



A LA CARTE MENU

LIGHT BITES

Bruschetta – Tomato, oregano, Kalamata olives, basil 6.5 (V)

Zucchini Fritti 6.5 (V)

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

STARTERS

Cured Scottish salmon, pickled fennel salad, beetroot pureé, orange citronette 14.9

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

Crispy pulled pork Bon Bon, burnt apple pureé, marinated Granny Smith apple ribbons 10.90

Burrata – sweet and sour peppers, capers, olives, crispy bread, basil oil (v) 14

Roasted butternut squash soup, yoghurt dressing, pumpkin seeds, croutons (v) 10.5

MAIN COURSE

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

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

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

Tagliata di Manzo – Sliced Sirloin Steak (12oz) with rocket & Parmigiano salad, chips 34.5

Peppercorn Sauce 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 20.5

Lasagna – spicy sausage ragù, nduja, creamy burrata, basil oil 20.5

La Bolognese - Chef's signature tagliatelle bolognese – veal, sausage, beef ragù with Parmigiano fondue 20.5

SIDES 6 each | **SALADS** 6.50 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

PLEASE INFORM US OF ANY ALLERGIES ON ARRIVAL

PRICES INCLUSIVE OF VAT AND QUOTED IN POUND £ -

A DISCRETIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL