

# *La Campana*



## *Ristorante* *A la carte* *Menu*

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*Special dietary requirements, please ask your waiter for our exclusive **gluten free & dairy free** menu.*

*All main courses are served with potatoes or chips unless specified in the menu.*

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## Stuzzicchini (Appetisers)

**Bruschetta con Pomodorini** 5.10

Toasted Italian bread topped with cherry tomatoes, garlic, basil and olive oil

**Bruschetta Crema di Tartufo** 7.10

Toasted Italian bread topped with black truffle cream

**Bruschetta Vegetariana** 6.20

Toasted Italian bread topped with roasted vegetables

**Bruschette Miste** 7.30

Toasted Italian bread with a variety of toppings

**Pane all'Aglio** 4.50

Garlic bread

**Crostino La Campana** 6.00

Toasted bread with spicy sausage and Mozzarella cheese served with rocket

**Pizza Garlic** 7.00

Pizza bread topped with garlic butter

**Pizza Garlic con Formaggio** 8.00

Pizza bread topped with garlic butter and cheese

**Pizza Bruschetta** 8.00

Pizza bread topped with olive oil, garlic and chopped fresh cherry tomatoes

**Pizza Focaccia** 7.50

Pizza bread topped with olive oil and rosemary

**Olive Miste Marinate** 3.50

Bowl of mixed marinated olives

## Zuppe (Soup)

**Minestrone** 5.30

Traditional Italian vegetable soup

**Pasta e Fagioli** 6.50

Thick vegetable soup with pancetta, pasta and beans

**Zuppa di Scampi** 8.00

Scampi soup served with croutons

**Zuppa di Funghi** 6.50

Wild mushroom soup served with croutons

**Zuppa di Cozze Fagioli** 9.00

Mussel and bean soup

## Antipasti Freddi (Cold Starters)

**Affettato di Salumi** 10.50

Selection of Italian cured meats with Mozzarella cheese, olives and artichokes

**Prosciutto e Melone** 9.80

San Daniele Parma ham with fresh melon

**Melone al Porto** 7.80

Fresh melon with port

**Insalata Caprese** 9.50

Special Italian Buffalo Mozzarella cheese served with slices of fresh tomato, dressed with olive oil, fresh basil and balsamic vinegar

**Pâté della Casa** 7.80

Home-made chicken liver pâté served with toast and butter

**Avocado Riviera** 11.50

A dish from the Ligurian coast of Italy consisting of avocado, Atlantic prawns, Scottish smoked salmon and Marie-Rose sauce

**Cornetto di Salmone** 10.80

Select Scottish smoked salmon stuffed with Atlantic prawns and served with a Marie-Rose sauce

**Mele e Gamberi La Campana** 10.30

Apple and prawns served in a brandy and yoghurt sauce flavoured with paprika

**Coppa di Gamberetti** 8.50

Prawn cocktail

**Insalata di Mare** 12.50

Freshly-prepared mixed seafood salad

**Carpaccio di Bresaola** 12.00

Thinly sliced cured Italian beef served on a bed of rocket salad and shaved Parmesan, dressed with olive oil and balsamic vinegar



