut in the flavour. **£10.95**

**Calzone Vegetariano (v)** Pizza pocket stuffed with mushrooms, peppers, artichokes, olives, parmesan. **£10.95**

**Calzone Mari E Monti** **£11.95**

Half calzone & half pizza, seafood on the coast, & the mountain filled with wild mushrooms, salami, & pepperoni.

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OUR CAMPBELLS GOLD PRIME SCOTTISH BEEF IS SPECIALLY SOURCED AND MATURED ON THE BONE FOR 21 DAYS BY CAMPBELLS PRIME MEATS FAMILY BUTCHERS IN LINLITHGOW.

## The Grill

ALL WEIGHTS GIVEN ARE UNCOOKED, SERVED WITH YOUR CHOICE OF POTATOES SAUTÉED IN ONION, GARLIC AND OLIVE OIL / POTATO CHIPS OR HOUSE SALAD.

<b>Filetto Balsamico</b> ** Grilled fillet to your liking, dressed with balsamic syrup, rocket leaves, cherry tomatoes and parmesan shavings served with sautéed potatoes.	<b>£24.95</b>
<b>Filetto Rossini</b> ** Grilled fillet on a crouton with pâté, wild mushrooms, Madeira wine, cream sauce.	<b>£24.95</b>
<b>10oz Fillet Steak</b> The fillet is cut from the tenderloin; a lean and tender steak with a light flavour.	<b>£22.95</b>
<b>10oz Sirloin</b> This steak is the only one ever to have been knighted. Cut from the loin, sirloin is tender and full flavoured, often marbled, with a layer of fat along the top edge.	<b>£16.70</b>
<b>10oz Ribeye</b> Cut from the fore rib, this steak is highly marbled with a seam of fat running through the middle, adding to its juiciness and great flavour.	<b>£15.90</b>
<b>16oz T-BONE</b> ** Cut from the loin, the T-Bone is two steaks in one. Juicy sirloin on one side mirrored on the other by the fillet. We serve this on the bone for more flavour.	<b>£22.50</b>
<b>8oz RUMP</b> Sliced from the D/Rump, this steak has a firmer texture than other cuts and is considered one of the most flavoursome.	<b>£13.95</b>

WHY NOT HAVE YOUR STEAK WITH ONE OF OUR DELICIOUS SAUCES!

all **£3.95**

**Pepe** green peppercorns, double cream, a splash of red wine, with a hint of tomato.

**Diane** the classic French sauce - brandy, double cream, French mustard, mushrooms and tomato.

**Zola** Vittoria's memorable sauce of porcini mushrooms, gorgonzola cheese and cream.

**Pizzaiola** simplicity itself - tomato, capers, garlic and oregano.

## Grill Specialities

<b>Vitello Saltimbocca</b> Tender slices of sage veal topped with Parma ham, glazed with melted mozzarella drizzled in its own juices with a side of sautéed potatoes.	<b>£17.55</b>
<b>Vitello alla Parmigiana</b> ** Veal medallions, breaded and cooked in a tomato aubergine & mozzarella sauce, served with Linguini pasta and wild mushrooms	<b>£17.55</b>
<b>Vitello alla Milanese</b> Pan-fried veal in fresh breadcrumbs with a twist of spaghetti Napoli, accompanied by French beans.	<b>£17.55</b>
<b>Beef Stroganoff (gf)</b> Not Italian, but so good - pan-fried strips of beef finished in sauce of cream and tomato, mustard, peppers, mushrooms and onions served over rice.	<b>£17.45</b>
<b>Stinco Arrosto</b> ** A homely rustic dish - ham shank roasted with Italian beans and sugo al pomodoro, with a serving of mashed potatoes and vegetables.	<b>£17.45</b>
<b>Salsiccia alla Griglia</b> 2 Italian pork sausages, sautéed mushrooms and borlotti beans and potatoes.	<b>£13.95</b>
<b>Vittoria's Mixed Grill</b> since 1970 5oz Sirloin steak, lamb's liver, hamburger, sausage, bacon, fried egg, tomato, peas and chips. Says it all!	<b>£18.45</b>
<b>Lamb's Liver</b> ** since 1970 Cooked to your liking, with crispy bacon, soft onions & either chips or mash & gravy on the side.	<b>£14.95</b>
<b>Spanish Omelette</b> since 1970 Free-range egg omelette filled with bacon, mushrooms, peas, onions & tomatoes served with chips.	<b>£11.95</b>

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