



A la Carte Evening Menu

Starters

1 Prosciutto Deliza	£8.75
Chianti poached pear with parma ham, dolcelatte, salami, salad leaves drizzled with walnut and honey dressing	
2 Pate Maison Du Chef	£6.90
Chicken liver pate matured in whisky	
3 Champignons Farcis	£6.75
Mushrooms stuffed with pate and deep fried in batter	
4 Haggis Ecosse	£7.75
Gateau of haggis, neeps and tatties on a pool of The Glenlivet whisky cream sauce	
5 Escargots Alla Lampedusa	£8.50
Snails sauted in red onion, pancetta, sun dried tomato with garlic and parsley butter	
6 Insalata Caprese	£6.25
Sliced Tomato & Buffalo Mozzarella topped with Vinaigrette dressing, Sweet Chilli Jam and Parmesan shavings	
7 Antipasta D'Italia	£10.75
A selection of Italian Hors D'oeuvres	
8 Champignons Condatina	£6.90
A filo basket of mushrooms, leeks, mozzarella in a grain mustard and pesto sauce laced with tomato and chive coulis	
9 Salade De Melone Della Casa	£6.90
Salad of melon, banana, apple, avocado laced with a curried mayonnaise on salad leaves and popadom	

Pastas

1 Lasagne Al Forno	£10.75
Pasta squares layered with bolognese sauce, topped with mozzarella cheese sauce and baked in the oven	
2 Risotto Caruso	£10.75
Risotti of spring onions, asparagus, avocado with coriander, chilli, lime and tequilla dressing	
3 Pizza Siprema	£10.75
12 inch pizza topped with tomato, parma ham, salami, pancetta, wild mushrooms topped with dolcelatte and mozzarella cheese	
4 Cannelloni Alla Nizzarda	£10.75
Pasta filled with meat, spinach and cheese, oven baked with tomato sauce and mozzarella cheese	
5 Spaghetti 'Frank Sinatra'	£11.95
Spaghetti tossed asparagus, smoked bacon, spring onion and prawns in a grain mustard and garlic dressing	
6 Spaghetti Carbonara	£11.20
Spaghetti with garlic, ham, parsley, cream and egg yolk	
7 Penne Alfredo	£11.95
Penne pasta with smoked chicken, prawns, mushrooms, in a basil and garlic cream sauce	
8 Risotto Caprese	£11.95
Risotto of wild mushrooms, sun dried tomatoes and pancetta with a roast red pepper coulis	

Seafood Starters

1 Cozze Vino Bianco	£9.75
Steamed mussels served in their shells with white wine, tomatoes, garlic, shallots, lemon and fresh herbs	
2 Cocktail Di Gambretti	£8.95
Prawn cocktail made with a fresh cream sauce and garnished with mixed salad	
3 Omelette 'Fantasia'	£10.25
A seafood omelette of scallops, scampi tails, lobster and prawns laced with a lobster and dill bisque	
4 Saumon D'Ecosse Fume	£10.50
Smoked salmon served with salad and brown bread	
5 Salmon Fume Nova Francesco	£11.50
Smoked Scottish salmon accompanied by savoury prawn and chive scrambled egg	
6 Crab & Avacado stack	£8.75
Bound with spiced fresh creme, finished with Chilli & Coriander Salsa	
7 Pan seared Scallops	£10.50
Set on Minted Pea Puree with crisp Panchetta	
8 Calamari Fritti	£8.90
Deep fried spicy Calamari rings with a Tomato, Olive & Caper Tapanade	
9 Scampi Salad 'Palermmitana'	£9.75
Salad of west coast prawns with a sun dried tomato, basil, garlic and lime vinaigrette	
10 Gamberoni All 'Aglio Limone	£11.50
Fresh prawn tails in their shells grilled with lemon, garlic, red onion and olive oil	
11 Monkfish & scallop salad	£9.50
Sauted medallions of Monkfish & Scallops, served on a green vegetable and Charizo salad finished with Pernod cream	

12Sogliola La Scala	£8.75
Grilled lemon sole fillet with prawns, spring onions, roast hazelnuts, coriander and lime olive oil.	

