

LET'S START!

PROSCIUTTO E MOZZARELLA Buffalo mozzarella, Parma ham and EVO oil drizzle.	10	
BURRATA CAPRESE Creamy burrata cheese served with Italian red & yellow tomatoes, drizzled with fresh basil oil.	10	
BREAD & OLIVES Toasted bread, Guttiau bread chips, green olives and spicy Napoli sauce on the side.	7	
BRUSCHETTA AL POMODORO Traditional tomato bruschetta, toasted Italian bread drizzled with fresh basil oil and balsamic glaze.	7.5	
BRUSCHETTA TRICOLORE Toasted Italian bread coated in green pesto, topped with creamy Stracciatella cheese and sun-dried tomatoes.	7.5	
BRUSCHETTA PROVOLA E PORCHETTA Toasted Italian bread, topped with roast pork belly, smoked provola cheese and caramelised onion chutney.	9	
GNOCO FRITTO Small fried pizza dough pillows with thinly sliced roast pork belly and Grana Padano cheese sauce.	8.5	
POLLO FRITTO Chicken wings, lightly dusted in semolina served with a sun-dried tomato mayo.	7.5	
SPICY POLLO FRITTO Chicken wings, lightly dusted in semolina covered in a spicy sauce.	7.5	
POLPETTE DELLO CHEF Italian herb meatballs in a spicy Napoli sauce, topped with grated Pecorino cheese and served with a slice of garlic focaccia.	8	
ARANCINO ROSSO Deep fried rice balls coated in breadcrumbs, filled with tomato sauce and mozzarella with a spicy tomato dip.	7	
CROCCHETTE DI PATATE Deep fried breaded potato croquettes stuffed with mozzarella. Served with sun-dried tomato mayo.	7	

Fresh PASTA e RISOTTO

Fresh pasta from Camuti Pastais. Taste your way through Italy's regional pasta dishes

PACCHERI POMODORO Paccheri pasta in a rustic tomato sauce.	10.5	
PACCHERI AMATRICIANA Mezze paccheri with tomato sauce, cured pork cheek, Rospadura cheese flakes, chilli pepper and basil leaves.	11.5	
PACCHERI 'NDUJA E BUFALA Paccheri in a spicy nduja e san Marzano tomato sauce, topped with fresh buffalo mozzarella and basil leaves.	13.5	
ORECCHIETTE ORTOLANA Orecchiette with rustic tomato sauce, diced courgettes, aubergines, peppers and basil leaves.	12.5	
GARGANELLI SALSICCIA E BROCCOLI Garganelli pasta, with Italian sausage and broccoli cooked in a light creamy sauce.	13.5	
SPAGHETTI CARBONARA Spaghetti made in the traditional way, fresh egg yolk, pancetta, Pecorino cheese and black pepper, topped with crispy pancetta.	13.5	
SPAGHETTI CACIO E PEPE Spaghetti in a creamy Pecorino DOP cheese sauce, grated Pecorino cheese and finished with black pepper.	12	
GARGANELLI POLPETTE Garganelli pasta cooked in a Napoli sauce and our homemade meatballs.	13.5	
LASAGNA CASARECCIA Egg pasta layers with beef and pork Bolognese sauce, creamy bechamel and grated Grana Padano cheese.	12	
RISOTTO AI FUNGHI Creamy Italian risotto rice with wild mushrooms, topped with flaked cheese and truffle oil.	12.5	
RISOTTO POLLO E BROCCOLI Creamy Italian risotto rice with chicken and broccoli topped with rocket, parmesan and olive oil.	14.5	

FOCACCIA

48 hour sourdough 12" 24"

FOCACCIA ROSMARINO Focaccia with rosemary, sea salt flakes and EVO oil.	6	11	
FOCACCIA ALL'AGLIO Focaccia with garlic and EVO oil.	6.5	12	
FOCACCIA ROSMARINO E OLIVE Focaccia with olives, rosemary, sea salt flakes and EVO oil.	8	15	
FOCACCIA PROSCIUTTO E MOZZARELLA Focaccia with PDO Parma ham and buffalo mozzarella.	12	23	
FOCACCIA AGLIO OLIO E FIOR DI LATTE Focaccia with garlic, EVO oil and Fior di Latte mozzarella.	9	17	
FOCACCIA MARINARA Tomato base focaccia with garlic, oregano and EVO oil.	5.5	10	

BE KIND & SHARE

FRITTO ASSOLUTO Arancini, chicken wings, onion rings, potato croquette, breaded aubergine, served with beer mayonnaise and sun dried tomato flavoured mayonnaise.	17.5	
GRAN TAGLIERE Selection of Italian cured meats, buffalo mozzarella, olives, gnocchi fritto and breaded aubergines.	17.5	

GOURMET BURGERS

All burgers are served with skin-on fries and beer mayo.

