

## Side Orders

Insalata Caprese <i>green leaves drizzled with olive oil, basil, cherry tomato and chopped mozzarella</i>	<b>£3.90</b>
Tomato and Red Onion Salad <i>drizzled with olive oil and balsamic dressing</i>	<b>£3.50</b>
Potato Salad <i>boiled potatoes, dressed with olive oil, onion and mint</i>	<b>£3.50</b>
Mixed Salad	<b>£3.20</b>
Tomato and Leaf Salad	<b>£2.90</b>
Hand Cut Fried Chips	<b>£2.60</b>
Sauteed Potatoes	<b>£2.80</b>
Lyonnaise Potatoes	<b>£2.80</b>
Garlic Bread	<b>£2.00</b>
Onion Rings	<b>£2.50</b>
Crispy Stir Fry Vegetables	<b>£2.80</b>
Mushroom Trifolata <i>sliced mushrooms sautéed in garlic and olive oil</i>	<b>£3.50</b>

## Kiddies Menu

Homemade Soups	<b>£2.20</b>
Homemade Fish Fingers <i>served with chips and beans</i>	<b>£5.90</b>
Homemade Chicken Nuggets <i>served with chips and beans</i>	<b>£5.90</b>
Penne Pasta <i>choice of bolognese, napoli, cheese or meatballs with sauce</i>	<b>£5.30</b>
Ice cream or Chocolate Fudge Cake	<b>£3.90</b>
Kid's Cappuccino	<b>£2.10</b>

## Desserts

Homemade Tiramisu	<b>£4.20</b>
Homemade Hot Apple Crumble <i>served with custard or cream</i>	<b>£4.20</b>
Hot Sticky Toffee Pudding	<b>£4.20</b>
Profiteroles with Dark Chocolate and White Chocolate Shavings	<b>£3.90</b>
White Chocolate and Raspberry Cheesecake	<b>£4.50</b>

*All our dishes are freshly prepared using the freshest ingredients and are homemade.*

*Some dishes may contain nuts.*

Prices are fully inclusive of vat at the current rate of 17.5%.

Please inform the management if you have an allergy.

## Bothwell Bridge Hotel

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# VIVA ITALIA

CALABRIA LOMBARDIA  
PIEMONTE  
LAZIO TRENTO-  
ALTO ADIGE SICILIA  
ABRUZZO VENETO  
LIGURIA CAMPANIA  
UMBRIA TOSCANA  
MARCHE SEPT 10 -  
OCT 5 2002  
HOLT RENTREW



# TIRAMISU

## MENU

## Antipasti

Minestrone (v) <i>homemade vegetable soup</i>	<b>£3.50</b>
Zuppa del Giorno (v) <i>homemade soup of the day</i>	<b>£3.50</b>
Formaggio di Capretto in Carozza (v) <i>deep fried breaded goats cheese, served with red pepper coulis</i>	<b>£3.90</b>
Funghi Farciti (v) <i>deep fried mushrooms stuffed with cheese, served with garlic mayonnaise</i>	<b>£4.50</b>
Asparagi alla Parmigiana (v) <i>chargrilled asparagus tossed in lemon butter, served with fresh parmesan cheese and black pepper</i>	<b>£5.50</b>
Insalata Caprese <i>baby vine tomato, mozzarella, red onion, with fresh basil and olive oil dressing</i>	<b>£4.50</b>
Salmone Affumicato <i>scottish smoked salmon served with chopped onions, capers, lemon and brown bread</i>	<b>£6.50</b>
Ciabatta ai Gamberi <i>sweet chilli prawns on toasted ciabatta</i>	<b>£5.90</b>
Involtini di Prosciutto <i>parcels of Parma ham with provolone cheese, capers and sundried tomatoes</i>	<b>£5.90</b>
Involtini di Salmone Affumicato <i>scottish smoked salmon stuffed with prawn marie rose and chilli sauce, sprinkled with black pepper</i>	<b>£8.50</b>
Gamberoni Thailandese <i>king prawns in thai green curry, with mango and cucumber salsa</i>	<b>£7.90</b>
Green Lip Mussels Provencale <i>baked mussels with tomato, onion and oregano</i>	<b>£5.80</b>
Seared King Scallops <i>served with fresh chilli and sweet balsamic reduction</i>	<b>£7.50</b>
Traditional Italian Bruschetta <i>garlic toasted bread served with diced tomato, olive oil and herbs</i>	<b>£3.90</b>
Gamberi in Carozza <i>melon and prawn served with marie rose sauce</i>	<b>£6.90</b>
Corona di Melone <i>melon crown with marinated fruit, served with champagne sorbet</i>	<b>£5.80</b>
Carpaccio di Manzo con Rucola e Parmigiano <i>fine slices of smoked beef fillet with parmesan shavings, olive oil and lemon juice</i>	<b>£8.50</b>
Paté Della Casa <i>homemade chicken liver pate, scented with brandy, resting on a bed of leaves, served with toast and tomato chutney</i>	<b>£4.50</b>
<b>Pasta e Risotto</b>	
Risotto alla Marinara <i>fresh seafood risotto, served with a touch of cream and tomato</i>	<b>£9.80</b>
Risotto ai Funghi di Bosco (v) <i>risotto with wild mushrooms</i>	<b>£8.95</b>
Risotto al Salmone <i>smoked scottish salmon served with asparagus risotto, with white wine and cream</i>	<b>£9.50</b>
Risotto ai Vegetali (v) <i>vegetable risotto</i>	<b>£8.95</b>
Linguine ai Gamberi <i>linguine pasta, king prawns and fresh tomato sauce</i>	<b>£9.50</b>
Linguine di Mare <i>linguine pasta, fresh haddock, calamari and king prawns, tossed in a lemon butter sauce</i>	<b>£9.50</b>
Spaghetti Carbonara <i>spaghetti pasta with bacon, garlic tossed in egg yolk, parmesan cheese and a touch of fresh cream</i>	<b>£8.50</b>
Spaghetti alla Bolognese <i>spaghetti pasta with traditional rich mince meat sauce, made with fresh herbs and red wine</i>	<b>£8.50</b>
Spaghetti Alio Olio e Peperoncino (v) <i>spaghetti pasta tossed in olive oil, garlic, chilli and pepper</i>	<b>£8.00</b>
Spaghetti Amatriciana <i>spaghetti pasta with bacon, tomato sauce and rosemary</i>	<b>£8.50</b>
Spaghetti alla Pizzaiola <i>spaghetti pasa with tomato sauce, onion, black olives, capers and chilli</i>	<b>£8.50</b>

