

# LA NOSTRA CUCINA

## Starters

<b>PANE ALL AGLIO</b> Garlic Bread	£3.50	<b>FUNGHI RIPIENI (V)</b> Baked Mushrooms filled with Goats Cheese & Roasted Sweet Peppers topped with Herb Breadcrumbs	£5.95
<b>PANE ALL AGLIO E FORMAGGIO</b> Garlic Bread topped with Mozzarella Cheese	£3.95	<b>CALAMARI FRITTI</b> Fried Squid served with a Red Onion, Caper, Tomato & White Wine Vinegar Dressing	£7.25
<b>BRUSCHETTA</b> Southern Italian Garlic Bread topped with crushed Tomatoes, Olive Oil, Oregano & Basil	£4.50	<b>GAMBERONI PICCANTI</b> Panfried King Prawns with Garlic, Chilli & Lemon served with mixed leaves	£10.95
<b>MISTO OLIVES E PESTO</b> Roasted marinated Olives with Sicilian Pesto & toasted Foccacia Bread	£4.25	<b>MELANZANE AL FORNO</b> Baked Aubergine with Sicilian Tomato sauce, Mozzarella, Parmesan Cheese & Basil	£6.25
<b>CARPACCIO DI PARMA &amp; BRESAOLA</b> Thin slices of Parma Ham & Bresaola with Olives & Balsamic Dressing	£6.95	<b>ARANCINE DI CARNE</b> Deep fried Risotto balls with Meat Ragu served with a lightly spiced Tomato sauce	£5.95
<b>PATE DELLA CASA</b> Our Homemade Chicken Liver & Garlic Pate with caramelised Onion, Olives & toasted Ciabatta Bread	£6.65	<b>ARANCINE CON FORMAGGIO</b> Deep fried Risotto balls with Italian Mixed Cheeses served with a lightly spiced Tomato sauce	£5.95
<b>CRUDO SCOZZESE</b> Smoked Halibut & Salmon with a Rocket, Caper & Lemon Olive Oil dressing	£7.95	<b>CAPRESE</b> Sliced vine tomatoes, buffalo mozzarella cheese, basil leaves & oregano	£5.95
<b>MISERIA E NOBILTA</b> A combination of Italian Hams & Salami's, Buffalo Mozzarella Cheese, Roasted Peppers & Aubergines, mixed Olives & Artichoke (min 2 people)	£13.50	<b>POLPETTE</b> Lamb and fresh mint meatballs cooked with a red wine and tomato ragu, topped with parmesan cheese	£6.95
<b>COZZE SCOPPIATE</b> Steamed Mussels with White Wine, Garlic & spicy Tomato sauce served with Crostini Bread	£7.55		

(V) = Suitable for Vegetarians

Complimentary Homemade Tomato & Oregano Foccacia

Extra baskets of bread will be charged an addition £1.95 per basket.



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## Pasta

### LINGUINE MARINARA £13.95

Long flat Pasta with Monkfish, King Prawns, Calamari & Mussels in a spicy Tomato & White Wine Sauce

### LINGUINE AL PESTO £10.95

Flat Spaghetti served with Sicilian style Pesto made from Basil, Pine Kernels, Sun-dried Tomatoes, Roasted Peppers, Aubergines, Extra Virgin Olive Oil & Parmiggiano Cheese

### SPAGHETTI CARBONARA £11.25

Long Pasta tossed with Smoked Bacon, Egg Yolk & Parmesan Cheese with a touch of Cream

### RISOTTO PESCATORA £14.95

Long flat Pasta with Monkfish, King Prawns, Calamari & Mussels in a spicy Tomato & White Wine Sauce

### PENNE ARRABBIATA (V) £9.25

Small tube Pasta with Garlic, Chilli & Tomato  
Add chicken £10.50  
Add 5 prawns £13.95

### RIGATONI SALSICCIA £11.95

Large pasta tossed with Italian pork & fennel sausages & tomato ragu

### LASAGNE AL FORNO £10.50

Our own Homemade, oven baked Meat Lasagne

### SPAGHETTI BOLOGNESE £10.50

Our own Homemade Beef & Pork Ragu served with Spaghetti Pasta

### SPAGHETTI CON PESCATRICE £14.95

Monkfish wrapped with Smoked Pancetta, pan fried with King Prawns & Saffron White Wine served with Long Pasta

