



A LA CARTE MENU

LIGHT BITES

Deep fried calamari, aioli sauce and chilli 8

Zucchini Fritti 6.5 (V)

Arancini ai Funghi – wild mushroom, Parmigiano fondue 7.5 (V)

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

STARTERS

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

Fritto Misto – deep fried mixed seafood, garlic, aioli, chilli 14.5

Cozze – creamy mussels Mouniere, lemon parsley 11.5

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

Burrata – fennel Tuscan salami, marinated artichokes, sun dried tomato, crispy bread 14

Caprino – baked goat cheese, caramelised apples, walnuts, honey, beetroot puree (V) 12.5

MAIN COURSE

Fish of the day - served with potatoes and seasonal vegetables – 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

Tagliata di Manzo – 12oz Sliced Sirloin Steak with rocket and Parmigiano salad, chips 34 (Peppercorn 3 - Parmigiano Fondue 3)

Melanzane alla Parmigiana - Warm aubergines, tomato sauce, mozzarella, toasted bread 17 (V)

PASTA

Linguine Scoglio - La Cantina's mixed seafood, garlic, chilli 19.5

Ravioli ai Funghi – wild mushroom sauce, brown butter, Parmigiano fondue 19 (V)

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

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

PIZZA

VEGETARIANA tomato, mozzarella, courgettes, aubergine, peppers, black olives 15.9

DIAVOLA tomato, mozzarella, fresh hot 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