

MORA

LUNCH 12-3PM | DINNER 5-10PM (9PM SUNDAYS)



BOCCONCINI

build your own antipasti with these little bites

home made crusty bread, e.v.olive oil, balsamic	3.5
sourdough crispbreads, 30 month parmigiano, walnuts, glasgow honey	4
organic artisan salami, bread, parmesan	5
spiced queen olives	3.5
home pickled veg	3
buffalo mozzarella, e.v. olive oil, balsamic, cherry tomatoes, pine kernels	4.5

STARTERS

salt and chilli tempura king prawns, garlic aioli	8.5
parma ham, pear, 30 month parmigiano	8.5
leek and chestnut arancini, mozzarella, cranberry, nutmeg	6.5
seared scallops, parsnip puree, spicy nduja	9.5
garlic bruschetta, sauteed chestnut mushrooms, cream, truffle pecorino	7.5
lamb meatballs, marsala, tomato, pecorino	7.5

FOCACCIA

garlic and rosemary focaccia	4.5
+ cherry tomatoes, buffalo mozzarella	7.5
+ rocket, prosciutto, buffalo mozzarella, parmesan	8.5
+ chestnuts, pancetta	7.5

APERITIVO

GIN OF THE MOMENT gin (please ask your server), fevertree tonic	5.5	APEROL/CAMPARI SPRITZ aperol/campari, prosecco, soda	6.5
BELLINI pear puree, prosecco, pear liqueur	8	HUGO st germain elderflower liqueur, mint, prosecco, soda	6.5
NEGRONI campari, gin, cocchi di torino	7	CRODINO SPRITZ non-alcoholic bitter aperitif, soda/tonic	3
ITALIAN 75 malfy gin, limoncello, lemon, prosecco	8	APPLEFLOWER FIZZ apple, elderflower, mint, lime, soda	3

PASTA

served in two sizes to suit your appetite

papardelle, slow cooked beef shin ragu, parmesan	12/8.5
mushroom agnolotti, sage butter, mascarpone, sun dried tomatoes, walnuts, grana padano	12/8.5
orecchiette, tomato sugo, chilli, garlic, aubergine, broccoli, toasted pine kernels	12/8.5
<i>£1 of each orecchiette dish served will go to Social Bite</i>	
lobster ravioli, tomato, chilli, cream, grana padano	16/10
seafood linguine, white wine, garlic, chilli, capers	16/10
taglierini, veal, mushrooms, capers, white wine,	16/10
spaghetti amatriciana, tomato sugo, pancetta, garlic, chilli, pecorino	12/8.5
paccheri, salsiccia, chick peas, chilli, tomato sugo, greens, mint	12

SPECIALS

chicken breast (diavola), crushed potatoes, greens	12.5
tomato roasted cod fillet, saffron and mussel risotto	14
beef fillet medallions, red wine jus, pancetta, mushrooms, fries	20
veal saltimbocca, potatoes, greens	16

please let us know if you do not want parmesan, and if you have any allergies or specific dietary requirements

SIDES

hand cut fries	3.5
chunky polenta chips, spicy tomato sugo, parmesan	4.5
steamed greens, lemon, e.v. olive oil	5.5
mixed salad	4.5

PIZZA

<i>margherita</i> - mozzarella, tomato, fresh basil	8
<i>prosciutto</i> - cured ham, cherry tomatoes, rocket, mozzarella, truffle pecorino	12
<i>caprino</i> - roasted vegetables, mozzarella, red onion, goats cheese, tomato, balsamic	10
<i>spianata</i> - spicy calabrian salami, fennel seeds, mozzarella, tomato	10
<i>fiorentina</i> - garlic mushrooms, spinach, egg, mozzarella, tomato	10
<i>boscaiola</i> - smoked pancetta, garlic mushrooms, rosemary, mozzarella, tomato, parmesan	12
<i>caliente</i> - mascarpone, mozzarella, salsiccia, nduja chillies, crispy onions	12
<i>rossella</i> - tomato, oregano, garlic, red onion, capers, buratta, e.v. olive oil	12

Mora is proud to support **Social Bite**
- a charity on a mission to build a collaborative movement to end homelessness in Scotland





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