



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



Starters

Calamari Fritti Deep fried flour dusted squid with a lemon mayo dip	8.50
Salmon & Prawns With Marie Rose dip	8.95
Caprese Corvina V Fresh mozzarella, tomatoes, roasted peppers, rocket & balsamic glaze	8.50
Arancini Deep fried filled rice balls (ask waiter for filling)	7.95
Minestrone (Italian vegetable soup	5.75
Pate Della Casa Homemade chicken liver pate, served with toast & onion chutney	7.95
Gamberoni Vino Bianco King prawns with garlic, white wine and chilli	8.95
Proscuitto Melone Wafer thin parma ham with seasonal melon	8.95
Baci Di Funghi Farciti Hand picked mushrooms stuffed with black pudding & deep fried with a peppered mayo dip	8.50
Mezza Pasta Choose a starter size portion from pasta section	8.50

Antipasto Corvina

For 1 - 10.95 or For 2 - 18.95 Got to be tried! A selection of Italian meats, served with bruschetta, olives & other nibbles

— Breads -

Bread & Olive Oil	2.95
Garlic Bread	3.75
Garlic Bread & Cheese	4.50
Focaccia Garlic Garlic pizza bread base	6.95
Focaccia Rosmarino Rosemary & sea salt pizza bread base	6.95
Focaccia Bruschetta Garlic pizza bread base, topped with chopped tomatoes marinated with olive oil and herbs	9.95
Focaccia Cheese Garlic pizza bread with mozzarella	7.95
Bruschetta Garlic bread topped with chopped tomatoes, olive oil and h	7.95 erbs
Frittelle Deep fried pizza dough strips with chilli dip	7.95

Sides

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Mains

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

Pollo Louisiana Chicken with sweetcorn, cajun spices with a cream & white wine sauce	16.50
Pollo Fantasia Pan fried chicken fillet with a choice of creamy peppercorn or diane, or creamy mushroom sauce	16.95
Pollo Peperonata Con Funghi Chickens strips with mushrooms, peppers, onions, rosemary, red wine & tomato, served with spiced risotto	16.75
Filetti Di Spigola Pan fried sea bass fillets with a choice of sauce: Lemon & rosemary, smoked salmon & cream or tomato, caper & olive	19.95
Veal Milanese Breaded veal served with spaghetti Napoli	17.95
Saltimbocca Romana Veal, parma ham with a white wine & sage sauce	17.95
Scaloppini Funghi Crema Pan fried veal with a mushroom, cream & tarragon sauce	17.95

-Signature Dishes

Medaglioni Di Filetto Con Risotto Ai Funghi Medallions of beef fillet, red wine & rosemary jus, mushroom risotto	29.95
Pollo Scozzese Chicken with haggis, pancetta in a whisky dijon mustard & cream sauce	18.95
Seabass Combo Pan fried fillet of bass, king prawns, squid & mussels with garlic, olive oil & white wine	22.50
Gamberoni Thermidor Baked king prawns, with a cream onion, mustard & cheese sauce served with risotto	21.95

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 hand cut chips.

Fillet 225g 27.95

 Sirloin 225g
 23.95

Choice of sauces 3.95
Peppercorn . Diane . Jack Daniels . Homemade BBQ

Gorgonzola . Rossini Style Sauce

Tagliata Di Manzo 26.95 Sliced sirloin on a bed of rocket & parmesan

Why not make it a surf and turf? Add king prawns to your steak 6.95

P	izzas ———	
training on perfecting the art light and tasty Roman style	oven from Italy and have had rigorous and science behind making a delicious, pizza. All our pizzas are served with la cheese and sprinkled with oregano.	
Margherita 9. Tomato with mozzarella & a sprinkle of oregano	25 Paesana 11.50 Roasted peppers, mushroom, onion & fresh tomato	
Americana 11. Homemade BBQ base with Italian style roast chicken	95 Quattro Stagioni 11.50 Olives, roasted peppers, mushrooms & ham	
Siciliana 11. Goats cheese, caramelised red onions & topped with	95 Napoli 11.50 Tomato base, anchovies & olives (no cheese)	
fresh rocket Scozzesse 11. Haggis, pancetta	Soprano 12.95 Onion, meatballs, ham & peperoni	
& black pudding Calabrese 12. Spicy Calabrese Nduja salami	Diavola 12.50 Pepperoni, red onions, peppers & Salami	
paste, chillies & red onions Toscana 12. Tuscan sausage, roast chicken, salami & ham	Calzone 13.95 Folded Pizza with mozzarella, salami, ham, roast chicken & mushrooms	
Fiorentina 11. Roasted chicken, seasoned asparagus & pancet	Mushroom, onions,	
Parmiggiana 13. Parma ham, fresh rocket, parmesan shavings & drizzled with olive oil & balsamic glaze	95 We do a wide range of other toppings and don't be hesitant to ask your waiter or make up	
Extra topping 1.50	Change Mozzarella to Bufala Mozzarella 2.00	
Deluxe Toppings 3.00	Gluten Free Base 2.50	

