



Seafood Specialities

Antipasti

Zuppa del giorno £7.95
Chef's homemade soup of the day

Pane & olive (v) (n) £11.95 (for two)
A selection of Italian breads & marinated Sicilian nocellara olives,
olive oil & balsamic vinegar

Zuppa di cozze £9.95
Best Scottish mussels, white wine, garlic, cherry tomatoes, touch of chilli,
Altamura bread

Cocktail di granchio £14.50
Hastings crab, Marie Rose sauce & Italian breadsticks

Fritto misto (for two) £23.95
Deep fried squid, whitebait, king prawns, garlic & herb mayonnaise
add king prawn £1.95

Capesante , piselli & pancetta £13.95
Pan-seared King Scallops, pea purée, crispy pancetta
& aromatic breadcrumbs

Insalata di polippo & ananas £13.50
Octopus salad, fresh pineapple, coriander, olive oil & lemon

Gamberoni in camicia £12.95
Tiger prawns wrapped in pancetta, aromatic breadcrumbs &
citronette dressing

Bruschetta al pomodoro (v) (vg) £8.95
Toasted Altamura bread with cherry tomatoes, garlic, red onion & basil

Asparaggi al forno £10.95
Fresh asparagus wrapped in Parma ham, rocket , cherry tomatoes &
parmesan shavings, aged balsamic

Arancinetti misti Siciliani (n) £9.50
Selection of Sicilian breadcrumb-coated rice balls on a bed of tomato sauce:
Bolognese sauce, mozzarella cheese & peas rice balls

Pasta & Risotti

Spaghetti ai frutti di mare £18.50

A selection of seafood, cherry tomatoes, white wine, garlic & chilli

Spaghetti alle vongole £17.95

Spaghetti with fresh clams, cherry tomatoes, white wine, garlic & chilli

Ravioli al granchio £18.50

Crab filled ravioli, white wine, cherry tomato, chilli, garlic & best Scottish mussels

Pappardelle al Ragù £16.95

Fresh pappardelle egg pasta, braised beef ragù & creamy stracciatella cheese

Risotto zucchine & limone £16.95 (v, gf)

Arborio rice, sautéed courgette, lemon zest & Parmesan cheese

Add baby prawns £2.50

Italian style spaghetti carbonara £15.95

Pancetta, free range egg, Parmesan & pecorino cheese, black pepper

Sacottini pera & formaggio (v) £16.95

Pear & goat's cheese ravioli, brandy pistachio creamy sauce

Please note that we can provide child portions, gluten free pasta or bread on request.

If you have an allergy or a specific dietary requirement, please inform our staff.

(v) vegetarian

(gf) gluten free

(n) may contain nuts

WiFi: Montalbano Guest password: Montalbano

Secondi

Moules Marinière £18.95

Best Scottish mussels, white wine, garlic, lemon & cream,
served with skinny chips

Guazzetto di pesce £23.95

Seabass fillet, best Scottish mussels, clams, tiger prawn,
in a white wine, garlic, cherry tomatoes & chilli sauce

Sogliola alla Mugnaia £24.95

Whole lemon sole in a butter & lemon sauce,
Lyonnais potatoes & asparagus

Montalbano Seafood Platter £55 per person (min 2 persons)
1/2 lobster, king prawns, calamari, clams, mussels, salmon fillets
Beurre blanc butter sauce, Sicilian dressing, skinny chips & mixed salad

Aragosta alla griglia £79.95

Whole grilled lobster, mixed salad & truffle fries

Please note lobster size between 800 - 1Kg

Pollo alla senape £17.95

Pan-fried chicken supreme, wholegrain mustard mushroom
veloute' & mashed potatoes

Filetto di manzo £34.95

28-day matured fillet of beef, red wine jus & wild mixed mushrooms
dauphinoise potatoes, tenderstem broccoli

Fegato burro & salvia £17.95

Pan-fried calf's liver, onion compote with raspberry vinegar,
mashed potatoes

Melanzane alla Parmigiana (n) £17.50

Layers of fried aubergine, tomato & Parmesan cheese & mozzarella,
Altamura bread

Insalata Montalbano (v) (n) £13.95

Burrata cheese, grilled vegetables, cherry tomatoes & black olives,
mixed leaves, basil pesto dressing
add Parma ham £2.50

Contorni

Zucchine fritte £4.25 | Honey glazed carrots & almond flakes £4.25
Seasonal vegetables £4.25 | Skinny chips £3.95
Mixed salad £3.95 | Rocket, cherry tomatoes & Parmesan salad £4.95



Montalbano
RISTORANTE ITALIANO

Banana split (gf) £8.95

Caramelized banana, vanilla & chocolate gelato, Italian soft meringue, chocolate sauce

Pastry Chef Special £8.95

Semifreddo alle mandorle (n,gf) £7.95

Homemade nougat ice-cream, warm chocolate sauce & crushed almonds

Coppa Amaretto £8.95

Homemade fior di latte gelato, Amaretto liqueur & biscuits

Tiramisù £7.95

Homemade Italian sponge cake soaked in coffee with powdered chocolate, Baileys & mascarpone cheese

Gelati & sorbetti (n) £7.95

Your choice of two scoops from Montalbano's homemade ice creams & sorbets

Vanilla	Amerena cherry	Lemon
Chocolate	Pistachio	Mango
Salted caramel	Rum & raisin	Strawberry

Formaggi (n) £10.95

Trio of best Italian cheeses & biscuits

Pair with a glass of Passito di Pantelleria dessert wine £7.80 100ml

Passito & pasta di mandorle (n) (gf) £11.95

Passito Sicilian dessert wine served with homemade almond biscuits

Espresso £2.75

Liqueur Coffees £7.25

Double Espresso £3.25

Tea £3.10

Latte/Cappuccino £3.65

Hot Chocolate £4.10

Americano £3.25