



*It was a **Chilli** night 40 years ago when **Basil** fell in love with **Rosemary**. It was a **Marjoram** made in heaven and to share their good fortune they decided it was **Thyme** to open up a restaurant and call it **Il Fiume**. To assist in the kitchen, their friends **Olio** and **Aglio** sailed over from **Porcini** and only the finest produce got **Pasta** their scrutiny. The Seafood was so fresh, it spoke the local **Linguine** as it tantalised the tastebuds of the Dumfriesshire community. In just a few short months it was the **Calzone** restaurant in the region to serve up authentic Mama's **Minestrone**, and the customers flocked from miles around to savour the flavours and **Bruschetta** shoulders with the now famous duo from **Veroni**. There was **Nothing** they wouldn't do to keep their customers coming back for more, fine food and great service were **Parma** for the course! Four decades on, you can still **Focaccia** a **Pizza** the action as **Milan** and his team work their magic in this town!*

"Buon Appetito"



Menu del Giorno

Monday to Thursday - from 5pm - 7pm and Friday to Sunday - from 5pm - 6.30pm
please vacate your table by 8pm

Antipasti

Garlic Mushrooms

mouthwatering mushrooms sautéed in a gorgeous garlicky sugo, served with a side of toasted crusty bread and butter.

Minestrone Soup

homemade and hearty just like Mama makes it, served with crusty bread and butter.

Panzanelle

deep fried pizza doughballs served with your choice of pizza salsa, garlic mayo or marie rose to dip!

Prosciutto e Melone

a medley of Italian ham and seasonal melon.

Caprese Salad

tasty tomatoes and baby buffalo mozzarella drizzled in extra virgin olive oil and a sprinkling of aromatic Italian herbs.

Chicken Wings

succulent log fired chicken wings served with a side of savoury BBQ salsa.

Bruschetta

slice of homemade garlic bread topped with tomato, fragrant basil and a drizzle of olive oil. Divine!

Cozze Alla Viaregina

freshly landed mussels sautéed in a spicy fish sauce served with panzanelle.

Piatti Principali

Penne Primavera

a medley of mixed peppers, onions and mushrooms sautéed in our Chef's classic tomato sugo.

Spaghetti Carbonara

spaghetti swathed in a sumptuously creamy pancetta and egg salsa ... a house favourite!

Risotto Al Funghi Porcini

A traditional blend of wild mushrooms and rice with a touch of cream.

Cotoletta di Pollo

breaded chicken cutlets deep fried until golden, served with homemade chips.

Penne alla Arrabbiatta

a hot and spicy twist on our tasty tomato sugo!

Spaghetti Aglio Olio

A spicy fusion of chillies, garlic, onions, cherry tomatoes and aromatic olive oil.

Linguine Frutti Di Mare

a medley of mixed seafood sautéed in chefs outrageously more-ish tomato Napoli sauce.

Spaghetti Bolognese

the hearty sugo that made Il Fiume famous!

Penne alla Cacciatora

strips of beef sautéed with onions, mushrooms, garlic, fresh parsley, onions, green beans and a flourish of fresh cream.

Pizza of Your Choice

our homemade pizza base loaded with whatever take your fancy...create your own pizza to die for!

Dolci

Can we tempt you to a slice of our delectable homemade desserts or a generous scoop of scrumptious vanilla ice cream? Or perhaps just relax over a Cup of Tea or Coffee? The choice is yours!

2 Courses only £10.95

3 Courses only £12.95

2 Children's Courses only £7.95

3 Children's Courses only £9.95

Do you suffer from a food allergy or intolerance? Please speak to your server when placing your order.



Pescato Del Giorno

Catch of the Day

Seafood Connoisseurs...Indulge yourself and savour the flavour of our freshly landed prime fresh fish cooked to succulent perfection in our log fired oven.

Your platter is served with sauce on the side and your choice of potatoes, seasonal salad or market vegetables.

Buon Appetito!

Make Your Selection:

ⓁⓂⓂ Mussels - £13.95

Fresh mussels sautéed in a spicy fish sauce served with panzanelle.

ⓁⓂⓂ Salmone - £15.95

ⓁⓂⓂ Sea Bass - £17.95

ⓁⓂⓂ Lemon Sole - £17.95

ⓁⓂⓂ Monk Fish - £18.95

ⓁⓂⓂ Tuna Steak - £19.95

ⓁⓂⓂ Lobster Thermidor - £24.95

ⓁⓂⓂ Pesce Misto Della Casa - £29.95

A superb 'catch of the day' platter of prime fish and shellfish, served with a sumptuously creamy spinach sauce and your choice of potatoes, seasonal salad or vegetable medley

Please note

There are only a limited number of portions available daily and your platter is freshly cooked to order so please be patient as it's well worth the wait!