PANCETTA E FONTAL Beef burger with creamy Fontal cheese, pancetta, mixed leaf salad and beer flavoured mayo.	13	
'NDUJA E STRACCIATELLA Beef burger with creamy Stracciatella cheese, spicy 'Nduja sausage and red cabbage.	14	
PANCETTA, FUNGHI E ZAFFERANO Beef burger with pancetta, champignon mushrooms, red cabbage topped with our signature Grana Padana cheese and saffron sauce.	14	
PORCHETTA E PROVOLA Beef burger with roast pork belly, smoked provola cheese, mixed leaf salad and mayo.	14	
CRUDO E BUFALA Beef burger with Parma ham, buffalo mozzarella, sun-dried tomatoes, mixed leaf salad and sun-dried tomato flavoured mayo.	15.5	
CALABRESE Beef burger with goats cheese, Italian spicy salami, onion compote and rocket, finished with piu che rossa spicy tomato sauce.	14	
MORTADELLA E BURRATA Beef burger with mortadella, fresh rocket, creamy burrata cheese and finished with our homemade Grana Padano cheese & pesto sauce.	16.5	
MAIS BURGER Corn burger with Provola cheese, sun-dried tomatoes, Tropea red onion in sweet & sour sauce and red cabbage, served with beer mayo.	12.5	

SERVICE CHARGE: OUR TEAMS WORK REALLY HARD TO GIVE YOU GREAT FOOD AND SERVICE, SO WE ADD AN OPTIONAL 10% SERVICE CHARGE TO THE BILL, WHICH IS PASSED DIRECTLY TO OUR STAFF. VAT charged at current rate. PLEASE NOTE: WE CANNOT SPLIT BILLS OR TAKE SEPARATE PAYMENTS FOR PARTIES OF 6 OR MORE.

ITALIAN GRILL

21 day Aged Scottish Beef. All of our steaks are exceptionally tender with a full flavour, and expertly prepared by our chefs in our unique Pira charcoal oven

Step 1: Pick your MEAT Step 2: Pick your SAUCE
Step 3: Pick your SIDE

1	In-house marinated CHICKEN BREAST	17.5	
	8oz SCOTTISH SIRLOIN	22	
	13oz RIB-EYE STEAK	32	
	8oz FILLET STEAK	34	
2	Beer gravy		
	Blue Cheese sauce		
	Spicy Napoli sauce, with olives and basil oil		
	Peppercorn sauce		
	Mushroom sauce		
	Garlic and butter sauce		
3	Skin on fries		
	Oven roasted garlic and herb wedges		
	Mixed salad		
	Oven roasted Mediterranean vegetables		

PORK

All pork is served with Friarielli (Italian broccoli), potato wedges, beer mayo and beer gravy.

FULL RACK OF BABY BACK RIBS Slowly smoked on the grill with our homemade BBQ sauce.	16.5	
SALSICCIA TOSCANA ITALIANA Italian sausage, cooked and smoked on the grill.	16	

SHARING IS CARING

BRACE MISTA (2 people minimum) 29.5 per person
8oz Sirloin grilled to your liking, two marinated chicken breasts, Italian sausages, whole rack of BBQ baby back ribs, oven roasted garlic and herb potato wedges, Beer gravy, peppercorn sauce, beer mayo and garlic mayo.

Try our Beer Experience

SIDES & SAUCES

GARLIC & HERB POTATO WEDGES Served with beer mayo.	4.5
SKIN ON FRIES Served with beer mayo.	4.5
OVEN ROASTED MEDITERRANEAN VEGETABLES	5
BEER BATTERED ONION RINGS	4
ORTO FRESCO Mixed salad.	3.5
DIRTY PANCETTA FRIES Skin on fries topped with Grana Padano cheese sauce and crispy pancetta, served with our beer mayonnaise.	8.5
Beer gravy	3.5
Blue cheese sauce	3.5
Spicy Napoli sauce, with olives and basil oil	3.5
Peppercorn sauce	3.5
Mushroom sauce	3.5
Garlic and butter sauce	3.5
BBQ sauce	3.5

If you have any allergies, food intolerances or dietary requirements, ask our staff for information.

vegetarian

PIZZA Alla Pala To Share!

