

GIOVANNI'S RISTORANTE

Italian Restaurant & Pizzeria

• ANTIPASTI •

HOME-MADE FOCACCIA (V) 6.50
Olive oil, balsamic vinegar, red pesto

MIXED OLIVES (VG) (GF) 4.00
Italian green and black olives

GAMBERONI ALLA SICILIANA (GF OPTIONAL) 12.00
Sautéed spiced king prawns, capers, Arrabbiata sauce

CRISPY MOZZARELLA STICKS (V) 7.50
Fresh pomodoro sauce

SOUP OF THE DAY (V) 6.50

TOMATO AND MOZZARELLA ARANCINI (V) 8.00
Italian crispy rice balls, arrabbiata sauce

GARLIC DOUGH BALLS (V) 6.00
Garlic butter, Parmesan, pomodoro sauce, mozzarella

BRUSCHETTA (V) 8.00
Grilled garlic ciabatta, vine tomatoes, red onions, basil

• INSALATE •

CAESAR SALAD 8.00/12.50
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, 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 15.00
Pomodoro sauce, spicy 'nduja sausage, mascarpone, red wine

PUTTANESCA (VG) 12.50
Rigatoni, capers, olives, garlic, tomatoes

SPAGHETTI CARBONARA 13.50
Pancetta, cream sauce egg yolk, Parmesan

SPAGHETTI BOLOGNESE 14.00
Scotch beef and pork in a rich pomodoro sauce, Parmesan

PENNE ARRABIATA (V) 12.00
Spicy pomodoro sauce, garlic, basil

PORCINI & TRUFFLE RISOTTO (V) 13.00
Mushrooms, truffle, crispy rocket

PENNE AMATRICIANA 13.50
Pancetta, white wine, pomodoro sauce

SPINACH & RICOTTA TORTELLINI (V) 14.00
Cherry tomatoes, basil

PRAWN LINGUINE 18.00
Garlic, chilli, lobster stock, rocket, cherry tomato



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) 13.00
Tomato sauce, buffalo mozzarella, basil

FUNGHI (V) 13.50
White sauce, mushrooms, mozzarella, truffle oil, rocket

POLLO PICCANTE 14.00
Tomato sauce, buffalo mozzarella, spicy chicken, roast peppers, onions, green chilli

QUATTRO STAGIONI 16.00
Tomato sauce, mozzarella, artichoke, mushroom, olives, ham, sun blushed tomatoes

PARMA E BUFALA 15.00
Tomato sauce, Parma ham, buffalo mozzarella, sun-blushed tomatoes, rocket, Parmesan

PEPPERONI 14.50
Tomato sauce, Italian pepperoni, green chilli

DIAVOLA 17.00
Tomato sauce, Italian Salsiccia sausage, spicy Italian pepperoni, red onion, roasted peppers, mozzarella, chilli

ADDITIONAL TOPPINGS (EACH) 2.00

• CONTORNI •

FRENCH FRIES (V)
5.00

PARMESAN & TRUFFLE FRIES
6.00

GARLIC BREAD (V)
5.00

HOUSE SALAD B (VG) (GF)
5.00

(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. All our pork is farmed in the UK 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
TAITTINGER BRUT RÉSERVE NV, FRANCE (12.5%abv)	16.00	85.00
TAITTINGER ROSÉ, FRANCE (12%abv)	18.00	100.00

• SPARKLING •

	125ml	bottle
PROSECCO BEL CANTO, ITALY (11%abv)	6.50	34.00

• WHITE •

	125ml	175ml	250ml	bottle
LANGUORE TREBBIANO CHARDONNAY RUBICONE, ITALY (12%abv)	5.75	8.50	11.50	29.00
SAN GIORGIO PINOT GRIGIO, ITALY	6.25	9.00	12.50	33.00
VIÑA CARRASCO, SAUVIGNON, CHILE (12.5%)				30.00
CRAGGY RANGE 'TE MUNA ROAD', NEW ZEALAND (12.5%)	10.00	14.50	20.00	57.00
BANTRY BAY CHENIN BLANC SOUTH AFRICA (12%abv)	5.50	8.00	11.00	28.00
VIERTALO SAUVIGNON BLANC/AIREN SPAIN (12%abv)	5.00	7.50	10.00	26.00

• ROSÉ •

	125ml	175ml	250ml	bottle
BEL CANTO, PINOT GRIGIO ROSÉ, ITALY (12%abv)	6.25	9.00	12.50	32.00
CRESCENDO WHITE ZINFANDEL ROSÉ, ITALY (12%abv)	6.00	8.75	12.00	31.00

• RED •

	125ml	175ml	250ml	bottle
HILLVILLE ROAD SHIRAZ SOUTH EASTERN AUSTRALIA (13.5%abv)	5.75	8.50	11.50	29.00
QUID PRO QUO MALBEC ARGENTINA (14%abv)	9.00	13.50	18.00	46.00
VIÑA CARRASCO MERLOT, CHILE (13%abv)				30.00
MOZZAFIATO PRIMITIVO, ITALY (13%abv)				33.00
FAMIGLIE VENETE VALPOLICELLA RIPASSO SUPERIORE ORGANIC, ITALY (13.5%abv)				44.00
BERONIA CRIANZA LIMITED EDITION, SPAIN (14%abv)	9.25	13.75	18.50	49.00
VIERTALO TEMPRANILLO, GARNACHA, SPAIN (12%abv)	5.00	7.50	10.00	26.00

• BEERS & CIDER •

GROLSCH DRAUGHT	568ml	5.90
PERONI NASTRO AZZURO DRAUGHT	568ml	6.90
BIRRA MORETTI L'AUTENTICA	330ml	4.85
PERONI NASTRO AZZURO	330ml	4.85
BUDWEISER / BUDVAR	330ml	4.85
ASAHI SUPER DRY	330ml	4.85
CORONA	330ml	4.85
ESTRELLA GALICIA	330ml	4.85
OLD SPECKLED HEN	500ml	4.85
GUINNESS SURGER	520ml	5.90
BULMERS ORIGINAL	500ml	5.50
KOPPARBERG MIXED FRUIT	500ml	6.10
KOPPARBERG STRAWBERRY & LIME	500ml	6.10
KOPPARBERG PEAR	500ml	5.90
KOPPARBERG 0%	500ml	5.50
PERONI LIBERA 0%	330ml	4.25

• 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	10.50
Peach nectar puree topped with Prosecco	
ESPRESSO MARTINI	12.50
A mix of vodka, coffee liqueur, vanilla syrup & espresso	

• SOFT DRINKS •

COKE/FANTA	330ml	3.00
DIET COKE/SPRITE ZERO	330ml	2.80
COKE ZERO	330ml	2.80
SCHWEPPE'S (LEMONADE, GINGER BEER, PINEAPPLE)	200ml	2.30
APPLETISER	275ml	3.50
STILL/SPARKLING MINERAL WATER	330ml	2.50
STILL/SPARKLING MINERAL WATER	750ml	4.50
FEVER-TREE (TONIC, BITTER LEMON, GINGER ALE)		2.80
IRN BRU, IRN BRU SUGAR FREE	330ml	2.80
J20 (ASSORTED FLAVOURS)		2.90
APPLE, ORANGE OR CRANBERRY JUICE		2.80
CAPRI SUN ORANGE		2.50

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