Ⓛ suitable for vegetarians

Ⓛ cooked in log oven

Ⓜ gluten free

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All major credit and debit cards accepted. We do not accept personal cheques.

Antipasto

Starters

- ① **Garlic Focaccia**..... £4.25
Crusty bread with lashings of garlic.
- ① **Garlic & Cheese Focaccia**..... £5.75
Garlic bread with a tasty cheese topping.
- ① **Garlic & Tomato Focaccia**..... £4.95
Garlic bread with fresh chopped tomato.
- ① **Minestrone di Verdura**..... £4.50
Homemade just like Mama makes it, served with crusty bread and butter.
- ① **Mozzarella Impanato** £5.95
Breaded mozzarella, deep fried and served with tomato salsa and sauce tartare.
- ① **Frittura Di Calamari**..... £7.95
Deep fried squid, served with crisp seasonal salad, lemon wedge, and sauce tartare on the side.
- ① **Insalata Di Tonno**..... £6.25
A fusion of crisp mixed salad, shaved parmesan, tuna steak and aromatic Italian seasonings.
- ① **Panzanelle** £4.75
Pieces of our chef's pizza dough, deep fried and served with Pizza Salsa, Garlic Mayo or Marie Rose.
- ① **Bruschetta** £5.25
Slice of toasted garlic bread topped with tomato, garlic, basil and olive oil.
- ① **Crostini del Bosco** £5.25
Toasted bread topped with fresh tomato, cheese, ham and mushrooms.
- ① **Crostini alla Valdostana**..... £5.25
Toasted bread topped with fresh tomato, three gorgeous cheeses and ham.
- ① **Caprese** £6.50
A fusion of sliced tomatoes and buffalo mozzarella drenched in extra virgin olive oil and a soupçon of Italian seasoning.
- ① **Cocktail Di Gambretti** £6.55
Plump, juicy prawns swathed in marie rose sauce, served with toasted bread & butter.
- ① **Funghi alla Aglio** £4.95
Garlic mushrooms served with toasted bread & butter.
- ① **Melone** £4.95
Mouthwatering fresh melon on a tangy raspberry coulis.
- ① **Prosciutto & Melone** £6.95
A medley of fresh melon and flavoursome parma ham.
- Antipasto Italiano with Mozzarella** £7.95
A platter of Italian cold meats served with buffalo mozzarella and panzanelle.
- ① **King Prawns** £8.50
Plump prawns sautéed in garlic butter and parsley served with panzanelle.
- ① **Cozze Alla Viareggina**..... £7.95
Freshly landed mussels sautéed in a spicy fish sauce served with panzanelle.
- ① **Gambas al Pil Pil**..... £7.95
King prawns flash fried with garlic shavings, paprika and a soupçon of chillies...wicked!
- ① **Scallops della Casa** £9.25
Fresh king scallops shallow fried in Sambucca sauce... sublime!
- ① **Chicken Wings**..... £4.95
Marinated in aromatic Italian seasoning, cooked in Log Oven and served with a smoky BBQ salsa.
- ① **Involtini** £7.50
Fresh buffalo mozzarella wrapped with Parma ham lightly roasted and served on a bed of rocket salad and cherry tomatoes.
- ① **Pipirrana Gambas** £6.25
Fresh Atlantic prawns tossed in a medley of red onions, cucumber, red and green peppers and flavoursome cold pressed olive oil and fresh lime juice.
- ① **Beetroot & Goat's Cheese**..... £5.95
Lightly roasted goat's cheese, toasted pine nuts, beetroot and rocket salad.

Gluten Free Bread is also available on request.