48 hour sourdough creating a light crisp base. Special mix of flours from the Italian artisan mill Molino Laquone.

MARGHERITA San Marzano tomato sauce, Fior di Latte mozzarella, fresh basil and EVO oil.	9.5	18	
MAMMA MARGHERITA Fior Di Latte mozzarella base, with yellow and red tomatoes, olive oil and fresh basil, finished with mascarpone cheese.	13	25	
VERDURETTA E SAN MARZANO San Marzano tomato sauce, Fior di Latte mozzarella, dried courgettes, aubergines and peppers with basil leaves.	11.5	22	
PORCHETTA E PATATE San Marzano tomato sauce, Fior di Latte mozzarella, roast pork belly and oven roasted garlic herb wedges.	14	26	
PANCETTA E FUNGHI San Marzano tomato sauce, Fior di Latte mozzarella, pancetta and champignon mushrooms.	13.5	25	
PIZZA CAPRINO San Marzano tomato sauce, Fior di Latte mozzarella, goat's cheese, sun-dried tomatoes, Tropea red onion in a sweet & sour sauce.	13	24	
SALAMELLA San Marzano tomato sauce, Fior di Latte mozzarella, Italian sausage and French fries.	14	26	
'NDUJA E SPIANATA San Marzano tomato sauce, Fior di Latte mozzarella, spicy 'nduja sausage, salami, sun-dried tomatoes & basil leaves.	14.5	28	
PIZZA POLPETTE San Marzano tomato sauce, Fior di Latte mozzarella, topped with our homemade meatballs and finished with parmesan cheese. (prepare to get messy)	13.5	25	
SPIANATA San Marzano tomato sauce, Fior di Latte mozzarella topped with Italian spicy Salami.	12	23	
PIZZA 5 FORMAGGI Classic five cheese pizza, Fior di Latte mozzarella, goats cheese, blue cheese, smoked provola cheese, finished with parmesan.	13	25	
POLLO PICCANTE (Shhhh don't tell the Italians) San Marzano tomato sauce, Fior di Latte mozzarella, chef's own spicy chicken breast recipe, oven roasted peppers, onions and fresh chilli.	13	25	
MORTAZZA Fior di Latte mozzarella base, mortadella, creamy burrata cheese, homemade grana cheese & pesto sauce and to finish sprinkled with pistachio.	17	33	

FILONE SANDWICHES

Classic Italian soft "baguette style" bread sandwiches, served with skin-on fries and beer flavoured mayonnaise.

SUPREMA E PECORINO Chicken breast slowly cooked in the oven and then grilled, Pecorino cheese, plum yellow tomatoes drizzled in oil, rocket leaves and mayo.	15	
TAGLIATA E RASPADURA Scottish chargrilled sirloin sliced, rospadura cheese flakes, champignon mushrooms, rocket leaves, beer flavoured mayo and EVO oil.	16.5	
PORCHETTA PROVOLA E PATATE Roast pork belly, herb potato wedges topped with smoked provola cheese.	15	

SALADS & CO.

MANZO Chargrilled sirloin steak, diced buffalo mozzarella, salad leaves, piccadilly tomatoes, red onion, croutons and olive oil.	17	
POLLO Marinated chicken breast, salad leaves, piccadilly tomatoes, red onions, mixed peppers and croutons dressed with our homemade Grana Padano cheese sauce.	14	
VERDURE Mediterranean roast vegetables, salad leaves, piccadilly tomatoes, red onions, mixed peppers, sun-dried tomatoes, olives and croutons.	14	

DESSERTS

Enjoy our homemade desserts.

CHEESECAKE Amarena cherry OR chocolate sauce.	6.5	
TORTA CAPRESE Traditional Italian cake made with chocolate & almonds, sprinkled with icing sugar and served with Nardini's double cream Vanilla ice cream.	7	
CANNOLI (Sharer) Cinnamon & Marsala flavoured crunchy cannolis. Our DIY cannoli are not only delicious, but also fun to make. Served with ricotta cheese, ground pistachio and chocolate flakes.	11.5	
BIRRAMISU Our signature homemade Tiramisu with ladyfinger biscuits soaked in our Black Stout beer and sprinkled with chocolate flakes.	6.5	
PIZZA NUTELLA Pizza Nutella, topped with whipped cream and Amarena cherries.	12" - 11 / 24" - 21	
COPPA MISTA A selection of 3 scoop of Nardini's ice creams, freshly whipped cream and crispy wafer.	6.5	
LEMON SORBET 3 scoops of classic lemon sorbet.	5.5	

