

GIOVANNI'S RISTORANTE

Italian Restaurant & Pizzeria

• ANTIPASTI •

HOME-MADE FOCACCIA (V) 5.50 Olive oil, balsamic vinegar, red pesto	SOUP OF THE DAY (VG) 6.00
MIXED OLIVES (VG) (GF) 4.00 Italian green and black olives	TOMATO AND MOZZARELLA ARANCINI (V) 6.50 Italian crispy rice balls, arrabbiata sauce
GAMBERONI ALLA SICILIANA (GF) 10.50 Sautéed spiced king prawns, capers, Arrabbiata sauce	GARLIC DOUGH BALLS (V) 5.50 Garlic butter, Parmesan, pomodoro sauce, mozzarella
CRISPY MOZZARELLA STICKS (V) 7.00 Fresh pomodoro sauce	BRUSCHETTA (VG) 6.50 Grilled garlic ciabatta, vine tomatoes, red onions, basil

• INSALATE •

CAESAR SALAD 6.50/12.00 Cos, Parmesan, croutons, pancetta, anchovies, Caesar dressing Add Grilled Chicken Breast..... +7.00
CAPRESE SALAD (V)(GF) 7.50/ 14.00 Buffalo mozzarella, vine tomatoes, balsamic, olive oil, basil
PANZANELLA (V)(GF) 7.00 13.50 Rustic Tuscan tomato salad, red onion, capers, basil and ciabatta croutons

• PASTA E RISOTTO •



All our pasta dishes are made using only the best authentic Italian pasta to give you a real taste of Italy. Gluten-free pasta available on request.

RIGATONI CALABRESE 14.00 Pomodoro sauce, spicy nduja sausage, mascarpone, red wine
PUTTANESCA (VG) 11.75 Rigatoni, capers, olives, garlic, tomatoes
SPAGHETTI CARBONARA 12.50 Pancetta, cream sauce egg yolk, Parmesan
SPAGHETTI BOLOGNESE 12.50 Scotch beef and pork in a rich pomodoro sauce, Parmesan
PENNE ARRABIATA (V) 11.00 Spicy pomodoro sauce, garlic, basil
RISOTTO PRIMAVERA (VG) 13.00 Peas, broad beans, courgette, cherry tomato, pesto
PENNE AMATRICIANA 13.50 Pancetta, white wine, pomodoro sauce
SPINACH & RICOTTA TORTELLINI (V) 13.00 Cherry tomatoes, basil
PRAWN LINGUINE 16.00 Garlic, chilli, lobster stock, rocket, cherry tomato

• PIZZA •



All our pizzas are hand stretched, using an authentic Italian sourdough base and cooked in a classic wood-burning pizza oven. Gluten-free pizza bases are available on request.

MARGHERITA (V) 12.00 Tomato sauce, buffalo mozzarella, basil
FUNGHI (V) 12.50 White sauce, mushrooms, mozzarella, truffle oil, rocket
PEPPERONI PICCANTE 13.00 Tomato sauce, Italian pepperoni, green chilli
QUATTRO STAGIONI 13.50 Tomato sauce, mozzarella, artichoke, mushroom, olives, ham, sun blushed tomatoes
PARMA E BUFALA 13.50 Tomato sauce, Parma ham, buffalo mozzarella, sun blushed tomatoes, rocket, Parmesan
NAPOLI 12.50 Tomato sauce, anchovies, capers, olives, mozzarella
DIAVOLA 15.00 Tomato sauce, Italian Salsiccia sausage, spicy Italian pepperoni, red onion, roasted peppers, mozzarella, chilli
ADDITIONAL TOPPINGS (EACH) 1.50

• CONTORNI •

FRENCH FRIES (V) 3.50	PARMESAN & TRUFFLE FRIES 4.00	GARLIC BREAD (VG) 4.00	GARLIC GREENS (VG) (GF) 4.00	HOUSE SALAD (VG) (GF) 4.00
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(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks.

We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.

A discretionary 10% service charge will be added to your final bill, which is shared entirely amongst our front of house team.

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• CHAMPAGNE •

	125ml	bottle
LAURENT-PERRIER ROSE BRUT, FRANCE	105.00	
LAURENT-PERRIER LA CUVÉE BRUT NV, FRANCE	14.50	90.00

• SPARKLING •

	125ml	bottle
VITELLI PROSECCO, ITALY	8.50	44.00

• WHITE •

	175ml	250ml	bottle
TERRE FORTI, TREBBIANO CHARDONNAY, ITALY	7.00	9.50	23.00
LA MAGLIA ROSA PINOT GRIGIO, ITALY	8.00	10.50	27.00
VALDIVIESO SAUVIGNON BLANC, CHILE	8.50	11.50	35.00
VOLTOLINO, GAVI, CORTESE, ITALY			46.00

• ROSÉ •

	175ml	250ml	bottle
THE BULLETIN ZINFANDEL ROSÉ, USA	7.25	9.50	27.00
LA MAGLIA ROSA PINOT GRIGIO BLUSH, ITALY	7.50	10.00	28.00

• RED •

	175ml	250ml	bottle
TERRE FORTI SANGIOVESE, ITALY	7.25	9.50	31.00
ALTO BAJO, MERLOT, CHILE	8.00	10.50	33.00
EL COLECTIVO MALBEC, ARGENTINA	8.50	11.00	35.00
VILLA BELVEDERE AMARONE DELLA VALPOLICELLA, CORVINA, ITALY			67.00

• BEERS & CIDER •

BIRRA MORETTI L'AUTENTICA DRAUGHT	568ml	6.50
PERONI NASTRO AZZURO DRAUGHT	568ml	6.50
BIRRA MORETTI L'AUTENTICA	330ml	4.50
PERONI NASTRO AZZURO	330ml	4.75
BUDWEISER / BUDVAR	330ml	4.75
ASAHI SUPER DRY	330ml	5.00
CORONA	330ml	4.75
ESTRELLA GALICIA	330ml	4.75
OLD SPECKLED HEN	500ml	4.75
GUINNESS SURGER	520ml	5.75
BULMERS ORIGINAL	500ml	5.50
BULMERS BERRY & LIME	500ml	6.00
OLD MOUT KIWI & LIME	500ml	6.00
OLD MOUT CHERRIES & BERRIES	500ml	6.00
PERONI LIBERA	330ml	4.75

• COCKTAILS •

APEROL SPRITZ	12.50
Classic Italian cocktail of Aperol, with a slice of orange, Prosecco & soda	
NEGRONI	12.50
Gin, sweet vermouth & Campari, served over ice with a twist of orange	
PEACH BELLINI	12.50
Peach nectar puree topped with Prosecco	
ESPRESSO MARTINI	12.50
A mix of vodka, coffee liqueur, vanilla syrup & espresso	

• SOFT DRINKS •

COKE/FANTA	330ml	3.80
DIET COKE/COKE ZERO/SPRITE ZERO	330ml	3.50
SCHWEPES (LEMONADE, GINGER BEER, PINEAPPLE)	200ml	3.00
APPLETISER	275ml	4.00
STILL/SPARKLING MINERAL WATER	330ml	3.25
STILL/SPARKLING MINERAL WATER	750ml	4.75
FEVER-TREE (TONIC, BITTER LEMON, GINGER ALE)		3.00
IRN BRU, IRN BRU SUGAR FREE	330ml	2.00
J20 (ASSORTED FLAVOURS)		2.70
APPLE, ORANGE OR CRANBERRY JUICE		2.50
CAPRI SUN ORANGE		2.50

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