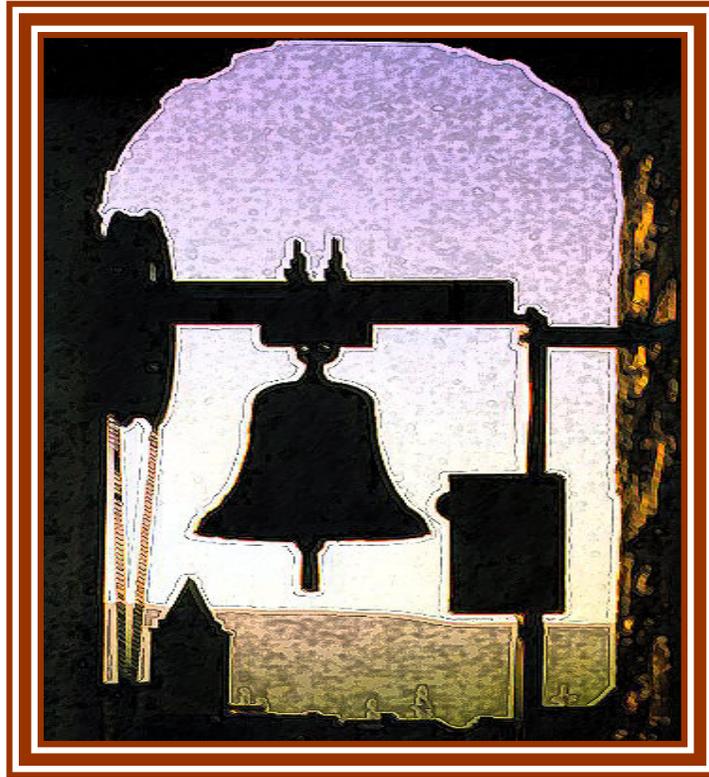


# La Campana



Italian Ristorante

Gluten-Free Menu

*(L) - suitable for people with lactose intolerance*

## ANTIPASTI (Appetizers)

<b>PANE BURRO</b> <i>Bread and butter</i>	£2.50
<b>BRUSCHETTE ALL'AGLIO (4 slices)</b> <i>Garlic bread</i>	£4.50
<b>BRUSCHETTA</b> <i>Garlic bread served with freshly chopped tomatoes and olive oil</i>	£5.00



## ANTIPASTI FREDDI (Cold Starters)

<b>ANTIPASTO ALL'ITALIANO (L)</b> <i>Selection of cured meat with fresh Mozzarella and green olives</i>	£8.30
<b>PROSCIUTTO E MELONE (L)</b> <i>Select Parma ham with fresh melon</i>	£8.30
<b>MELONE AL PORTO (L)</b> <i>Fresh melon with vintage port dressing</i>	£7.00
<b>CARPACCIO DI BRESAOLA (L)</b> <i>Thinly sliced cured Italian beef served on a bed of rocket salad and shaved Parmesan, dressed with olive oil and balsamic vinegar</i>	£9.80
<b>INSALATA CAPRESE</b> <i>Special Italian buffalo Mozzarella served with fresh sliced tomato, dressed with olive oil, oregano and balsamic vinegar</i>	£8.00
<b>AVOCADO RIVIERA (L)</b> <i>A dish from the Ligurian coast of Italy consisting of avocado, Atlantic prawns, Scottish smoked salmon and Marie-Rose sauce</i>	£9.75

## ANTIPASTI CALDI (Hot Starters)

<b>COZZE MARINARA (L)</b> <i>Steamed mussels with fresh tomato, olive oil, garlic and parsley</i>	£8.30
<b>FUNGHI ALL'AGLIO</b> <i>Garlic mushrooms</i>	£7.00
<b>GAMBERONI CON AGLIO</b> <i>King prawns cooked in garlic and white wine</i>	£10.30

<b>CAPELANTE ALLO ZAFFERANO (L)</b> <i>King scallops cooked in a saffron sauce</i>	£10.80
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<b>CALAMARI ALLA LUCIANA (L)</b> <i>Squid served in a sauce of cherry tomatoes, white wine and chilli</i>	£9.30
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## ZUPPE (Soups)

<b>MINISTRONE (L)</b> <i>Traditional Italian vegetable soup, Parmesan optional</i>	£5.00
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<b>STRACCIATELLA</b> <i>Consommé with egg strands and cheese</i>	£5.00
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## PASTA E RISOTTI

