



LA CUCINA POVERA
THE KITCHEN OF THE POOR

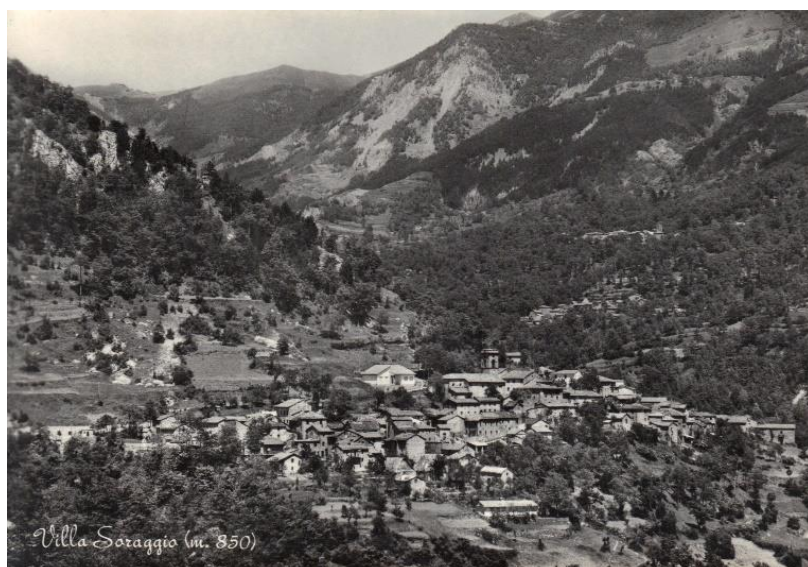
ABERDEEN RESTAURANT WEEK 2025

For the winter edition of Aberdeen Restaurant Week this year we will be serving up a special menu for the event, *'La Cucina Povera'*. With dishes not normally found on our menu, we hope to offer something a little different, with a focus on our humble beginnings in life.

We will be celebrating the ingenuity of recipes passed down by those before us, creating plates of hearty nutritious food using the limited ingredients available to them, minimising waste, maximising flavour.

All our dishes are prepared in house and our team works very hard to ensure we source the finest possible ingredients, locally and from all over Italy – bringing a genuine taste of home to our guests.

We look forward to welcoming you soon, *Benvenuti e buon appetito!*





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ABERDEEN RESTAURANT WEEK 2025
3 Course £25

PRIMI PIATTI – first plates

UOVA ALLA CONTADINA AI PEPERONI* (v)
*Stewed peppers, onions & tomato. Baked egg.
Parmesan & Gremolata. Rustic loaf*

PAPPA COL POMODORO** (v)
*Thick Tomato and bread soup.
Basil oil, Parmesan puree*

PIATTI PRINCIPALI – main course

SALSICCE E FAGOLI (gf)
*Tuscan fennel sausage, cannellini beans, tomato
& herbs. Grilled polenta. Salsa Drangoncello*

CACCIUCCO LIVORNESE*
*Tomato based fish stew with monkfish, prawns,
mussels & calamari. Crostini, roast garlic puree,
salsa verde*

PASTA CECI, PATATE E CAVOLO NERO*(vg)
*A hearty pasta dish cooked with chickpeas, potatoes
& Tuscan kale. Rosemary infused olive oil*

DESSERT – cake

TORTA PAESANA (v)
*Traditional dark chocolate bread cake with
amaretti biscuits, pine kernels & dried fruit.
Orange Chantilly*

* available gluten free

** available as a vegan option

ABBINAMENTI – drink pairings **£16**

Even those who had to make the most of what food they had would have access to a little deserved *wine*. Nothing 'fancy' but appreciated all the same. Our pairings are a nod to this. With this option we can match a glass of wine with both your starter and main, and a *coffee* to enjoy with the torta paesana

CONTORNI – sides

INSALATA DI FARRO (vg) **£3.50**
Salad of farro, red onion & parsley

INSALATA RUCOLA E PARMIGIANO** **£4.50**
Rocket, parmesan shavings, pine kernels

VERDURE ARROSTO (vg) **£3.50**
Roasted vegetables

POLENTA FRITTA **£3.50**
Polenta chips. Garlic mayonnaise

CAFFÉ

ESPRESSO **£2.80**

DOPPIO **£4.20**

AMERICANO **£3.50**