① suitable for vegetarians

① cooked in log oven

① gluten free

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Pizzas

- ① **Pizza della Casa**..... £10.95
We add capers, anchovies, sliced tomatoes, ham & black olives to our tasty cheese 'n' tomato base.
- ① ① **Margherita**..... £8.25
Scrumptious cheese and tomato...indulge!
- ① ① **Marinata** £8.25
Cheese 'n' tomato infused with garlic & oregano.
- ① ① **Napoletana** £9.50
Cheese 'n' tomato with capers anchovies & olives.
- ① ① **Frutti di Mare** £11.95
A medley of mixed seafood.
- ① ① **Tuna & Onion** £9.50
A medley of mozzarella, tuna, tomatoes and onions.
- ① **Chicken & Sweetcorn**..... £9.50
A medley of mozzarella, tomatoes, chicken and sweetcorn.
- ① **Quattro Stagioni**..... £10.95
Savour the distinctive flavours of four separate sections of olives and peppers, vegetables, ham & seafood.
- ① ① **Caprese Pizza**..... £10.50
Cheese 'n' tomato, topped with baby mozzarella, sliced tomato and aromatic basil.
- ① **Hawaii** £9.95
Cheese 'n' tomato, ham and tropical pineapple.
- ① **Rustica**..... £10.95
Cheese 'n' tomato, chicken, ham & mushrooms.
- ① **Atomica** £10.95
Cheese 'n' tomato loaded with peppers, spicy sausage, black olives, mushrooms & chillies...wow!
- ① **Salame Peperoni**..... £9.95
Cheese 'n' tomato fired up with spicy sausage.
- ① **Tre Formaggi**..... £9.95
Three scrumptious cheeses, tomatoes and ham.
- ① **Pizza Bolognese** £9.95
Cheese 'n' tomato loaded with our big and beefy Bolognese sauce and oodles of onions.
- ① **Amatriciana**..... £9.95
Cheese 'n' tomato, onions, spicy chillies and bacon.
- ① **Al Prosciutto Di Parma** £10.95
Cheese 'n' tomato with savoury parma ham.
- ① **Prosciutto e Funghi**..... £9.95
Cheese 'n' tomato, ham & mouthwatering mushrooms.
- ① **Calzone (folded pizza)** £10.95
A feast of cheese, anchovies, capers, mushrooms & ham.
- ① **Pizza Scozzese (haggis)**..... £9.95
Mozzarella cheese, tomatoes, onions and haggis.
- ① **Pizza Il Fiume** £11.95
Loaded with lashings of porcini wild mushrooms, Italian sausage, mozzarella, fragrant rocket leaves and tasty cherry tomatoes.
- ① ① **Italian Summer** £9.95
A fresh rocket and cherry tomato drizzled with cold press olive oil, baby mozzarella and shaved parmesan cheese.
- ① **Pizza Carbonara** £10.95
Bacon, egg and parmesan cheese.
- ① ① **Vegitariana** £9.50
A medley of mixed vegetables.
- ① **Capriciosa** £10.50
Ham, mushroom, olives and artichokes

Additional Toppings available from £1

① suitable for vegetarians

① cooked in log oven

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Pasta

Pasta e' Risotto

Pasta

① **Lasagne al Forno** £10.95

Layers of our delicious Bolognese sauce, pasta and bechamel sauce simmered in the log oven, served with french fries.

Spaghetti Bolognese £10.50

The hearty minced beef sauce that made Il Fiume famous!

Spaghetti Carbonara..... £10.50

Pancetta and egg sautéed in a sumptuous cream sauce.

① **Spaghetti Primavera** £9.95

A medley of mixed peppers, onions and mushrooms sautéed in our Chef's classic tomato sugo.

Penne della Casa..... £10.95

Pancetta bacon, mouthwatering mushrooms and petit pois sautéed in a creamy tomato sauce.

① **Penne alla Arrabbiata** £9.25

A hot 'n' spicy twist on our tasty tomato sugo.

① **Penne Imperiale** £9.95

An exquisitely creamy tomato sauce.

① **Penne Boscaiola**..... £9.95

Sliced mushrooms sautéed with lashings of cream.

① ① **Penne tre Formaggi (macaroni cheese)** £11.00

Our legendary macaroni cheese featuring three cheeses and egg, simmered to bubbling perfection in the log oven.

Spaghetti Aglio Olio..... £8.95

A spicy fusion of chillies, garlic, onions, and aromatic olive oil.

Spaghetti Aglio Olio Parma Ham £10.95

Parma ham, garlic and onions sautéed in olive oil with fresh parmesan shavings.

① **Spaghetti Aglio Olio** £14.95

Scallops or King Prawn

King prawns or scallops sautéed in pressed olive oil with chillies and garlic...fabulous!

① **Ravioli Fiorentina** £12.95

A fusion of fresh asparagus, ricotta cheese and tomatoes sautéed in a buttery sage and spinach sauce with parmesan shavings. Wow!

Linguine Frutti Di Mare £12.95

A seafood medley of mussels and clams sautéed in a fresh tomato sauce.