Choice of penne, fusilli, spaghetti or risotto with one of the following sauces

<b>VEGETARIANA (L)</b> <i>Aubergine, courgette, mushroom, tomato, garlic and olive oil sauce</i>	£9.30
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<b>PICCANTE (L)</b> <i>Garlic, olive oil, chilli and tomato</i>	£8.00
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<b>CARBONARA</b> <i>Bacon, eggs and ham</i>	£8.70
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<b>BOSCAIOLA</b> <i>Pancetta, mushrooms, peas, cream and tomato</i>	£9.00
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<b>QUATTRO FORMAGGI</b> <i>Four Italian cheese sauce</i>	£9.00
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<b>SALMONE</b> <i>Smoked salmon in a cream and tomato sauce</i>	£10.50
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<b>AMATRICIANA (L)</b> <i>Onions, bacon and tomato sauce</i>	£9.30
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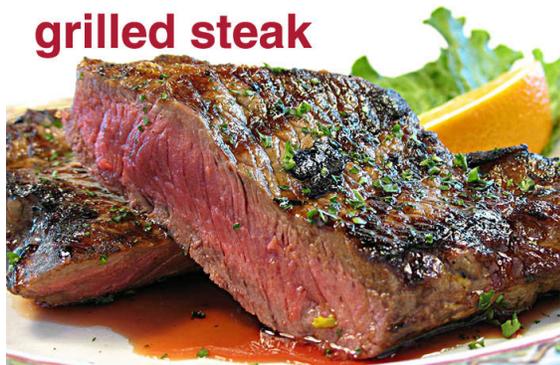
<b>BOLOGNESE (L)</b> <i>Meat sauce with tomato</i>	£9.00
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## PIATTI DI MANZO (Beef Dishes)

### grilled steak



**BISTECCA ALLA GRIGLIA (L)** £19.00

Grilled sirloin steak

**FILETTO AI FERRI (L)** £21.00

Grilled fillet steak

**BISTECCA CALABRESE (L)** £22.00

Chilli, onion, peppers and a touch of balsamic vinegar

**BISTECCA PIZZAIOLA (L)** £22.00

Served with tomato sauce with garlic and a hint of oregano

**BISTECCA CHEF SPECIAL (L)** £23.00

Olive oil, wild mushrooms and Jack Daniels sauce

**FILETTO CALABRESE (L)** £23.50

Chilli, onion, peppers and a touch of balsamic vinegar

**FILETTO PIZZAIOLA (L)** £23.50

Served with tomato sauce with garlic and a hint of oregano

**FILETTO CHEF SPECIAL (L)** £24.50

Olive oil, wild mushrooms and Jack Daniels sauce

## PIATTI DI VITELLO (Veal Dishes)

**NODINO DI VITELLO (L)** £24.00

14oz T-bone veal cooked with white wine, olive oil and rosemary

**LIMONE (L)** £16.00

Sliced veal with lemon juice

**ROMANA** £16.00

Sliced veal with Parma ham and sage in a white wine sauce

**FANTASIA** £17.00

Escalope of veal topped with Mozzarella and Parma ham, in a creamy sauce with tarragon

## PIATTI D'AGNELLO (Lamb Dishes)

**COSTOLETTE (L)** £16.50

Grilled lamb chop served with lemon and rosemary sauce

**STINCO D'AGNELLO (Chef Special) (L)** £17.50

Lamb shank, Italian style

**AGNELLO AL TEGAMINO (L)** £16.50

Italian-style lamb casserole

## DOLLAME (Poultry Dishes)

**SOFIA LOREN** £15.00

Chicken breast topped with asparagus in a sauce of white wine, onions and cream

**CACCIATORA (L)** £15.00

Chicken breast with peppers, onions, mushrooms, tomato, white wine and rosemary

**POLLO FUNGHI CREMA** £15.00

Chicken cooked with mushroom, cream and white wine sauce

**POLLO ARROSTO** £14.00

Grilled with rosemary and olive oil



## PIATTI DI PESCE (Fish Dishes)

**GAMBERONI BRUCIATO (L)** £18.50

Butterflied king prawns cooked with a touch of chilli, tomato and white wine, served with rice

**SCAMPI PROVENÇALE (L)** £16.50

Scampi in Provençale sauce (garlic, tomato, oregano and white wine), served with rice

**SPIGOLA ALLA SICILIANA (L)** £20.50

Sea-bass fillet served with capers, anchovies, olives, cherry tomatoes and white wine

**HALIBUT CON PATATE (L)** £20.50

Halibut served with potatoes

**MONKFISH ACQUAPAZZA (L)** £20.50

Monkfish served with cherry tomatoes, black olives, garlic, onion, anchovies, white wine and herbs

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## CONTORNI MISTI

*(Mixed side dishes)*

**MIXED SALAD (L)**

£3.45

**TOMATO AND ONION SALAD (L)**

£3.45



**BROCCOLI**

£3.45

**FRENCH FRIES**

£3.00

**FORMAGGI (Cheeses)**

**FORMAGGIO MISTO E BISCOTTI**

£7.50

*Selection of 4 cheeses and biscuits*

**FORMAGGIO MISTO E BISCOTTI**

£11.50

*Selection of 8 cheese and biscuits*



## DOLCI

*(Sweets)*

**GELATO MISTO**

£4.30

*Mixed ice-cream*

**TORRANCINO**

£4.30

*Home-made Italian walnut ice-cream*



**SORBETTO ALL'ARANCIO  
O AL LIMONE**

£4.30

*Orange or lemon sorbet in its own skin*

**PAVLOVA**

£4.90

*Meringue filled with fruit mousse and cream  
(when available)*

**FRUIT SALAD (L)**

£4.30

*Mixed fruit*



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