

STARTERS

Calamari Fritti Deep fried flour dusted squid with a lemon mayo dip	7.25
Salmone e Gamberetti A mix of smoked salmon and prawns with dill and lime aioli	8.95
Caprese Corvina (V) Fresh mozzarella, tomatoes, roasted peppers, rocket and balsamic glaze	6.95
Ravioli Fritti Deep fried meat ravioli with a spicy tomato dip	7.25
Minestrone (V) Italian vegetable soup	4.95
Pate Della Casa Homemade chicken liver pate, served with toast and onion chutney	5.95
Gamberoni Desiderio Shelled king prawns with a chilli and tomato sauce OR with garlic and white wine sauce	7.95
Prosciutto Melone Wafer thin parma ham with seasonal melon	7.95
Baci Di Funghi Farciti Hand picked mushrooms stuffed with black pudding and deep fried with a peppered mayo dip	7.25
Mezza Pasta Choose a starter size portion from pasta section	7.50
Crostini Misti For Two Selection of Italian breads, topped with marinated tomatoes, roasted peppers, pickled vegetables and BBQ chicken	10.95

ANTIPASTO CORVINA

For 1 - 8.95 or For 2 - 16.95

Got to be tried! A selection of Italian meats, served with bruschetta, olives and other nibbles

PASTAS

Tagliatelle Casalinghi Veal pieces, bacon, mushrooms onion and cream, with a touch of tomato	11.95
Penne Norcina Hot sausage, peppers and tomato and cream sauce	10.95
Tagliatelle Papalina (V) Gorgonzola, peas, mushrooms, onions and cream sauce	10.25
Ravioli di Zucca (V) Pumpkin filled ravioli with a cream and tomato sauce topped with pecorino cheese shavings	11.95
Fusilli Gamberoni E Salmone King prawns and smoked salmon served in a cream sauce with a touch of tomato	11.95
Risotto Della Nonna Spicy Italian Sausage, peas, mushrooms, onions tomato and a touch of cream	9.95
Risotto Pescatora Risotto with a medley of seafood and cherry tomatoes	12.95
Lasagna Al Forno	9.95
Penne Piccante (V) Chilli and tomato pasta (with your choice to add, chicken, prawns or hot sausage 2.50 each)	8.95
Spaghetti Carbonara Pancetta, egg, cream and parmesan	9.95
Spaghetti Amatricana Bacon, onions and tomato sauce	9.95
Spaghetti Bolognese Minced beef and tomato sauce	9.95

COMBO

Have the best of both worlds,
have a half pizza
and half pasta
to share (2 people)
12.95 each

EST. 2016

CAFE CORVINA

AUTHENTIC ITALIAN CUISINE
FALKIRK

SIGNATURE DISHES

Medaglioni Di Filetto Con Risotto Ai Funghi	26.95
Medallions of beef fillet, red wine and rosemary jus, mushroom risotto	
Pollo Balmoral	16.95
Haggis stuffed chicken wrapped with pancetta, cream whisky and Dijon mustard sauce	
Seabass Combo	19.95
Pan fried fillet of bass, king prawns, squid and mussels with garlic, olive oil and white wine	
Gamberoni Thermidor	18.95
Baked king prawns, with a cream onion, mustard and cheese sauce served with rice	

MAINS

"Unless otherwise stated, all main served with a choice of potatoes or hand cut chips."

Pollo ai Porri	15.25
Chicken sautéed with leeks and strong provolone cheese in a brandy and cream sauce.	
Pollo Fantasia	14.95
Pan fried chicken fillet with a choice of creamy peppercorn or diane, or creamy mushroom sauce	
Pollo Peperonata Con Funghi	14.95
Chickens strips with mushrooms, peppers, onions, rosemary, red wine and tomato, served with rice	
Veal Milanese	16.95
Breaded veal served with spaghetti Napoli	
Involtni Di Vitello	16.95
Veal stuffed with provolone cheese and fresh oregano, wrapped in pancetta and served on marinated tomatoes with a Napoli reduction	
Scaloppine Limone	15.95
Pan fried veal with a lemon, butter and parsley sauce	
Scaloppine Al Marsala E Funghi	16.95
Pan fried veal with a sweet Marsala wine and mushroom sauce with a hint of cream	
Filetti Di Spigola	18.95
Pan fried sea bass fillets with a choice of sauce (Lemon and rosemary, smoked salmon and cream or tomato, caper and olive)	

STEAKS

Our Scottish steaks are extra mature, hung for 28 days at our butchers new air drying plant, producing the most tender meat around. Served with sautéed onions and mushrooms, and a choice of potatoes.

