



## A LA CARTE MENU

### LIGHT BITES

Calamari Fritti – Crispy fried fresh calamari, spicy Marie Rose 8

Sicilian Arancini ai Gamberi – King prawns, lemon aioli 7.5

Parma ham croquette, arrabiata sauce, Parmigiano 7.5

Homemade focaccia, sundried tomato tapenade, butter 6.5 (V)

Bruschetta – Toasted sourdough bread, cherry tomatoes, Kalamata olives, basil 6 (V)

Zucchini Fritti 6.5 (V)

### PIZZA (till 8.45pm)

**VEGETARIANA** tomato, mozzarella, courgettes, aubergine, peppers, black olives 15.9 (V)

**DIAVOLA** tomato, mozzarella, pepperoni, fresh chilli 14.5

**PROSCIUTTO DI PARMA** tomato, mozzarella, Parma Ham, Parmigiano, rocket salad 15.9

**4 STAGIONI** tomato, mozzarella, ham, artichokes, mushrooms, black olives 15.9

### STARTERS

Cozze – Sautéed mussels, citrus and ginger dressing, chilli, spring onion, soft herbs 12.9

Insalata di polpo – Grilled octopus salad, crushed potatoes, confit cherry tomatoes, lemon citronette 15.5

Carpaccio di Manzo – Beef carpaccio, anchovy dressing, Parmigiano, pickled onion, watercress, toasted hazelnut 15.9

Burrata – Parma ham, heritage tomatoes, fried capers, salad leaves, fresh basil 14.5

Zuppa ai peperoni – Roasted pepper and tomato soup, goat cheese crumble, garlic croutons, chilli oil 9.5 (V) (hot / cold)

### MAIN COURSE

Fish of the day - Market price

Astice – Grilled Lobster Thermidor, dressed summer salad, pommes frites (half 26 / whole 52)

Fegato Burro e Salvia - Thinly sliced calf's liver, bacon, butter, sage, pomme purée 27

La Milanese – Crispy breaded breast of chicken, spaghetti tomato and basil 24.5

Vitello Saltimbocca – Pan fried veal escalope, Parma ham, butter and sage, garlic spinach, mash potatoes 27.5

Costata di Manzo – 12oz Rib Eye steak, sautéed mushrooms, chips 36.5 (Peppercorn 3 - Parmigiano Fondue 3)

### PASTA

Paccheri allo Scoglio - La Cantina's fresh mixed seafood, lemon and butter sauce, cherry tomatoes 22.5

Linguine all'Astice – Lobster linguine, garlic, chilli, tomato sauce 28

La Bolognese - Chef's signature tagliatelle bolognese – Veal, sausage, beef ragù with Parmigiano fondue 19.5

Mezze maniche alla Trapanese – Roasted almond and tomato pesto, Pecorino, ricotta, basil 17.5 (V)

**SIDES** 6 each | **SALADS** 6.5 each

Sautéed garlic spinach | Buttered greens | Rosemary new potatoes | Black pepper skinny chips | Zucchini Fritti 6.5  
Salad: Tomato, onion and goat cheese salad