

TRATTORIA PATATINO

ANTIPASTI

SALMON CRUDO (gf)..... 12
Capers, dill, red onion,
green olive

SLICED MEATS..... 2 FOR 10
..... 4 FOR 20
Mortadella, salami,
prosciutto, bresaola

BURRATA (gf)..... 12
Vine tomato, anchovy, sweet
chilli peppers, basil oil

CAESAR SALAD (gf)..... 11
Charred lettuce, anchovy,
cured yolk, parmesan

SHELLED SCALLOP (gf)..... 15
Seaweed butter, citrus,roe

BEEF CARPACCIO (gf)..... 18
Rocket, balsamic glaze,
Parmesan

Sides

ROCKET & AGED PARMESAN (v,gf). 6.5
TOMATO & BREAD SALAD..... 6.5
CHARRED TENDERSTEM &
TOASTED ALMONDS (v,gf)..... 6.5
SMASHED POTATO, SPRING ONIONS
& CHARCOAL (v,gf)..... 6.5

All our meat comes from our local butcher John Gilmour, a 3rd generation family butcher. They 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 in £, inclusive of VAT at 20%, a discretionary service charge of 12.5% will be added to your bill. (v) vegetarian (gf) gluten-free

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 AVAILABLE SOLO
OR TO SHARE WITH FRIENDS

TAGLIOLINI.....23/46
Shellfish bisque, Eyemouth crab, Amalfi lemon

TROFIE (v).....16/32
Fresh basil pesto, beans, potato, pecorino

SPAGHETTONI (v).....17/34
Cacio e pepe

GNOCCHI.....20/40
Pea, wild mushroom, sage butter, italian sausage

REGINETTE.....22/44
Tomato, pork cheek ragu, asparagus

Sourdough Pizza

ALL OUR DOUGHS ARE MADE IN-HOUSE
BY OUR SICILIAN PIZZA CHEF

HAGGIS & NDUJA.....18
Nduja, haggis, rocket, jalapeno, hot honey,
fior di latte

MARGHERITA (v).....16
Scottish mozzarella, sugo, basil pesto

CARNE.....18
Salami & italian sausage, sugo, fior di latte

VEGGIE (v).....18
Artichoke, broccoli, red onion, olives, sugo,
fior di latte

FIRED OVER THE COALS

TAKE THEM DOWN SOLO OR PERFECT FOR SHARING

32-DAY AGED SIRLOIN 350G (gf).....45

SUCKLING PIG PORCHETTA (gf).....37

ST BRIDES POULTRY HALF ROASTED CHICKEN (gf).....35
All our meat is served on a bed of roasted seasonal veg & salsa verde

WHOLE SEABASS, SMOKED BUTTER (gf).....47

WHOLE LOBSTER GRILLED (gf).....MP
All our seafood is rested on a bed of roasted seasonal veg,
gremolata and lemon