

A LA CARTE MENU

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
- Arancini – mushrooms, Parmigiano fondue (v) 6.50
- Zucchini fritti (v) 6.00
- Bruschetta - tomato, origano, black olives, basil (v) 6.50
- Homemade bread, sun dried tomato tapenade, butter(v) 6.50

STARTERS

- Scallops, summer vegetables, crispy pancetta, lobster bisque 18.00
- Seared prawns, garlic, chilli, herbs 11.50
- Fritto misto - mixed fried seafood, Tartare sauce 13.90
- Steamed mussels, tomato, white wine, garlic bread 10.50
- Beef carpaccio, rocket salad, Parmigiano 13.50
- Burrata – Soft creamy mozzarella, Parma ham, confit tomato, crispy bread, balsamic glaze 14.00
- Soup of the day served with croutons 8.90 (v)
- Caprino - Goat's cheese, grapes, walnuts, honey 14.00 (v)

PASTA

- Linguine allo Scoglio – La Cantina's mixed seafood 20.50
- Linguine Prawns – King prawns, courgette, lemon zest 20.50
- Chef's signature tagliatelle bolognese – veal, sausage, beef ragout with Parmigiano fondue 19.50
- Ravioli filled with ricotta cheese and spinach, mushroom sauce and crispy pancetta 17.50
- Rigatoni Amatriciana – rich tomato sauce, pancetta, Pecorino cheese 17.00
- Spaghetti Aglio Olio - garlic, chilli, olive oil 13.00 (v)
- Penne Caprino – goat's cheese, sun dried tomato, spinach 17.50 (v)
- Rigatoni Arrabbiata – spicy tomato sauce, burrata, black olives 16.00 (v)

PLEASE INFORM US OF ANY ALLERGIES

MAIN COURSE

- Fish of the day, new potato, pak choi, lemon and butter or butter and capers 26.50
- Thinly sliced calf's liver, butter and sage, mash potato 25.50
- Strips calf's liver Veneziana, bacon, onion, mash 25.00
- Veal Saltimbocca - Pan fried veal escalope, Parma ham, butter and sage, garlic spinach 28.00
- Milanese - Breast of chicken in breadcrumbs, spaghetti tomato 23.50
- Chicken Roulade: stuffed chicken breast with spinach, mozzarella, nduja, spicy pepper sauce 24.50
- Grilled Rib Eye steak (12oz) dauphinoise potato, green vegetables 35.50
- Side Sauce: Peppercorn or Parmigiano fondue 3.00
- Parmigiana – Baked aubergine, tomato sauce, mozzarella, mixed salad 16.00 (v)

SALADS

- Fish salad: marinated prawns, smoked salmon, avocado, mixed leaves, Marie Rose 13.90 / 16.90
- Niçoise Salad: tuna, olives, boiled egg, anchovies, mixed leaves 13.90/ 16.90
- Chicken salad: grilled chicken, new potatoes, summer vegetables, mixed leaves, nuts, yoghurt dressing, croutons 13.90 / 16.90
- Tricolore: burrata, avocado, lettuce, marinated cherry tomato 14.00 (v)
- Vegan Salad: tomato, cucumber, peppers, new potato, olives, mustard and lemon dressing 14.00 (v)

SIDES 5.50 each (v)

- Green beans, garlic and chilli - Sautéed garlic spinach
- Tenderstem broccoli and toasted almonds - Chips
- Dauphinoise potato - Rosemary Potato - Pomme puree
- Salad (Tomato onion / Mixed leaves / Rocket and Parmigiano)
- Zucchini Fritti 6.00

ALL PRICE INCLUSIVE OF VAT AND QUOTED IN POUND £
A DISCRETIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED
TO YOUR BILL