



WELCOME



OPEN SEVEN DAYS 5PM TILL LATE



58 Fort Street, Broughty Ferry, Dundee DD5 2AB
Tel. 01382 737999 | www.fort-hotel.com

ANTIPASTI STARTERS



- BRUSCHETTA (V)** ~ 4.95
Slices of Garlic Ciabatta topped with Vine Tomatoes, Red Onion, Garlic, Olive Oil, Balsamic and Basil
- MOZZARELLA FRITTA (V)** ~ 5.95
Breaded Buffalo Mozzarella, served with our Chilli Jam
- ARANCINI (V)** ~ 5.95
Arborio Rice Balls with Parmesan and Pine Nuts, served with our Chilli Jam
- POLPETTE NAPOLETANE** ~ 5.95
Spiced Veal Meatballs, in a Tomato Sauce and Peccorino
- GAMBERONI DIAVOLA** ~ 8.50
Garlic Ciabatta with Tiger Prawns, Garlic, Chilli and Vine Tomatoes
- CALAMARI FRITTI** ~ 6.50
Squid rings in Panko Breadcrumbs and Aioli
- COZZE** ~ 8.95
Fresh Mussels, White Wine, Garlic and Cream
- ANTIPASTO MISTO** ~ 9.95/5.50
A selection of Italian Cured Meats, Grilled and Marinaded Vegetables, Buffalo Mozzarella and Garlic Ciabatta
- MINISTRONE** ~ 4.95
The Traditional Hearty Italian Soup
- FUNGI ALL'AGLIO AL FORNO** ~ 5.95
Baked Garlic Mushrooms with Dolcelatte Cheese and Cream served with Toasted Ciabatta



We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements. **Gluten Free options are available.**



FOCACCE E PANE



FOCACCIA ROSMARINO (V)	~ 5.25
<i>Pizza Bread with Fresh Rosemary and Sea Salt</i>	
FOCACCIA CESARE	~ 5.95
<i>Pizza Bread with Olives, Sun Blushed Tomatoes, Balsamic and Olive Oil</i>	
FOCACCIA CALABRESE (V)	~ 5.95
<i>Caramelized Red Onion, Ricotta Cheese and Fresh Spinach</i>	
PAN ALL'AGLIO (V)	~ 3.25
<i>Garlic Ciabatta</i>	
PAN ALL'AGLIO FORMAGGIO	~ 3.95
<i>Garlic Ciabatta with Mozzarella</i>	



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PASTA



SPAGHETTI BOLOGNESE	~ 10.50
Minced Veal in a rich Red Wine and Tomato Sauce	
SPAGHETTI CARBONARA	~ 10.50
Pancetta, Parmesan, Egg Yolks, Cream and Black Pepper	
SPAGHETTI POLPETTE	~ 10.50
Spiced Veal Meatballs, Tomato Sauce and Mozzarella	
TAGLIATELLE POLLO PORCINI	~ 11.95
Thyme Roasted Chicken, Mushrooms, Garlic, Mascarpone and Cream	
TAGLIATELLE CON RAGU DI CERVO	~ 13.95
Braised Venison, Red Wine, Cinnamon, Juniper and Pancetta	
TAGLIATELLE CON VERDURE (V)	~ 11.95
Green Beans, Cherry Tomatoes, Spinach, Chilli, Garlic and Olive Oil	
RIGATONI CON SUGO DI SALSICCA	~ 12.95
Spicy Italian sausage, Mascarpone, Tomato, Chilli and Shaved Parmesan	
RIGATONI SALMONE AFFUMICATO	~ 12.95
Hot Smoked Salmon, Garlic, Broccoli, Sun Blushed Tomatoes, Vodka and Cream	
RIGATONI TRASTEVERE	~ 12.95
Thyme Roasted Chicken, Asparagus, Cherry Tomatoes, Mushrooms, Cream and Parmesan	



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PASTA



PENNE GAMBERONI DIAVIOLA	~ 12.95
Tiger Prawns, Cherry Tomatoes, Garlic, Chilli and Olive Oil	
PENNE ARRABIATTA (V)	~ 10.50
Cherry Tomatoes, Chilli, Garlic and Tomato Sauce	
LINGUINI MARINARA	~ 13.95
Scottish Seafood, Tomato, Chilli and Garlic Sauce	
LINGUINI LUCULLO	~ 12.95
King Prawns, Parma Ham, Garlic, White Wine and Saffron	
GNOCCI CAPONATA (V)	~ 11.95
Sicilian Potato Dumplings with Aubergine, Tomatoes, Capers, Raisins and Pine Nuts	
LASAGNE AL FORNO	~ 12.95
Our special recipe from Umbria Region	

RISOTTO



RISOTTO CON GORGONZOLA NOCCIOLA	~ 12.50
Arborio Rice with Gorgonzola, Asparagus and Hazelnuts	
RISOTTO AL GRANCHO E GAMBERI	~ 12.95
Arborio Rice with Scottish Crab, Tiger Prawns, Saffron and White Wine	



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PIZZA



OUR PIZZA ARE FRESHLY MADE TO ORDER AND TOPPED WITH SAN MARZANO TOMATOES AND FIOR DI LATTE MOZZARELLA, WITH YOUR SELECTION OF TOPPINGS