### CANNELLONI £10.50

Baked pasta tubes, stuffed with Broccoli & Ricotta cheese, baked with Tomato & White sauce topped with Parmesan cheese

### LINGUINE CON POLLO PORCINI £11.50

Long flat Pasta with Chicken, Porcini Mushrooms, Mascarpone Cheese & White Wine Sauce

### GLUTEN FREE PASTA ON REQUEST

Details of all allergens contained in our dishes are displayed on a table on the front page of the menu

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## Mains

### POLLO DEL GIORNO £14.95

Chicken of the day

### SCALOPPINA DI MAIALE £16.96

Veal scaloppina with mushrooms, tomato sauce, red onion & peppers served with rosemary potatoes

### ARROSTITO £15.75

Marinated Chicken with Herbs & Chilli, skewered with Italian Sausage, Panchetta, Red Onion & Peppers served with Rosemary Potatoes

### FILETTO ALLA GRIGLIA £29.50

Chargrilled Fillet Steak served with Garlic Mushrooms, Mixed Vegetables & Homemade Chips

### Peppercorn

Peppercorn

Gorgonzola & White Wine

Red Wine & Rosemary

### BARCARELLO £24.50

A platter of King Prawns, Monkfish, Sea bass & Mussels with a Lemon & Chive Butter served with Spaghetti Aglio Olio

### SALMON CASACECCA £18.95

Salmon Casacecca with potatoes, mushrooms, tomato sauce, red onion & peppers served with rosemary potatoes

### STINCO DI AGNELLO £18.95

Lamb shank, roasted in the oven with root vegetables, herbs, red wine and tomato sauce served with rosemary potatoes

## Insalate (Salads)

### GRECA (V) £5.95

Salad leaves, tomatoes, red onion, olives, cucumber and feta cheese with herbs and house dressing

### ROSSO POMODORO (V) £6.25

Mixed tomatoes with soft buffalo mozzarella cheese, fresh basil and olive oil dressing

### CAESAR SALAD £8.95

Chargrilled chicken & smoked bacon tossed with cos lettuce, garlic croutons, parmesan cheese & our own creamy dressing

### SALMONCINO £9.50

Mixed leaf salad with hot smoked salmon, baby potatoes, green beans, boiled egg & black olives dressed with lemon & mustard

## Side Dishes

### MISTA (V) £4.25

A selection of mixed leaf salad served with house dressing

### PATATINE FRITTE (V) £2.95

Home made chips

### PATATE AL ROSMARINO (V) £2.95

Oven baked rosemary potatoes

### FUNGHI PICCANTI (V) £2.95

Mushrooms sauteéd with chilli and garlic

### MISTO VEGETALI (V) £3.10

Mixed vegetables

### ASPARAGI £4.50

Asparagus served with house dressing

## Dolce (Desserts)

### AMARENA DI CILIEGE £4.95

Sweet black cherries served with vanilla ice cream

### PROFITEROLES £4.95

Choux pastry balls filled with fresh cream and covered in white chocolate

### HOME-MADE TIRAMISU £5.25

Sponge biscuits soaked in coffee and marsala wine, dressed in a sweet mascarpone cream sauce

### CHEESECAKE £4.95

Please ask your waiting staff

### STICKY TOFFEE PUDDING £4.95

A rich date and toffee sponge served warm with vanilla ice cream

## Formaggio (Cheeses)

A selection of our cheeses £9.50

## Dessert Wines By The Glass

### I CAPITELLI IGT, ANSELMINI VENETO, ITALY (12.5%ABV) 50ml £5.95

Garganega - Stunningly rich and complex, packed with apricot, honey and pear flavours with tobacco and cedar notes, it is smooth, subtle and velvety. Rightly thought of as one of Italy's best dessert wines this is a sumptuous treat. Rich peach and apricot flavours but with a balance of freshness and a touch of spice - perfect with creamy and fruit based desserts.

### RECIOTO VALPOLICELLA DOC, BERTANI VENETO, ITALY (13%ABV) 50ml £7.95

Corvina, Rondinella - Classical notes of plum, cherry and raspberries, accompanied by spices, vanilla, hay and cocoa. In the mouth is intense, full.