Soups

1 Cullen Skink	£7.75
A favourite local smoked fish soup	
2 Zuppa Di Sorrento	£8.50
Scampi tail, red mullet, scallop, sea bass, halibut, prawns and mussels in a fennel and roast tomato bisque	
3 Lobster Bisque	£8.50
A soup made from the king of seafood garnished with parsley and cream	
4 Cream of wild mushroom & bluecheese soup	£6.25
Served with White Truffle Oil	
5 Ministrone Di Rizo	£5.75
Tuscan Minestrone with rice Basket of garlic bread @ £4.25	

Vegetarian

1 Roast pepper, mushroom and asparagus lasagne	£13.50
Baked in a Mozzarella Cheese sauce	
2 Mediterranean Wellington	£13.50
Mediterranean vegetables in a pesto and tomato sauce topped with mozzarella encased in puff pastry	
3 Brie and Broccoli Pithirier	£13.50
A puff pastry fluted parcel stuffed with a creamy brie, broccoli and onion sauce	
4 Omelette Casalinga	£13.50
Penne pasta, chargrilled vegetables, mushrooms, potato and herb omelette drizzled with red onion and tomato coulis	
5 Vegetarian Crumble	£13.50
Brie, potato, courgette and almond crumble	
6 Filo Basket Condatina	£13.50
Filo basket filled with chargrilled vegetables topped with mozzarella on a pool of roast tomato and chive dressing	

Entrees

1 Bistecca 1629	£24.75
Grilled fillet steak wrapped with smoked bacon, topped with gruyere cheese and laced with tarragon and peppercorn sauce	
2 Bistecca Dragoncello	£23.75
2 x 4oz. Sirloin steaks grilled with crab, prawns topped with garlic and parsley butter	
3 Bistecca Alla Funghetto	£24.50
Grilled sirloin steak topped with mushroom and red wine sauce	
4 Bistecca D'Ecosse	£24.95
Gateau of fillet steak, lemon sole, salmon and scampi tails coated with a lobster and prawn sauce	
5 Tournedos Rossini	£28.50
Fillet steak grilled and served on a crouton topped with chicken liver pate and madeira sauce	
6 Pollo Alla Funghetto	£17.90
Strips of Chicken & Wild Mushroom in a creamy Tarragon and garlic sauce, served with rice	
7 Boeuf Karachi	£19.75
Cuts of fillet steak, dusted with curry powder, turmeric, karachi spices sauted, finished with a cream yoghurt spice and rice	
8 Pollo Sorpesa	£18.90
Chicken supreme filled with sun dried tomatoes, mozzarella, pine nuts, chargrill peppers wrapped with pancetta on a garlic cream pesto sauce	
9 Polo Oriental	£18.90
Chicken supreme filled with tiger prawns, scallops and spring onions drizzled with sweet chilli and coriander sauce	
10Roast lion of venison	£23.00
Served with Caremalized Pear finished in a Bitter Chocolate &Red Wine Jus	
11Petto D'Anitra Oztavio	£22.75
Grilled marinated duck breast with stir fry vegetables drizzled with orange and Cointreau glaze	
12Cantonese Duck Breast Soo Chow	£22.75
Roasted marinated duck breast with tiger prawns, shitake mushrooms, spring onions, ginger and lime chilli sauce	
13Grilled lamb cutlets	£24.00
Layed on Black Pudding, crushed Potatoes and served with a Minted Red Berry Jus	
14Grilled lion of pork Valdostanna	£17.90
Escalopes of pork topped with parma ham, salami and dolcillata cheese on wild mushroom risotto with roast tomato and chive sauce	

Grills

1 Prime Scotch Fillet Steak 8oz	£27.50
2 Prime Scotch Sirloin Steak 8oz	£22.50
Prime Scotch Sirloin Steak 12oz	
3 Prime Scotch T Bone Steak 1lb 4oz	£31.00
4 Chateau Briand De Notre Facon	£58.00
(for two people) One pound of prime fillet of beef prepared and sliced and coated with madeira sauce & accompanied by a bouquetierre of vegetables A selection of fresh vegetables at no extra charge served with all main courses Tossed continental salad recommended with our grills @ £2.75	

Gourmet

1 Bistecca 'The Glenlivet'	£26.25
Grilled fillet steak on a haggis potato cake topped with Strathdon cheese on a pool of 'The Glenlivet' whisky sauce	
2 Bistecca Di Mare Bosa	£28.50
Grilled fillet steak on an array of lobster, scallops and scampi tails coated with a smoked Orkney cheese and chive cream sauce	
3 Fruitti Di Mare Puglia	£25.50
A melody of lobster, salmon, halibut, scampi tails and scallops in a champagne and crayfish sauce	
4 America's Own Surf And Turf	£33.50

