Monty's

PIZZERIA

Combining the finest Scottish produce with *Italian flair!*

Breads

Flatbread, baked to order in our pizza oven

- Rosemary and Sea Salt £4.50
- Red Onion and Oregano £4.50
- Garlic and Herb Butter £3.90
- Mozzarella, Garlic and Parsley £4.50

Bruschetta (v) crostini topped with your choice of

- Tomato, Basil and Red Onion £3.75
- Whipped Goat's Cheese and Toasted Flaked Almonds £4.25
- Gorgonzola and Pear £4.25

Starters

Minestrone (v) the big soup! £3.95
Seasonal Vegetables and Beans in a Vegetable and Tomato Broth with Pasta.

Seafood Chowder with Saffron Aioli £4.95

Kings Prawns in a Crispy Polenta Crust £5.25
with Spicy Tomato and Chilli sauce

Garlic King Prawns with Mixed leaf salad £4.95

Prawn Cocktail Royal Greenland Prawns £4.95
with Baby Gem Lettuce, Marie Rose Sauce and a Lemon Wedge

Button Mushrooms (v) £3.95
in Garlic Butter with Toasted Bread

Melon and Parma Ham £4.95
Seasonal Melon, Parma Ham, Aged Balsamic, Extra Virgin Olive Oil and Parmesan Shavings

Steamed Fresh West Coast Mussels £5.95
with your choice of...

- Shallots, Garlic and Parsley
- Pancetta and Tomato
- Tomato and Chilli

Bad Boy Chicken Wings ..... 8 wings ~ £4.50
served with Garlic Dipping Sauce ..... 18 wings ~ £9.50
and your choice of...

- BBQ sauce
- Peri Peri

Aubergine and Courgette Tower (v) £4.75
layered with Mozzarella and Saffron & Tomato Sauce, Rocket Salad

Baby Back Ribs ..... 1/2 rack £4.75
marinated in our own BBQ sauce, ... full rack £8.50
slow cooked till tender then grilled

Arancini Risotto Balls £4.50
stuffed with Mozzarella and Herbs then fried till crisp, served with Salad and Spicy Tomato Sauce

Goats Cheese, Red Onion and Pine Nut Tart (v) £4.95
with Aged Balsamic and Salad Leaves

Chicken Liver Paté £4.50
with Homemade Chutney and Toast

Antipasti Platters

Served on a Slate as a Main Course Platter with Crusty Bread

Vegetarian Roasted Mediterranean Vegetables; Olives, Sun Blush Tomatoes, Artichokes, Humus and Mozzarella £7.95

Meat Selection of Cured Meat; Salami, Duck and Parma Ham, Chicken Liver Pate, Caper berries and Homemade Chutney £8.95

Fish Smoked Mackerel, Crab Mayonnaise, Scotch Smoked Salmon and Monty's Beetroot Gravadlax with Fresh Tomato Salsa £8.95

Salads

Available as Starter or Main Course

Feta, Olive and Sun blush Tomato with Basil Pesto Dressing £8.50

Classic Chicken Caesar with Anchovy, Garlic Croutons and Parmesan Shavings £8.95

Roast Mediterranean Vegetables with Baby Gem Lettuce and Roast Pepper and Olive Dressing £8.50

Poached Salmon Salad with a zesty Citrus Dressing and Herb Croutons £8.95

Risotto

Available as Starter or Main Course

Forest Mushroom with Truffle Oil and Parmesan ..... £4.25/£8.50

Mixed Seafood Mussels, Langoustine Tails and Prawns with Chives, Dill and Mascarpone ..... £4.75/£8.95

Pasta

Served with a Side Salad and topped with Crunchy Herby Breadcrumbs.
Choose your favourite Pasta and Sauce...

Spaghetti ~ everyone's favourite noodle

Tagliatelle ~ Ribbons that work well with meaty sauces

Penne Ridged Tubes ~ excellent with Bolognaise!

Farfalle Bow Tie Pasta ~ best with cream & tomato sauces

Ravioli ~ fresh pasta filled with four cheeses

Our Homemade Pasta Sauces

Carbonara with Pancetta, Garlic, Parmesan and Cream £7.95

Bolognaise Scottish Minced Beef with slow cooked Tomatoes and Herbs £7.95

Seafood Mussels, Langoustine Tails and Prawns in a Tomato Sauce enriched with Mascarpone £9.25

Amatriciana Pancetta, Tomatoes and Chilli ... £8.75

Roast Mediterranean Vegetables in a Spicy Tomato Sauce £8.50

Woodland Mushroom with Rosemary, Garlic and Mascarpone £8.95

Arrabbiata Garlic, Tomatoes, Chilli and Parsley £8.75

Peperonata Roast Peppers with Baby Capers and Tomato £8.50

Basil Pesto Basil, Pine Nuts, Garlic and Parmesan, crushed to a paste served with Rocket £8.95

Lasagne £8.25
A stand alone classic of slow cooked Scotch Beef Mince, Tomato and Herbs, a creamy four Cheese sauce and Pasta Sheets

Pizza

Margherita £6.75
Tomato Sauce and Mozzarella

Peri Peri Chicken £7.75
with Roast Peppers and Onions

Four Cheese £7.50
Mozzarella, Mascarpone, Parmesan and Emmental

Beef Bolognaise £7.50
Mozzarella and Fresh Herbs

Hawaiian £7.50
Ham and Pineapple

Forest Mushrooms £7.95
with Tomato Sauce and Mozzarella

Anti Pasti £8.50
Italian Hams, Shaved Parmesan, Mozzarella and Basil

Roasted Vegetables £8.25
Roast Peppers, Tomato, Mushrooms, Onions and Olives

Seafood £8.95
Mussels, Langoustine Tails, Prawns and Anchovies with Mascarpone and Mozzarella

