



*La Piuma is not “another Italian restaurant” nor will the menu be filled with only the usual Italian dishes, our goal is to create stunning dishes that you can’t go home and attempt to cook yourself, dishes that are worth talking about and displayed in a way that will almost definitely make you want to take a picture of your meal before you delve in.*

*Our goal is to create visually stunning dishes, exceptional in taste but without the extravagant prices as we believe strongly that nothing brings people together like food and everyone is welcome at La Piuma. The atmosphere within our restaurant shall remain relaxed and friendly as Gayle and Daniele’s wish is for La Piuma customers to become our friends, for people to walk through our door and know all our team front and back on a first names basis.*

***At La Piuma, we take pride in our cooking and using the best produce from across Scotland. Below is a summary of the provenance of the produce used in our menus, where possible and in season.***



**Meat:**

*Shaws fine meats provide us with the finest Scottish meat like our fillets of beef, rabbits and venison. Campbell’s Haggis is the chef favourite and we get our Ox cheek and Chickens from Henderson of Hamilton and Braehead Foods*

**Fish & Seafood:**

*Only the best quality produce is selected daily by Bernard Corrigan Ltd direct from Scotland’s coastal fishing ports as well as the Shetland and Hebridean Isles. This ensures only the best quality fish from Scottish seas is available to our customers*

**Fruit and Vegetables:**

*When possible and in season, we source Scottish vegetables, from Mark Murphy. Our seasonal local soft fruits & berries are from Perthshire and Fife.*

**Dairy and Eggs:**

*We use a wide range of Scottish Cheeses such as Arran cheddar, Lanark Blue Murder, Isle of Mull brie. Dairy products like milk, cream and butter are from Yester Farm Dairy.*

**Preserves and Honey:**

*We use Scottish jams and Scottish honey from Heather Hills Farm.*

**Bread and Baking:**

*We bake our Bread and Cakes using Scottish free-range eggs.*

***Complementing our food are the impressive locally sourced beer and selection of whiskies.***



***Ask about our tasting experiences***



# The Menu

## Starter

<b>Smoked Islay Scallops</b>	8.95
<i>with pickled pumpkin, rose caviare, goat cheese and pumpkin oil sauce</i>	
<b>Fresh Ayrshire Oysters</b>	10.00
<i>served with apple and lemon snow</i>	
<i>(We suggest to compliment this dish with our Prosecco)</i>	
<b>Haggis</b>	6.95
<i>with yellow carrot puree and whisky sauce</i>	
<b>Highland Venison Tartar</b>	7.95
<i>with blackberries and mushroom dust</i>	
<b>Aubergine (V)</b>	7.50
<i>with fondant mozzarella cheese and edible flower</i>	
<b>Soup of the day</b>	4.10

## Mains

<b>Bauletti (V)</b>	16.95
<i>Mediterranean style with tomatoes fondue, cheese ricotta and asparagus pesto</i>	
<b>Hay smoked miso Chicken Poussin</b>	17.50
<i>with sweet potato puree and pickled cucumber</i>	
<b>Hand Made gnocchi (V)</b>	16.95
<i>ricotta filled with wild mushrooms</i>	
<b>Ravioli</b>	16.95
<i>filled with purple potatoes and stracchino cheese with Rabbit ragu</i>	
<b>The Ox Cheek</b>	15.95
<i>served with garlic mash potatoes and vegetables</i>	
<b>Scottish Salmon</b>	16.95
<i>glazed with bitter herbs, carrots, hazelnut and sorrel</i>	
<b>Smoked Halibut</b>	18.95
<i>with potatoes, foam, dill sauce and samphire</i>	
<b>Scottish Texel Lamb</b>	18.95
<i>with oyster mushroom steak, turnip, smoked sour cream, seaweed and verbena leaves</i>	
<b>Fillet</b>	25.95
<i>dry aged for a minimum of 35 days served with dauphinoise potatoes and mushroom ketchup</i>	

## Dessert

<b>Eggcellent</b>	6.50
<i>Cheesecake with mango puree</i>	
<b>Zen</b>	6.50
<i>Green tea and ginger custard with pistachio soil and dark sugar sauce</i>	
<b>Walk In the forest</b>	6.95
<i>Blackberries Mousse with chocolate soil, berries coulis, lemon balm and violet flower</i>	
<b>Layla cracked the Pot</b>	6.95
<i>Mascarpone Mousse, coffee sable and chocolate soil</i>	
<b>Scottish Cheeseboard</b>	9.95
<i>Selection of Scottish Cheeses with bread crostini, berries coulis and chutney</i>	