① **Penne Il Fiume** £11.95

Mascarpone cheese, parma ham, fresh chillies and a touch of cream.

① **Gnocchi Pesto**..... £9.95

Homemade fresh pesto sauce with toasted pine nuts and parmesan shavings.

① **Gnocchi Pomodoro Cremosa**.... £10.95

Mouthwatering mozzarella and cherry tomatoes sautéed with a touch of cream.

Risotto

① ① **Risotto Mare** £13.95

A fusion of freshly landed seafood and rice in a piquant tomato sauce.

① ① **Risotto Al Funghi Porchini** £12.95

A traditional blend of wild mushrooms and rice with a touch of cream.

① ① **Risotto Con Asparagi Cremosa**£12.95

A fusion of arborio rice, succulent spinach, asparagus and lashings of cream...wow!

① ① **Risotto Adriatico**..... £11.95

Fusion of arborio rice, fresh pear, crushed walnuts, gorgonzola cheese and a touch of cream.

Gluten free penne or spaghetti available on request

① suitable for vegetarians

① cooked in log oven

① gluten free

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Meats

🕒🍷 Steak Il Fiume..... £24.95

Fillet steak wrapped in parma ham, grilled in the log oven and served with a delicious dolcelatte cheese sauce.

🕒🍷 Steak Della Casa..... £24.95

Fillet steak sizzled in red wine, English mustard, garlic, onions, mushrooms and aromatic mixed herbs.

🕒🍷 Surf 'N Turf..... £23.95

Chargrilled sirloin steak topped with three king prawns drenched in garlic butter.

With fillet steak £29.95

🕒🍷 Tagliata Di Manzo £16.50

Marinated beef steak served on a bed of rocket salad, cherry tomatoes and shaved parmesan.

🕒🍷 Saltimbocca - Di Maiale £15.95

Fillet of pork marinated in wine and fragrant herbs with a parma ham and mozzarella cheese topping.

🕒🍷 Maiale Alla Ratatouille £15.95

Pork fillet pan fried with onions, peppers, aubergines and fresh tomatoes.

🕒🍷 Pollo Della Casa £14.95

Breast of chicken sautéed in white wine, finished with parma ham, mozzarella cheese and asparagus spears.

🍷 Pollo Parmigiana £14.50

Breast of chicken sautéed in a divine brandy, cheese and cream sauce finished with a slice of parma ham.

🍷 Pollo al Funghetto £14.50

Breast of chicken sautéed in a delicate brandy, mushroom and cream sauce and pate truffle.

🕒🍷 Pollo Provinciale £14.50

Breast of chicken sautéed in an exquisitely creamy smoked cheese sauce with wild mushrooms and gherkins.

All of the above dishes are served with one side dish of your choice. Choose from french fries, salad or vegetables.

"Pizzeria Il Fiume" uses only fresh products in the creation of its dishes. Preparation of some dishes may take a little longer but the wait will be worthwhile!

From Our Grill

🕒🍷 Fillet Steak..... £24.95

🕒🍷 Ribeye Steak £19.95

🕒🍷 Sirloin Steak..... £18.95

🕒🍷 Rump Steak..... £16.50

🕒🍷 Pork Fillet Plait £15.95

with pancetta

🕒🍷 Pollo Alla Griglia..... £14.95

Breast of chicken stuffed with sundried tomatoes and mozzarella

🕒🍷 Spiedino di Pollo..... £14.50

Diced breast of chicken skewered with onions and peppers and grilled to sizzling perfection.

🕒🍷 Mixed Grill Platter £24.95

Pork, chicken, beef, Italian sausage & half tomato

All of the above dishes are served with a choice of pepper sauce, mushroom sauce or diane sauce, with one side dish of your choice. Choose from french fries, salad or vegetables.

🍷 suitable for vegetarians

🕒 cooked in log oven

🍷 gluten free

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Contore

Side Dishes

- Portion of homemade chips £2.75
Onion rings £2.75
Ⓞ Mixed vegetables £2.75
Ⓞ Jacket potato £2.75
With a choice of toppings (additional £2)
Sour cream and chive, tuna mayo, cheese and mushroom
Ⓞ Sautéed mushrooms £2.75
Ⓞ Mixed side salad £2.75
Ⓞ Bowl of olives £3.50

Ⓞ suitable for vegetarians

Ⓞ cooked in log oven

Ⓞ gluten free

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House Wine List

“A meal without wine is like a day without sunshine”

	175ml	250ml	Bottle
White Wine			
1: Pinot Grigio La Casada 2015, Italy	£3.95	£4.95	£14.95
What can we say, great Pinot Grigio, fresh and crisp with an appley melon twist. Everything you would expect in a Pinot Grigio and a lot more!			