MARGHERITA (V) Finest Italian Tomatoes, Mozzarella and Basil	~ 9.95
CAPRINO (V) Goats Cheese, Roasted Peppers, Spinach, Pine Nuts and Caramelised Red Onion	~ 11.50
GORGONZOLA (V) Blue Cheese, Mushrooms, Red Onion and Truffle Oil	~ 11.50
VERDURE (V) Marinated Artichokes, Mushrooms, Roasted Peppers, Olives and Rocket	~ 11.95
BISTECCA Rare Angus Steak, Vine Tomatoes, Parmesan Shavings and Rocket	~ 13.95
CARNIVORE Thyme Roasted Chicken, Spicy Meatballs, Bolognese, Peppers and Red Onion	~ 13.95
STROMBOLI Pepperoni, Salami, Chorizo and Fresh Chilli	~ 12.95
GAMBERI AL ARRABIATTA Tiger Prawns, Garlic, Vine Tomatoes and Chilli	~ 13.95
SAN DANIELLE Parma Ham, Rocket and Parmesan Shavings	~ 11.50
SICILIANA Spicy Sausage, Salami, Olives, Tomatoes and Chilli	~ 12.95
BIANCO (V) Mozzarella, Dolcelatte, Mascarpone and Rosemary (a white pizza with no tomatoes)	~ 12.95
CALZONE CLASSICO Thyme Roasted Chicken, Spicy Meatballs, and Chilli	~ 11.95



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GRILL



SCALOPPINI ALLA MILANESE ~ 19.50

Pan Fried, Breaded Veal Escalope served with Spaghetti Pomodoro and Parmesan Shavings

COSTOLETTE D'AGNELLO ALLA GRIGLIA ~ 19.50

Marinated, Grilled Lamb Cutlets served with Caponata and Rosemary Potatoes

MERLUZZO ALLA LIVORNESE ~ 17.50

Roast Cod Fillet in a Spicy Tomato Sauce with Olives, Capers and Anchovies served with Crushed Potatoes

BRANZINO ALLA PESTO DI AGRUMI ~ 17.50

Pan Fried Sea Bass Fillets with a Citrus Pesto served on a bed of Crushed Potatoes

POLO SALTIMBOCCA ~ 13.95

Pan Roasted Breast of Chicken, Parma Ham in a White Wine & Mushroom Sauce served with Rosemary Potatoes

CONTROFILLETO ALLA GRIGLIA ~ 23.00

8oz Scottish Sirloin Steak served with Tomato, Mushrooms and Hand Cut Chips

FILLETO ALLA GRIGLIA ~ 27.50

8oz Angus Beef Fillet served with Tomato, Mushrooms and Hand Cut Chips

ADD GARLIC TIGER PRAWNS ~ 3.95

STEAK SAUCES ~ 2.95

- Jack Daniels Sauce
- Dolcelatte and Mushroom
- Brandy and Pink Peppercorn



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INSALATE SALADS



CAESAR

~ 5.95/9.50

Hearts of Romaine, Garlic Ciabatta, Parmesan Shavings,
Anchovies and Caesar Dressing

INSALATE DE SALMONE AFFUMICATO

~ 12.50

Arbroath Hot Smoked Salmon, Mixed Salad Leaves, Asparagus, Olives, Boiled
Egg, Baby Potatoes and a Honey and Mustard Dressing

INSALATE DE BRACIOLE

~ 12.50

Strips of Rare Angus Steak, Mixed Salad Leaves, Sun Blushed Tomatoes, Red
Onion, Peppers, Boiled Egg, Baby Potatoes and a Honey and Mustard Dressing

CHILDREN'S



SPAGHETTI BOLOGNESE

~ 5.95

PENNE IN TOMATO SAUCE

~ 5.95

LASAGNE

~ 5.95

PIZZA MARGHERITA

~ 5.95

SPAGHETTI POLPETTE

~ 5.95



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CONTORNI SIDES



PATATE FRITE	~ 3.95
Hand Cut Chips	
PATATE FRITE FORMAGGIO	~ 4.25
Hand Cut Chips with Parmesan	
INSALATA MISTO	~ 4.25
Mixed Salad	
SPINACI	~ 2.95
Spinach with Sea Salt	
CAPONATA	~ 3.50
Aubergene, Tomato, Capers, Raisins and Pine Nuts	
RUCOLA ET PARMIGANO	~ 3.50
Rocket and Parmesan Shavings	



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DESSERTS



CANNOLI	~ 5.25
Our version of the Traditional Sicilian Pastry filled with a Vanilla Mascarpone Cream	
PANNA COTTA	~ 5.95
Dark Chocolate and Cointreau Panna Cotta with an Orange Syrup	
TORTINO DE FORMAGGIO	~ 5.95
Cheesecake of the day	
SEMIFREDDO DI GELATO DE FRUTTA DELLA FORESTA	~ 5.95
Forest Fruit Parfait with a Fruit Compot	
FORMAGGI MISTI	~ 7.95
A Selection of Italian Cheeses served with Oatcakes and a Quince Jelly	
AFFOGATO	~ 4.50
Italian Vanilla Ice Cream served with a shot of Espresso	
DESSERT WINE (BY THE GLASS)	~ 3.95
Muscat de Beaumes-de-Venise, Cave des Vignerons	
GRAPPA PROSECCO	~ 3.95



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