Meat Feast £8.95
Pepperoni, Italian Sausage, Spicy Chicken, Tomato Sauce and Mozzarella

Verdi Spinach £8.25
with Rocket, Feta Cheese, Chilies and Parmesan drizzled with Chili Oil

WINDLESTRAE SPECIAL £8.75
Haggis, Mushroom and Mull Cheddar

Calzones Stuffed Pizzas

Roast Mediterranean Vegetable £8.75
with Mushrooms and Onions

Meat Feast £9.95
A little of Everything!

Carni

Selection of Scotch Beef Steaks served with Hand Cut Chips, Grilled Portabella Mushroom and Roast Tomato, cooked to your liking (7oz uncooked weight)

Rib Eye £15.50
Sirloin £15.95
Rump £14.95

with a choice of sauce £1.95
Green Peppercorn Sauce, Garlic Butter or Mushroom Cream

Chicken Supreme £12.95
stuffed with Parma Ham and Gruyere Cheese with a Mushroom Cream Sauce

Pork Saltimbocca literally jump in mouth! £11.50
Pork Escalope, Ham and Sage

Osso Bucco Beef Shin £12.50
cooked on the bone, with a Saffron Risotto

Crispy Duck Leg Confit £11.95
served with Pancetta, Cannellini Beans and Tomato Casserole

Grilled Pork Chop £10.95
with Rosemary Sea Salt, Spinach and Fried Potatoes

Spicy Beef Meatballs £10.95
with Penne Pasta, Oregano and Tomato Sauce

The Windlestrae Burger ..... Plain £7.50
served in a Bap with Mayonnaise, Fries and Side Salad or with a choice of topping

- Emmental Cheese and Tomato £7.95
- Blue Cheese £7.95
- Bacon and Cheddar £7.95
- Creamy Pepper Sauce £8.95
- Caramelized Red Onions £7.50

Pesci

Sea Bream Fillet £13.95
with Cherry Tomato Sauce, Crushed New Potatoes and Green Beans

Teriyaki Salmon £12.95
glazed with Honey and Soy Sauce, served with Stir fried Vegetables and Rice

King Prawns Casserole £12.95
with Tomatoes, Chili and Cannellini Beans

Herb-Crusted Baked Coley £11.95
with Crispy Parma Ham

Sweets

Tiramisu Sponge Fingers dipped in Coffee.. £4.75
layered with Cream and Mascarpone, flavoured with Tia Maria and dusted with Cocoa Powder

Sticky Toffee Pudding £4.50
served with Butterscotch Sauce and Vanilla Ice Cream

Sundae Chocolate and Amaretti Ice Cream . £4.95
Warm Chocolate Fudge Sauce, Crushed Amaretti Biscuits, Chopped Nuts and Frangelico Cream

Mixed Luvian's Italian Dairy Ice Cream ..... 2 scoops £3.95 • 3 scoops £4.95

Continental Cheese £6.50
served with Biscuits, Homemade Chutney and Grapes

Afphogetti £3.95
a generous scoop of Vanilla Ice Cream topped with a double shot of Espresso

Chocolate Fondant £4.75
with Frangelico Flavored Cream.
Baked to Order, please allow 20 minutes.

Vanilla Pannacota £4.25
with Caramelized Orange Compote

Wines

Sparkling Wines from Italy

Cost per Bottle

Prosecco Il Fresco DOC Villa Sandi.....£29.00
Soft bubbles, add some crème de peach and wow!

White Wines from Italy

Colle del Gelso Trebiano/Chardonnay.....£16.00
Mixing Italian grapes with Chardonnay, creates a soft slightly rich wine

Pinot Grigio Vignetti Galassi £16.50
An old classic and what's more a great price

Villa Cardini Rabosa (Rose) IGT Veneto..... £19.50
Subtle rich undertones lovely colour

Mannara Pinot Grigio Rose £19.50
I know how we all love Pinot Grigio , so why not try a rose of it?

Villa Cardini Garganega Trebbiano IGT Veneto £21.00
Soft dry white wine

Soave Classico Rizzardi.....£28.00
Rizzardi has to be one of the most passionate wine makers I've ever met,
I find her wines fresh and so good with fish

Gavi di Gavi Bruno Broglia.....£39.00
One of the most famous Italian whites

Red Wines from Italy

Colle del Gelso Sangiovese/Merlot.....£16.00
Same here but wow! Rich full body with great fruit

Bonacosta Valpolicella Classico Masi £16.00
You find Masi wine in supermarkets, then you look deeper and fine the
real Masi wines. These are amazing

Villa Cardini Sangiovese, IGT Puglia..... £19.50
Rich slightly acidic great for rich red meats

Villa Cardini Nero d'Avola, IGT Sicilia £21.00
An old Sicilian grape has similar qualities to Pinot Noir

Amarone Costasera Classico Masi..... £85.00
The story of the making of this wine shows their true commitment
to being one of the great makers of Italy

Brunello di Montalcine Poggio Antico £89.00
Special, special and more special

A full wine list is available on request featuring wines from all over the world