Red Wine			
2: Canalicchio Montepulciano, Italy	£3.95	£4.95	£14.95
A famous ruby red wine from the Adriatic Coast, near Pescara. Nice soft fruit nose is followed by a fairly full palate with gentle spice and a good, firm finish.			

Rosé Wine			
3: Willowood White Zinfandel California, USA	£3.95	£4.95	£14.95
A lively, fruity rosé wine with aromas of red summer fruits and an attractive crisp sweetness on the palate.			

Carafe of house red and white...£16.95

Half carafe...£8.50

Contains sulphur dioxide

Champagne and Sparkling List

"A meal without wine is like a day without sunshine"

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| 4: Prosecco Spumante Barocco, Italy | Bottle £19.95 |
| Well balanced with plenty of peachy fruit, a gentle mouth-feel and a delicate light finish. Perfect on its own or with fish and delicate starters. | |
| 5: Mionetto Prestige Prosecco Extra Dry, Italy | 20cl £5.95 |
| Brilliant peach in colour with rich, persistent bubbles. Aromas of pink grapefruit, raspberry and hints of wild rose. Dry on the palate with fresh raspberry fruits. | |
| 6: Mionetto Prestige Gran Rose Prosecco, Italy | 20cl £5.95 |
| Aromas of pink grapefruit, pomegranate and blackcurrant with a hint of wild rose. The palate is well balanced with flavours of red raspberry and strawberry with fine, persistent perlage. | |
| 7: Champagne | £34.95 |
| 8: Vintage Champagne | £49.95 |

Contains sulphur dioxide

White Wine List

“A meal without wine is like a day without sunshine”

	Bottle
9: Boundary Hut Sauvignon Blanc Nz, Italy A nose full of ripe capsicums, gooseberries and lime followed by flinty notes of tomato leaf. A round but crisp palate with a nice backbone of acidity.	£18.95
10:Orvieto Amabile Melini, Italy A pleasant Medium Sweet with a balanced soft silky smooth finish.	£20.95
11:Botter Frascati Rione 2013, Italy A popular dry white from South of Rome - typically fresh with aromas of almonds.	£18.95
12:Gavi di Gavi Rolona, Italy Appealing fragrances of pear and green apple this has impressive volume and weight in the mouth, with superb balance of all components. Its tangy acidity is the classic hallmark of this Gavi.	£26.95
13:Petit Chablis R Du Montaignu 2014, France Petit Chablis is less complex than Chablis; it nevertheless shows all the characteristics of the terroir, as well as lemony freshness and vivacity, underpinned by light minerality. Petit Chablis is drunk young to best appreciate its fruit.	£28.95

Contains sulphur dioxide

Red Wine List

“A meal without wine is like a day without sunshine”

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|---|---------------|
| 14: Beronia Rioja Crianza, Spain | £21.95 |
| Made from 82% Tempranillo, 14% Garnacha and 4% Mazuelo.
The wine is aged 12 months in barrel and 12 months in bottle prior to release.
Aromas of vanilla, raspberry and cherry dominate the bouquet.
The palate is fresh and fruity with a rich and powerful finish. | |
| 15: Chianti La Vigna 2013, Italy | £18.95 |
| A lovely, simple style of Chianti that really shows off the primary fruit flavours of the Sangiovese grape. Lots of red cherry fruit backed up by a gentle structure. | |
| 16: Caleo Nero D'avola, Italy | £17.95 |
| A native grape to Sicily, this is deep ruby-red in colour with black berry fruit and spice on the nose and a rich smooth flavour with a savoury character. | |
| 17: Barolo Araldica Flori, Italy | £34.50 |
| Flori' has all the tell-tale Barolo characteristics with tobacco, leather and violet scented aromas from the Nebbiolo. Tannins are firm and pleasingly supported by plump fruit and a round silky texture, giving a good long finish. | |
| 18: Castelforte Amarone De La Valpolicella, Italy | £36.50 |
| A concentrated bouquet of cherries, cinnamon and walnuts jumps out of the glass to greet you. This dry and full-bodied red has ripe fruit content, with notes of spice and leather and a long finish. | |

Contains sulphur dioxide

Food allergies and intolerances

Please speak to our staff about the ingredients in your meal when placing your order.
Thank you.