Prime fillet of steak coupled with succulent lobster meat in a cheese sauce	
5 Saumon Scallop Di Palmero	£26.50
Tournedos of salmon filled with scallop, scampi and lobster in a saffron and chive sauce	

Please allow extra time for the preparation for these dishes

Seafood

1 Salmone 1629	£18.95
Salmon fillet on a smoked haddock & spring onion cake with 'Cullen skink brie'	
2 Fillet of sea bass rimini	£19.90
Grilled Fillet of Sea Bass on a bed of chorizo, prawns, asparagus, sundried tomato, finished in a garlic & lemon oil	
3 Scampi Di Caverna	£19.75
A fresh battered scampi accompanied with side salad and wedges of lemon	
4 Sogliola Et San Remo	£19.75
Paupiettes of lemon sole and scampi tails topped with crispy smoked bacon, spring onions, lemon and basil butter	
5 Baked duet of Lossiemouth haddock	£18.50
Baked Haddock & Smoked Haddock in a creamy Mornay sauce finished with Prawns	
6 Fritto Mistto	£26.50
An array of seafood grilled with lemon basil and parsley olive oil	
7 1629 seafood kebab	£23.75
Skewered Halibut, Scallops, Monkfish & Scampi tails coated in a Thermidore sauce, served on a bed of rice	
8 Battered fillet of North sea halibut	£24.75
Served on a Spinach mash finished with a Lemon & Caper Mayonnaise	
9 Aragosta A Piacere	From
Fresh Lobster to your preference (price by arrangement) The King of Shellfish presented to a very high standard by our chef with whom you can discuss the preparation of the Lobster. Ordered 24 hours in advance for that very special occasion.	£30.00

Please allow extra time for the preparation for these dishes

Sweets

1 Scotch Mist	£5.95
Resembles the Scottish Highlands on a cold and misty morning: crushed meringue, whisky, cream and served with shortcake	
2 Baked Alaska (Old Favourite)	£6.75
A light sponge base topped with ice cream and raspberry sauce, smothered with meringue and baked in the oven	
3 Lemon Brulee	£6.50
Tangy lemon sorbet with sweet whipped topping and finished with a hot crunchie caramelised top	
4 Raspberry Capri	£6.50
Raspberries, ice cream, fruit topping, whipped cream topped with crushed meringue	
5 Tartufo Bianco	£5.50
Dairy Ice Cream with a Coffee Ice Cream centre, coated with finely crushed meringue	
6 Banana Surprise	£6.90
Banana, ice cream, amarena cherries, chopped nuts, whipped cream finished with raspberry sauce	
7 Tiramisu Coppa	£5.70
Alternate layers of liqueur soaked sponge and whipped cream, then delicately sprinkled with cocoa	
8 Panna Cotta Coppa	£5.50
A classic dessert from Piemonte with a vanilla flavoured cream base covered with caramel	
9 Knickerbocker Glory	£7.95
Everyone's favourite made with the extra special 1629 way	
10 Baba Al Liqueure	£7.95
Rum baba Italian style with whipped cream and ice cream soaked in a strong rum liqueur	
11 Amerena Italiana	£7.95
Wild black cherries in rich kirsch syrup with ice cream and whipped cream	
12 Sorbetti	£5.50
Light very refreshing sorbets made from fresh and tangy fruit juices	
13 Les Fromages Assortis	£8.75
A delight of Scottish and continental cheeses	

Coffees

- Cappucino** ~ The Italian Way
- Espresso** ~ With Gusto!
- Blended Coffee** ~ The Way You Like It

Speciality Coffees

- Highland** ~ Whisky
 - Caribbean** ~ Tia Maria
 - French** ~ Cognac
 - Irish** ~ Irish Whisky
 - Italian** ~ Strega
 - Parisian** ~ Cointreau
 - Russian** ~ Vodka
 - Coffee Royale** ~ With Whipped Cream
- All coffees served with after-dinner mints
Various French and Italian liqueurs on request.

All prices inc. of VAT Service charge at your discretion. As far as we are aware, no products sold in this establishment contain ingredients produced from genetically modified soya/maize. Please ask staff for further details.