Filetto Strogonov	24.95
Served with rice	
Filetto Modenese	26.95
With a shallot, honey and balsamic reduction	
Filletto Rossini	27.50
Topped with pate, mushroom in a dark madeira wine sauce	
Tagliata Di Manzo	21.95
Sliced sirloin on a bed of rocket and parmesan	
Fillet 225g	24.50
Sirloin 225g	19.95
Choice of sauces	2.50
Peppercorn . Diane . Jack Daniels and homemade BBQ . Gorgonzola	
Why not make it a surf and turf.	
Add king prawns to your steak 5.95	

PIZZAS

"We specially imported our gas oven from Italy and have had rigorous training on perfecting the art and science behind making a delicious, light and tasty Roman style pizza."

All our pizzas served with straineese tomatoes, mozzarella cheese and sprinkled with oregano

Margherita Tomato with mozzarella and a sprinkle of oregano	8.50
Americana Homemade BBQ base with Italian style roast chicken	9.95
Siciliana Goats cheese, caramelised red onions and topped with fresh rocket	10.95
Scozzesse Haggis, pancetta and black pudding	10.95
Calabrese Spicy Calabrese Nduja salami paste, chillies, red onions	10.50
Toscana Tuscan sausage, roast chicken, salami and ham	11.50
Fiorentina Roasted chicken, seasoned spinach and pancetta	9.95
Parmiggiana Parma ham, fresh rocket, parmesan shavings and drizzled with olive oil and balsamic glaze	11.50
Contadina Roasted courgettes, aubergine and roast peppers	9.95
Quattro Stagioni Olives, roasted peppers, mushrooms and ham	9.95
Napoli Tomato base, anchovies and olives (no cheese)	11.50
Tedesco With Würstel sausage and French fries	10.95
Diavola Pepperoni, red onions, peppers and Salami	10.50
Calzone Folded Pizza with mozzarella, salami, ham, roast chicken and mushrooms	12.50
Veggie Calzone Mushroom, onions, peppers, olives, cheese	12.50

We do a wide range of other toppings and don't be hesitant to ask your waiter or make up your own pizza!

Extra topping	Deluxe Toppings	Change Mozzarella to Bufala Mozzarella
1.00	2.00	2.00

BREADS

Bread & Olive Oil	2.95
Garlic Bread	3.50
Garlic Bread & Cheese	3.95
Focaccia Garlic Garlic pizza bread base	4.95
Focaccia Rosmarino Rosemary & sea salt pizza bread base	4.95
Focaccia Bruschetta Garlic pizza bread base, topped with chopped tomatoes marinated with olive oil and herbs	6.95
Focaccia Cheese Garlic pizza bread with mozzarella	6.95
Focaccia Rossa Pizza bread with pizza sauce	5.95
Bruschetta Garlic bread topped with chopped tomatoes, olive oil and herbs	5.95

SIDES

Marinated Olives	2.95
Tomato And Onion Salad	3.50
Rocket And Parmesan Salad	3.95
Hand Cut Chips	3.50
Lyonnais Potatoes	3.95
Veg Of The Day	2.95
Homemade Onion Rings	3.50
Sautéed Asparagus	4.95
House Salad	3.95

WELCOME

We hope to make your visit with us as enjoyable as possible. We strive to use only the best of ingredients in our menu and it has been designed to maximise their freshness. However, should you not see your favourite Italian dish, and providing we have the ingredients, our chefs will be only to happy to cater for you.

Should you have any concerns and suggestions for improvement, please let us know.

Enjoy and Buon Appetito!

Gianni and Tony Crolla.

