



A LA CARTE MENU

LIGHT BITES

Deep fried calamari, aioli sauce and chilli 8

Zucchini Fritti 6.5 (V)

Arancini Parmigiana – fried aubergine, mozzarella and tomato sauce 7.5 (V)

Homemade bread, sundried tomato tapenade, butter 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

Fish Salad – Beetroot cured salmon, marinated prawns, avocado, Mary rose, citronette 14.9

Vitello Tonnato – Veal carpaccio, tuna and anchovies' mayo, capers, pickles, marinated egg yolk 14.9

Burrata – Parma ham, marinated artichokes, sun dried tomato, crispy bread 14.5

Asparagi – Asparagus, poached egg, Parmigiano and truffle fondue 14.5 (V)

Roasted courgette and pea soup, goat's cheese crumble, mint oil, homemade croutons 9.5 (V)

MAIN COURSE

Fish of the day - market price

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, sauteed 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

Mezzi Rigatoni all'arrabbiata - spicy tomato sauce, burrata, black olives crumble, basil 18 (V)

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

Ravioli – Spinach and ricotta ravioli, sautéed wild mushroom, Pecorino cheese and black truffle 20.50 (V)

SIDES 6 each | **SALADS** 6.5 each

Green beans with Garlic and Chilli | Sautéed spinach | Pomme purée | Roasted potatoes | Chips | Zucchini Fritti 6.5
Salads: Tomato, onion and goat cheese salad