

## LIGHT BITES

Deep Fried Prawns  
Sweet Chilli Sauce  
£6.50

Deep Fried Calamari  
Aioli, Chilli  
£6.50

Homemade Meatballs  
Spicy Tomato Sauce, Pecorino  
£6.50

Zucchini Fritti (V)  
£6.00

Arancini (V)  
Mushrooms, Parmigiano Fondue  
£6.50

Marinated Mixed Olives (V)  
£4.50

Bruschetta (V)  
Tomato, Origano,  
Black Olives, Basil  
£6.50

Homemade Bread (V)  
Sun Dried Tomato  
Tapenade, Butter  
£6.50

## STARTERS

Gamberi  
Seared Prawns, Garlic, Chilli, Herbs  
£11.50

Cozze  
Sauteed Mussels, Tomato, White Wine, Garlic Bread  
£10.50

Fritto Misto  
Mixed Fried Seafood, Tartare Sauce  
£13.90

Carpaccio Di Manzo  
Beef Carpaccio, Rocket Salad, Parmigiano  
£13.50

Burrata  
Soft Creamy Mozzarella, Parma Ham,  
Confit Tomato, Crispy Bread, Balsamic Glaze  
£14.00

Zuppa (V)  
Soup of the Day, Served with Croutons  
£8.90

Caprino (V)  
Goat's Cheese, Apple, Beetroot, Walnuts, Honey  
£12.50

## PASTA

Linguine Scoglio  
La Cantina's Mixed Seafood  
£20.50

Ravioli  
Filled with Ricotta Cheese and Spinach,  
Mushroom Sauce and Crispy Pancetta  
£17.50

Linguine Gamberi  
King Prawns, Courgette, Lemon Zest  
£20.50

Spaghetti Aglio Olio (V)  
Garlic, Chilli, Olive Oil  
£13.00

Chef's Signature Tagliatelle Bolognese  
Veal, Sausage, Beef Ragout with Parmigiano Fondue  
£19.50

Penne Caprino (V)  
Goat's Cheese, Sun Dried Tomato, Spinach  
£17.50

Rigatoni Amatriciana  
Rich Tomato Sauce, Pancetta, Pecorino Cheese  
£17.00

Rigatoni Arrabbiata (V)  
Spicy Tomato Sauce, Burrata, Black Olives  
£17.00

## SALADS

Fish Salad  
Marinated Prawns, Smoked Salmon, Avocado,  
Mixed Leaves, Marie Rose  
£13.90 / £16.90

Chicken Salad  
Grilled Chicken, Seasonal Vegetables,  
Mixed Leaves, Nuts, Yoghurt Dressing, Croutons  
£13.90 / £16.90

Tricolore (V)  
Burrata, Avocado, Lettuce, Marinated Cherry Tomato  
£13.00 / £16.00

Vegan Salad (V)  
Tomato, Cucumber, Peppers, New Potatoes, Olives  
Mustard and Lemon Dressing  
£14.00

## FROM THE GRILL

Served with Chips or Roasted Potatoes

Aberdeen Angus Rib Eye (12oz)  
£35.50

Fillet of Scottish Beef (10oz)  
£39.50

Tagliata (10oz)  
Sirloin Steak Strips with Rocket Salad & Parmigiano  
£32.00

Welsh Lamb Cutlets  
With Mint & Lamb Jus  
£35.00

Chateaubriand (20oz)  
Serves Two  
£69.50

T-Bone Steak (36oz)  
Serves Two  
£79.00

Peppercorn Sauce £3.00

Parmigiano Fondue £3.00

Mushroom & Cream Sauce £3.00

Red Wine Jus £ 3.00

## MAINS

Fish of the Day  
Potatoes, Seasonal Vegetables  
£26.50

Milanese  
Breast of Chicken in Breadcrumbs, Spaghetti Tomato  
£23.50

Fegato Burro Salvia  
Thinly Sliced Calf's Liver, Butter & Sage, Mash Potatoes  
£26.50

Pollo Piccante  
Stuffed Chicken Breast, Spinach, Mozzarella  
Nduja Spicy Pepper Sauce, Chips  
£25.50

Fegato Veneziana  
Strips of Calf's Liver, Bacon, Onion, Mash Potatoes  
£26.50

Parmigiana (V)  
Baked Aubergine, Tomato Sauce, Mozzarella, Mixed Salad  
£16.00

Vitello Saltimbocca  
Pan Fried Veal Escalope, Parma Ham, Butter & Sage,  
Garlic Spinach, Pomme Puree  
£27.00

## SIDES (V)

Green Beans, Garlic and Chilli  
£5.50

Broccoli, Toasted Almonds  
£5.50

Sauteed Spinach  
£5.50

Chips  
£5.50

Dauphinoise Potatoes  
£5.50

Roasted Potatoes  
£5.50

Pomme Puree  
£5.50

Salad  
(Tomato Onion / Mixed Leaves / Rocket & Parmigiano)  
£5.50

## DESSERTS

Chocolate Sponge Cake  
Cocoa Crumble, Salted Caramel Ice Cream, Toasted Hazelnut  
£9.00

'La Cantina' Homemade Tiramisu  
£9.00

Affogato  
Vanilla Ice Cream, Espresso Coffee & Amaretto Biscuit  
£9.50

Vanilla & Raspberry Cheesecake  
Pistachio Crumble & Pistachio Ice Cream  
£9.00

Pain Perdu  
Vanilla Sponge, Amarena Cherry in Syrup,  
Vanilla Ice Cream, Cantuccini Crumble  
£9.00

Selecion of Italian Ice Cream & Sorbet  
2 Scoops  
£9.00

Selection of Cheese, Honey, Nuts & Biscuits  
£15.00

(V) = Vegetarian  
Please inform us of any allergies. All price inclusive of VAT.  
An optional service charge of 12.5% will be added.