COCKTAILS

Alabama Slammer Amaretto, Southern Comfort, gin and orange juice	6.75
Cosmopolitan Vodka, Cointreau, cranberry, lime juice and sugar syrup	6.95
Mojito Rum, lime juice, fresh mint, sugar syrup and soda	6.75
Long Island Ice Tea Vodka, fin, tequila, rum and coke	5.95
Blue Balls Blue curacao, pineapple and Bacardi	6.25
French Martini Chambord, vodka and pineapple	6.95
Sex On The Beach Peach Schnapps, vodka, orange and cranberry juice	5.95
Strawberry Daiquiri Rum, strawberries, sugar and lime	7.25
Coffee Martini Vodka, Tia Maria and espresso coffee	6.75
Black Cat Vodka, cherry brandy, cranberry and coke	5.95
Tie Me To The Bedpost Malibu, amaretto, rum, peach Schnapps, cranberry, orange and pineapple juice	6.95
Blue Lagoon Vodka, Blue Bols and Lemonade	5.50
Black Russian Tia Maria, vodka and coke	5.95
Slo Comfortable Screw Gin, Southern Comfort and vodka, fresh orange	5.95
Woo Woo Vodka, Peach Schnapps and cranberry juice	6.25
Tropical Hurricane White and gold rum, lime and lemon juice with passion fruit	6.95
Amaretto Sours Amaretto, sour mix, egg white	6.75
Bramble Brockmans gin, lemon juice, sugar syrup, grenadine	6.95
Pornstar Martini Passion fruit puree, vanilla vodka, egg white and prosecco	7.95

PROSECCO COCKTAILS

Bellini Prosecco, Peach Schnapps and orange juice	6.95
Proseccoberry Prosecco with a hint of backberry liqueur	6.95
Limonsecco Prosecco with a touch of Limoncello	6.95
Kir royal Prosecco and Crème de Casis	6.95
Aperol Spritz Prosecco, Aperol and soda	7.25

BAR DRINKS

Soft Drinks	from 1.90
Fruit Juice	2.10
San Pelligrino cans	2.75
Minerale - Still or Sparkling 200 ml	2.25
75cl	3.95
Bottled beer	3.95
Draught Menabrea Half Pint	3.50
Pint	5.50
Cider	from 3.95
Spirits 25ml	from 2.95
Deluxe Whisky / Gins 25ml	from 3.15
Deluxe Brandies	from 3.60
Port	2.95
Vintage Port	from 6.20
Italian Liqueurs	from 2.90
Grappas	from 3.10
Various Liqueurs	from 2.95
Non Alcoholic Beer	from 3.95

CAFFE

Tea	1.70
Espresso	1.60
Double Espresso	2.60
Latte	2.60
Cappuccino	2.40
White Coffee	2.20
Americano	1.90
Speciality Teas	2.70
Affogato Ice cream and espresso (add liqueur £2)	5.95
Coffee Liqueur Choice of liqueur, coffee and cream	5.95
Mocha	2.80
Hot Chocolate	2.80

Please notify us on any allergies you may have and we will guide you on your selection.

Please note:
An optional 10% service charge will be added to your bill on table of 8 and more.

DESSERTS

Tiramisu Coffee liqueur, sponge, zabaglione, cream and crumbled flakes	5.50
Profiteroles Choux pastries filled with chantilly cream, covered in chocolate cream	5.95
Trio Di Dolce Chefs choice of three desserts, which is perfect for sharing	7.95
Tortina Ricotta E Pera Ricotta and pear tart	6.95
Waffle With banana, Nutella, ice cream, whipped cream and caramel sauce	6.95
Cannoli Siciliana Sweet crispy pastry rolls with sweet ricotta	5.75
Sticky Toffee Pudding Homemade and served with caramel sauce and ice cream	6.50
Cheese And Biscuits A selection of italian cheese, served with honey and biscuits	8.95
Corvina's Bombolinis Italian style doughnut strips with Nutella dip and ice cream	6.95

ICE CREAM

Coppa Cioccolato Chocolate ice cream topped with Nutella, crumbled flakes, chocolate sauce and cream	5.95
Coppa Fragola Strawberry ice cream, fresh strawberries, strawberry sauce and cream	5.95
Coppa Amaretto Vanilla ice cream, crunchy amaretto biscuits, amaretto liqueur, chocolate sauce and cream	5.95
Coppa Crocantino Nut ice cream, chopped nuts, a splash of Frangelico, chocolate sauce and cream	5.95
Coppa Oreo Vanilla ice cream, crushed cookies, Irish cream liqueur, chocolate sauce and cream	5.95
Gelati Misti Mixed ice cream	5.95
Sorbetto Ask your waiter for flavours	5.95

WE ALSO
DO TAKE AWAY

ASK YOUR WAITER FOR MORE DETAILS AND MENU