- Pastas-

Tagliatelle Casalinghi Veal pieces, bacon, mushrooms onion & cream, with a touch of tomato	13.95	Fusilli Gamberoni E Salmone King prawns & smoked salmon served in a cream	15.95
Penne Norcina	12.95	sauce with a touch of tom	nato
Hot sausage, peppers and tomato & cream sauce		Risotto Pescatora Risotto with a medley	15.95
Tagliatelle Papalina V		of seafood	
Gorgonzola, peas, mushroom onions & cream sauce	ıs,	Penne Piccante V	10.45
Ravioli di Zucca 🛡	13.95	Chilli & tomato pasta Add chicken, prawns	
Pumpkin filled ravioli with a cream & tomato sauce		or hot sausage	3.00 each
Risotto Della Nonna Spicy Italian Sausage, peas, mushrooms, onions tomato & a touch of cream	12.95	Traditional Pastas Choose from Bolognese Carbonara, Napoli, Amatricana or Lasagna	12.90

Combo Have the best of both worlds, have a half pizza & half pasta to share (2 people) 15.95 each

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

Desserts -**Tiramisu** 6.95 Coffee liqueur, sponge, zabaglione, cream & dusted with chocolate 7.50 **Profiteroles** Choux pastries filled with chantilly cream, covered in chocolate cream 8.95 Trio Di Dolce Chefs choice of three desserts, which is perfect for sharing Torta Formaggio 7.50 Cheesecake of the day Waffle 8.50 With banana, Nutella, ice cream, whipped cream & caramel sauce Cannoli Siciliana 6.95 Sweet crispy pastry rolls with sweet ricotta **Sticky Toffee Pudding** 7.95 Homemade & served with caramel sauce & ice cream Corvina's Bombolinis 7.95 Italian style doughnut strips with Nutella dip -Ice Cream-6.95 **Coppa Cioccolato** Chocolate ice cream topped with Nutella, crumbled flakes, chocolate sauce & cream 6.95 Coppa Fragola Strawberry ice cream, fresh strawberries, strawberry sauce & cream 7.95 Coppa Amaretto Vanilla ice cream, crunchy amaretto biscuits, amaretto liqueur, chocolate sauce & cream 7.95 Coppa Crocantino Nut ice cream, chopped nuts, a splash of Frangelico, chocolate sauce & cream 7.95 Coppa Biscoff Vanilla ice cream, crushed Biscoff biscuit, Irish cream liqueur, chocolate sauce & cream Gelati Misti 5.95 Mixed ice cream Sorbetto 5.95 Ask your waiter for flavours

We also do Take Away

Ask your waiter for more details and menu.

Please note

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

-Cocktails-

Cocktails	
Alabama Slammer Amaretto, Southern Comfort, gin & orange juice	7.75
Cosmopolitan Vodka, Cointreau, cranberry, lime juice & sugar syrup	7.95
Mojito Rum, lime juice, fresh mint, sugar syrup & soda	8.95
Long Island Ice Tea Vodka, gin, tequila, rum & coke	6.95
Blue Balls Blue curacao, pineapple & Bacardi	7.25
French Martini Chambord, vodka & pineapple	7.95
Sex On The Beach Peach Schnapps, vodka, orange & cranberry juice	7.95
Strawberry Daiquiri Rum, strawberries, sugar & lime	8.95
Coffee Martini Vodka, Tia Maria & espresso coffee	8.75
Black Cat Vodka, cherry brandy, cranberry & coke	7.50
Tie Me To The Bedpost Malibu, amaretto, rum, peach Schnapps, cranberry, orange & pineapple juice	7.95
Blue Lagoon Vodka, Blue Bols & Lemonade	7.50
Black Russian Tia Maria, vodka & coke	7.95
Slow Comfortable Screw Gin, Southern Comfort, vodka & fresh orange	7.95
Woo Woo Vodka, Peach Schnapps & cranberry juice	7.75
Piña Colada White rum, pineapple, coconut milk, sugar syrup & touch of lime	8.95
Amaretto Sours Amaretto, sour mix & egg white	7.95
Bramble Brockmans gin, lemon juice, sugar syrup & grenadine	7.95
Pornstar Martini Passion fruit puree, vanilla vodka, egg white & prosecco	8.95

—— Prosecco Cocktails ——

Bellini Prosecco, Peach Schnapps & orange juice	8.95
Proseccoberry Prosecco with a hint of backberry liqueur	8.95
Limonsecco Prosecco with a touch of Limoncello	8.95
Kir Royal Prossecco & Crème de Casis	8.95
Aperol Spritz Prossecco, Aperol & soda	8.95

Rar Drinks

——— Bar Drinks		
Soft Drinks	from 2.30	
Fruit Juice	from 2.50	
San Pelligrino Cans	2.95	
Minerale - Still or Sparkling 200 ml 500 ml	2.25 3.95	
Bottled Beers	4.50	
Draught Menabrea Half Pint Pint	3.75 5.75	
Cider	from 4.50	
Spirits 25ml	from 3.80	
Deluxe Whisky / Gins 25ml	from 3.95	
Deluxe Brandies	from 4.95	
Port	3.95	
Vintage Port	from 6.20	
Italian Liqueurs	from 3.80	
Grappas	from 3.95	
Various Liqueurs	from 3.50	
Non Alcoholic Beer	from 3.95	
Caffe		
Tea	2.20	
Espresso	1.90	
Double Espresso	2.90	
Latte	2.95	
Cappuccino	2.80	
White Coffee	2.40	
Americano	2.40	
Speciality Teas	2.90	
Affogato Ice cream & espresso (add liqueur £3.00)	7.95	
Coffee Liqueur Choice of liqueur, coffee & cream	8.95	
Mocha	2.95	
Hot Chocolate	2.95	