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Let your server know about any dietary requirements or allergies



# The Sides

*The Asparagus soy sauce and sesame honey* 3.10

*Seasonal Vegetables* 3.10

*Mash Potatoes* 3.10

*Sautéed Mushrooms* 3.10

*Skinny Fries* 2.75

*Home Baked Bread* 4.50

## The Sauces

*Green Peppercorn Sauce* 2.50

*Red Wine Jus* 2.50



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# Market Menu

1 Course £7.95, 2 Courses £10.95, 3 Courses £13.95

Mon – Fri 12pm – 6pm

## Starters

*Soup of the day*

*Shetland Mussels*

*with creamy pesto sauce*

*Home Baked Bread Crostini*

*with chicken liver mousse and apple coulis*

*Vegetarian Haggis Bon Bon*

*Garlic mash and whiskey sauce*

## Mains

*Agnolotti*

*Parmesan cream sauce*

*Fish and chips*

*Locally caught Haddock fried in our “Menabrea Beer” batter*

*Garganelli*

*Pasta with aubergine and flaked salted ricotta*

*Chicken*

*filled with herbs butter mash potatoes and vegetables*

*Braised Beef*

*with mushrooms and potatoes fondant*

## Dessert

*Ice Cream*

*Lemon Posset*

*Tiramisù*



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# Beers, Spirits & Soft Drinks

## Beers

<i>Menabrea</i>	3.50/4.95	$\frac{1}{2}$ pint/1 pint
<i>Ichnusa Sardegna</i>	3.75	330ml
<i>Black T</i>	3.75	330ml

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## Spirits & Liqueurs

*from 2.10*      *Wide selection available*

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## Soft Drinks

<i>Pepsi Cola</i>	1.95
<i>Diet Pepsi</i>	1.95
<i>Barrs Irn Bru</i>	1.95
<i>Barrs Diet Irn Bru</i>	1.95
<i>Lemonade Schweppes</i>	1.95
<i>Red Bull Can</i>	3.75
<i>San Pellegrino - Aranciata</i>	2.75
<i>San Pellegrino - Limonata</i>	2.75
<i>Schweppes Tonic</i>	1.95
<i>Schweppes Slim Tonic</i>	1.95
<i>Schweppes Soda Water</i>	1.95
<i>Appletiser</i>	2.75
<i>Fruit Juice</i>	1.95

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## Mineral Water

<i>Still Water</i>	4.50
<i>Sparkling Water</i>	4.50

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## Coffee

<i>Espresso</i>	1.75	<i>Americano</i>	2.15
<i>Doppio</i>	2.50	<i>Ciocolata</i>	2.95
<i>Macchiato</i>	1.95	<i>Mocha</i>	2.95
<i>Caffè latte</i>	2.35	<i>Tea</i>	1.95
<i>Cappuccino</i>	2.35	<i>Herbal</i>	2.75
<i>White</i>	2.35	<i>Friendship Cup</i>	5.50 per person

# The Wine List



## Red

	175ML	250ML	Bottle
<b>CABERNET TERRE DEL SOLE</b>	4.95	6.25	16.95
<i>Sicilia</i>			
<i>Intensive ruby red, ripe cherries, ample round</i>			
<b>VOGA MERLOT</b>	5.50	7.50	19.95
<i>Sicilia</i>			
<i>Plum and cherry, fruit-driven</i>			
<b>CANNONAU MURALES SU SOI</b>			30.95
<i>Sardegna</i>			
<i>Full bodied, robust, dry and austere</i>			
<b>MONTEPULCIANO DAMA MARRAMIERO</b>			27.95
<i>Abruzzo</i>			
<i>Dark and deep, calm, stable and balanced, cherry and plums</i>			
<b>CHIANTI CLASSICO GALLO NERO NUNZI CONTI</b>			32.95
<i>Toscana</i>			
<i>Fresh and round, red forest fruits, floral notes of violet</i>			
<b>LANGHE NEBBIOLO D.O.C."CRU SARMASSA" L'ASTEMIA PENTITA 2013</b>			49.95
<i>Piemonte</i>			
<i>Elegant and yet powerful. Notes of cherries, tar, truffle and liquorice for this "baby Barolo"</i>			
<b>BARBERA COLLI TORTONESI D.O.C. OLTRETORRENTE</b>			37.95
<i>Piemonte</i>			
<i>Rustic and classic wine with notes of black currant and liquorice. Perfect with roasts and cheeses</i>			
<b>BAROLO "CANNUBI" D.O.C.G. L'ASTEMIA PENTITA</b>			130.00
<i>Piemonte</i>			
<i>The King of the wines in all senses. Complex tannins, notes of tar, cherries, truffle, vanilla and more... Only 3000 bottles produced per year</i>			
<b>BOLGHERI SASSICAIA TENUTA SAN GUIDO</b>			350.00
<i>Toscana</i>			
<i>Charming, elegant and very well-defined</i>			