*Some dishes may contain Nuts*



Farfalle al Salmone <i>butterfly pasta with scottish salmon, cream and peas</i>	<b>£9.50</b>
Penne Arrabiata <i>short pasta in a spicy tomato sauce</i>	<b>£8.00</b>
Penne alla Sorrentina <i>short pasta with diced courgettes, cherry tomatoes, mushrooms and garlic</i>	<b>£8.50</b>
Penne al Pesto <i>short pasta with olive oil, garlic, parmesan, pine nuts, coriander and fresh basil sauce</i>	<b>£8.50</b>
Tagliatelle ai Broccoli <i>flat pasta with pan fried broccoli, garlic and fresh chilli</i>	<b>£8.50</b>
Lasagna al Forno <i>layers of flat pasta, covered with bolognese, béchamel sauce, baked with parmesan</i>	<b>£8.80</b>
<b>Secondi Piatti</b>	
Pollo alla Highlander <i>supreme of chicken filled with haggis, served with Glayva jus</i>	<b>£13.50</b>
Pollo con Asparagi <i>supreme of chicken, pan fried with fresh asparagus in a lemon butter sauce</i>	<b>£13.80</b>
Scaloppine di Vitello al Limone <i>escalopes of veal cooked in white wine and lemon sauce, served with pan fried spinach and sautéed potatoes</i>	<b>£16.50</b>
Scaloppine di Vitello ai Funghi <i>escalopes of veal cooked in white wine and mushroom cream sauce, served with pan fried broccoli and sweet potato</i>	<b>£16.80</b>
Arrosto di Vitello (for 2 people) <i>roasted veal, served with dauphinoise potato, pan fried spinach</i>	<b>£34.00</b>
Involtini di Pollo <i>chargrilled chicken supreme, filled with parma ham, mozzarella cheese with a tomato and chilli sauce</i>	<b>£13.80</b>
Stinco di Agnello <i>slow braised lamb shanks in a rustic red wine vegetable broth, served with potato dauphinoise</i>	<b>£16.90</b>
Cotolette di Agnello <i>lamb cutlets grilled, with roasted medallions of vegetables and sautéed potatoes</i>	<b>£16.50</b>
Bistecca alla Griglia <i>grilled steak with tomato, mushrooms and hand cut fries, served with a choice of sauces - Pepper, Diane or Mushroom + £1.80</i>	<b>£17.50</b>
Filetto alla Griglia <i>grilled fillet steak</i>	<b>£22.00</b>
Filetto al Pepe <i>grilled fillet steak, black pepper and cream sauce</i>	<b>£23.90</b>
Filetto ali Funghi <i>grilled fillet steak with mushroom, cream and red wine sauce</i>	<b>£23.90</b>
Filetto Farcito <i>fillet steak filled with parma ham and goats cheese, served with a caramelized onion and red wine reduction</i>	<b>£24.00</b>
Surf and Turf <i>fillet steak topped with fried king prawns, dressed with a light jus</i>	<b>£24.90</b>
Arrosto Di Anatra <i>roast breast of duck with red currant sauce, resting on a bed of braised red cabbage and apple</i>	<b>£15.50</b>
Roast Duck Breast <i>with spinach, wild mushrooms and maple syrup dressing</i>	<b>£15.50</b>
Braised Daube of Beef <i>cooked in a rich wine and onion sauce, served on a bed of grain mustard mash</i>	<b>£15.50</b>
Filetto di Maiale al Pesto <i>fillet of pork with pesto sauce, wrapped in parma ham served on a bed of garlic spinach</i>	<b>£13.90</b>
Beef Stroganoff <i>strips of beef in a red wine sauce, served on a bed of rice</i>	<b>£13.80</b>
Pan Fried Sea Bass <i>with smoked bacon, capers and cabbage</i>	<b>£14.90</b>
Filetto di Salmone <i>grilled fillet of salmon, with a fresh tomato, lime and coriander salsa</i>	<b>£13.50</b>
Filetto di Sogliola <i>fresh sole fillets cooked with mushrooms, fresh cream and brandy</i>	<b>£16.50</b>
Scampi au Pernod <i>served on a bed of rice</i>	<b>£14.90</b>

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