NARDINI SUNDAES

STRAWBERRY DELIGHT 2 scoops of vanilla & 1 scoop of strawberry ice cream, fresh strawberries in rich strawberry sauce topped with freshly whipped cream, crispy wafers and a fresh strawberry decoration.	9
COPPA AMARENA 3 scoops of vanilla ice cream, smothered in Italian cherries, freshly whipped cream and crispy wafer decoration.	9
SUPER KNICKERBOCKER GLORY 2 scoops of vanilla and 1 scoop of Belgian chocolate ice cream, fresh fruit, strawberry and chocolate sauces, chopped roasted nuts, freshly whipped cream, crispy wafer decorations and topped with a red cherry.	9
RASPBERRY SNOWBALL DELIGHT 3 scoops of vanilla ice cream, fresh raspberries, raspberry sauce, 3 mini snowballs, freshly whipped cream, crispy wafer decorations and topped with a fresh raspberry.	9
CRUNCHY LEMON PAVLOVA 2 scoops of vanilla ice cream and 1 scoop of lemon sorbet, 3 mini meringues, Limoncello sauce, white chocolate blossom, freshly whipped cream, crispy wafer, decorations and topped with a red cherry.	9
CLYDE COAST EXTRAVAGANZA Big enough to share A JUMBO SIZED SUNDAE with every ingredient you can possibly imagine.	19.5



NOT ONLY BEER

SOFT DRINKS 3.95

ORANGE SODA (275ml)
LEMONADE (275ml)
TONIC WATER (275ml)
GASSOSA (275ml)
PEACH TEA (275ml)
COCA COLA / COKE ZERO (330ml)
IRN BRU / IRN BRU SUGAR FREE (330ml)

MINERAL WATER

STILL WATER	(330ml) 3	(750ml) 4
SPARKLING	(330ml) 3	(750ml) 4

COFFEE BAR

ESPRESSO ESPRESSO MACCHIATO	2
DOPPIO ESPRESSO AMERICANO	3
CAPPUCCINO LATTE FLAT WHITE	3.5
HOT CHOCOLATE MOCHA COFFEE	3.5

WINES

	glass 125ml	glass 175ml	glass 250ml	bottle 75cl
APULO ROSSO IGT Blend of Primitivo grapes, intense notes of red fruit on the nose, plum and black cherry jam, with hints of vanilla and cinnamon on the palate.	-	6	8	23
NEGROAMARO SALENTO IGT 100% Negroamaro. This wine is dark ruby red in colour, it is full bodied with notes of cherries, ripe red fruit, jam and a light spicy sweetness with scents of coffee and cocoa.	-	6	8	23
PRIMITIVO SASSEO 100% Primitivo. On the nose, it displays aromas of plums and red fruit jam, it is full bodied, with notes of blackberries, ripe fruit and spices with soft tannins. Well balanced wine with long finish.	-	7.5	9	28
AMARONE DELLA VALPOLICELLA DOCG Blend of Corvina, Molinara and Rondinella grapes are semi-dried for 120 days. The wine then matures in oak barrels for two and further six months in a bottle. It is Garnet-red in colour, displays notes of ripe black cherry and plum, full bodied wine.	-	-	-	48
PINOT GRIGIO CA' BOLANI DOC 100% Pinot Grigio grapes. ca' Bolani is one of the finest growing zones for the production of the variety in Italy. Intense bouquet of ripe fruit, apples and citrus peel.	-	7.5	9.5	28
APULO BIANCO IGT Blend of Fiano Grapes. Fresh and intensely aromatic wine. The fruity and floral note on the nose follow perfectly on the palate.	-	6	8	23
ZINZULA BIANCO 92% Fiano, 8% Moscato. A perfect balance of intensity, freshness and minerality. Hints of fruits and flowers.	-	7.5	9.5	28
ROSÉ ZINZULA IGT 100% Negroamaro. Delicately fruity, fragrant, full and intense with notes of cherry and red fruit.	-	7.5	9.5	28
PROSECCO CUVÉE BRUT DOC 100% Glera grapes. Bright straw yellow in colour with a fine mousse and delicate perlage.	5	7.5	-	28
PROSECCO ROSÉ MILLESIMATO The blend of Glera Grapes and pinot nero. A lighty-coloured sparkling Rosé with fine bubbles and soft, persistent mousse.	-	-	-	26.5
MOET & CHANDON IMPERIAL ROSÉ Intense, Red berries, Sophisticated	-	-	-	65
MOET & CHANDON IMPERIAL Rich, Smooth, Elegant	-	-	-	59.5

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to Italian

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