## White

<b>BIANCO SICILIA TERRE DEL SOLE</b>	4.95	6.25	16.95
<i>Sicilia</i>			
<i>Deep south is is a wine with a scent of exotic fruits</i>			
<b>PINOT GRIGIO VOGA</b>	5.50	7.50	19.95
<i>Veneto</i>			
<i>Citrus and apple, Italian style</i>			
<b>VERDICCHIO DEI CASTELLI DI JESI SANTA BARBARA</b>			25.95
<i>Marche</i>			
<i>Intense and fragrant, richly structured, complex and seductive</i>			
<b>VERMENTINO DI SARDEGNA SU SOI MURALES</b>			28.95
<i>Sardegna</i>			
<i>temptingly aromatic, flowers and tropical fruits, fresh and bright.</i>			





# The Wine List (cont'd)



## White

**L'ARMONICO I.G.T. L'ASTEMIA PENTITA 2015** 37.95

*Piemonte*

*25% Chardonnay, 25% Sauvignon Blanc, 50% Arneis. Beautifully balanced, notes of lemon, elderflower, tropical fruits and vanilla. A very interesting discovery and an even more interesting bottle shape*

**SAUVIGNON ANIMALE CELESTE SANTA BARBARA** 28.95

*Marche*

*Very balanced, smoothness and freshness, intense and persistent*

**GAVI DI GAVI ENRICO SERAFINO** 27.95

*Piemonte*

*Straw yellow, floral and citrus, minerally dry palate*

**CORTESE COLLI TORTONESI D.O.C.G. 2016 OLTRETORRENTE** 29.95

*Piemonte*

*Floral, crisp with intense aromas of white peach and lemongrass.*

*Long and intense finish*

## Rosé

**MERLOT ROSATO PALAZZI** 5.50 7.50 19.95

*Veneto*

*Well-rounded, extremely fresh delightful flavour*

**L'ADORABILE I.G.T. L'ASTEMIA PENTITA 2016** 37.95

*Piemonte*

*100% Nebbiolo grapes for this beautiful and fruity Langhe rose.*

*Very structured but yet delicate on the finish.*

## Sparkling

**PROSECCO CUVÉE 8+VINEYARDS** 25.95

*Veneto*

*Dense and persistent perlage, harmonious and seductive*

**PROSECCO ROSÉ 8+VINEYARDS** 27.95

*Veneto*

*Rose, intrigues with originality of aromas and flavours*

**METODO CLASSICO BLANC DE NOIR OLTREPÒ**

**PAVESE TENUTE ONALINI** 39.95

*Piemont*

*Toasted bread, mushrooms, berries and yeast for this Italian Champenoise method.*

*Persistent and dry style with a fine perlage*

**PROSECCO** by the glass 6.50

*Veneto*

*Pear and peach, lively yet soft and generous*



# Cocktails

## ***La Piuma***

*Homemade Strawberry Daiquiri sorbet and Prosecco*

**6.50**

## ***Raspberry and Rhubarb Gin Fizz***

*Raspberry and Rhubarb Gin and Prosecco*

**6.50**

## ***Passion for the Mango***

*Bacardi, Passion fruit and Mango Puree*

**7.50**

## ***Aperol Spritz***

*The Classic Italian Aperitif*

**6.50**

## ***Vanilla Espresso Martini***

*Vanilla Vodka, Kaslua and Coffee*

**7.50**

## ***Pornstar Martini***

*Pineapple juice, passion fruit puree, Vanilla Vodka sorbet and Prosecco*

**7.50**

## ***The Potion***

*Midori, Pineapple, Malibu, Havana Rum, lime and lemon juice*

**6.50**

## ***Trip to the Beach***

*Banana liquor, Passoa, vodka, pineapple, peach and cranberry juice topped with lemonade*

**6.50**



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