

TRATTORIA PATATINO

ANTIPASTI

SALMON CRUDO (GF) 13
Ceviche dressing, pickled
baby onion, capers, dill

ANTIPASTI SERVES 2 FOR 22
Chorizo, parma ham, mortadella,
grilled artichokes, olives

BURRATA (V) 13
Grilled peach, lavender, salty
roasted almond

RADICCHIO SALAD (V, GF) 11
Blue cheese dressing, Parmesan,
walnuts, balsamic glaze, lentils

BEETROOT TARTARE (VG, GF) 11
Smoked oil, pearl onion,
vegan yoghurt

BEEF CARPACCIO (GF) 16
Mushroom tapenade, Parmesan,
fresh black truffle

Sides

ROCKET & AGED PARMESAN..... 4.5

CHICORY SALAD (V, GF) (V)..... 4.5

CHARRED TENDERSTEM , GARLIC,
CHILLI (V, GF)..... 4.5

TRUFFLE FRIES..... 5

SMASHED POTATO, SPRING ONIONS &
CHARCOAL..... 4.5

All our meat comes from supplied by our local
butcher John Gilmour a 3rd generation family
butcher, who source from small batch sustainable
farms from the surrounding area where the beef is
only grass fed.

Our seafood is sourced from the family run John
Vallance fish mongers which is oldest owner
operated company with over 130 years' experience
with unique catalogue and access to the freshest
seafood Scotland has to offer.

All prices inclusive of VAT at 20%, a
discretionary service charge of 12.5% will be
added to your bill.

Should you have any allergies or dietary
restrictions please speak to your server and we
will guide you through the menu, and we cannot
guarantee the total absence of allergens.

HOUSE MADE PASTA

ALL OUR PASTAS ARE MADE IN-HOUSE

LINGUINE.....20
Monkfish ragu, Scottish mussels & parsley

PACCHERI (V).....15
Tomato, stracciatella, fresh basil *vg on request

SPAGHETTONI (V).....16
Cacio e pepe

GNOCCHI.....18
Squash, lorne sausage, sage butter, walnuts

REGINETTE.....20
Lamb ragu, salsa verde, pecorino

Sourdough Pizza

ALL OUR DOUGHS ARE MADE IN-HOUSE

HAGGIS & NDUJA.....15
Nduja, haggis, rocket, oregano honey, fior di
latte

MARGARITA (V).....13
Scottish mozzarella, sugo, basil pesto

HIGHLAND BRESAOLA.....16
Fior di latte, bresaola, spinach, tomato
chutney

VEGGIE.....14
Squash cream, vegan stracciatella, radicchio,
walnut

TRUFFLE (V).....19
Truffle cream, fior di latte, wild mushrooms,
chives, fresh black truffle

FIRED OVER THE COALS

RIBEYE STEAK 226G.....37
Smashed potato, seasonal veg & salsa verde

OSSOBUCO.....29
Creamy polenta, gremolata

MUSHROOM SKEWER (V).....28
Vegan yoghurt, pickled veg