## Antipasti Caldi (Hot Starters)

<b>Bucce di Patate</b>	7.80	<b>Cozze alla Crema</b>	8.80
Deep-fried potato skins served with a garlic mayonnaise or sweet chilli dip		Steamed mussels in a white wine and cream sauce	
<b>Funghi all'Aglio</b>	6.80	<b>Cozze La Campana</b>	8.90
Garlic mushrooms		Steamed mussels cooked with cherry tomatoes, chilli and white wine	
<b>Ali di Pollo Piccante</b>	7.80	<b>Gamberoni con Aglio</b>	10.50
Spicy chicken wings		King prawns cooked with white wine and garlic	
<b>Melanzane Parmigiana</b>	8.20	<b>Gamberoni Siciliana</b>	10.50
Baked aubergine with Mozzarella cheese, tomato and Parmesan cheese		King prawns cooked in white wine, garlic, fresh tomatoes and a touch of chilli	
<b>Peperoni Ripieni</b>	8.20	<b>Capesante allo Zafferano</b>	11.50
Sweet pepper stuffed with rice and meat baked in a cheese and tomato sauce		King scallops cooked in a white wine and saffron sauce	
<b>Trippa alla Ciocara</b>	9.50	<b>Capezante alla Gorgonzola</b>	11.50
Starter portion of special tripe cooked in the Italian style		King scallops cooked in a Gorgonzola and cream sauce	
<b>Funghi Ripieni</b>	9.00	<b>Calamari Fritti</b>	9.20
Mushrooms stuffed with spinach and ricotta cheese served with a creamy cheese sauce		Deep-fried squid with tartare sauce or fresh lemon	
<b>Haggis Fritto</b>	8.10	<b>Gamberoni Giapponese</b>	9.10
Deep-fried haggis in batter served on a bed of seasonal salad with a sweet chilli sauce or whisky sauce		Prawns wrapped in filo pastry, served with a yoghurt and brandy sauce and a sweet chilli dip	
<b>Mezzo Porzione di Pasta</b>	6.50		
Half portion of any pasta (Add £1.00 for stuffed pasta or £2.00 for seafood pasta)			
<b>Polpette a la Napoletana</b>	8.80		
Meatballs in a tomato and white wine sauce, served with Italian bread			
<b>Ranocche al Guinzaglio</b>	12.00		
Frogs' legs cooked in white wine, tomato, herbs and chilli			
<b>Cozze al Limone</b>	8.50		
Steamed mussels cooked with olive oil, garlic and lemon			
<b>Lumanche Burgogne</b>	9.80		
Escargot (snails) cooked in butter, garlic and tarragon			



## **Pizze (Pizzas)**

<b>Margherita</b> Classic tomato and Mozzarella cheese	8.50	<b>Mexicana</b> Tomato and Mozzarella cheese topped with Calabrese sausage and jalapeño peppers	10.80
<b>Rucola</b> Tomato and Mozzarella cheese topped with Parma ham, rocket and Parmesan shavings	10.80	<b>La Campana</b> Tomato and Mozzarella cheese topped with a selection of Italian cured meats	11.00
<b>Funghi</b> Tomato and Mozzarella cheese topped with Mushrooms	9.00	<b>Scozzese</b> Tomato and Mozzarella cheese topped with haggis and black pudding	10.50
<b>Stagioni</b> Tomato and Mozzarella cheese topped with ham, mushrooms, artichokes, Calabrese sausage and black olives	10.90	<b>Hawaii</b> Tomato and Mozzarella cheese topped with ham and pineapple	10.50
<b>Della Casa</b> Tomato and Mozzarella cheese topped with fresh tomato, Calabrese sausage and mixed peppers	10.90	<b>Romana</b> Tomato sauce with anchovies, olives, capers, olive oil and pepper	10.80
<b>Spice</b> Tomato and Mozzarella cheese topped with chicken, onions, peppers and chilli	10.90	<b>Calzone</b> Pizza bread folded and stuffed with Mozzarella cheese, tomatoes, mushrooms, onions, pepperoni sausage, chicken and ham	12.00
<b>Capricciosa</b> Tomato and Mozzarella cheese topped with mushrooms, artichokes, black olives and mixed peppers	10.90		
<b>Pollo Funghi</b> Tomato and Mozzarella cheese topped with chicken and mushroom	10.30		
<b>Pollo Corn</b> Tomato and Mozzarella cheese topped with chicken and sweetcorn	10.30		



## Pasta

- Spaghetti
- Penne
- Tagliatelle
- Linguine

Then choose your sauce

### Classic Sauces

**Carbonara** 10.50

Egg, bacon and cream

**Bolognese** 10.50

Beef mince and tomato

**Amatriciana** 10.50

Onions, bacon and tomato

**Arabbiata** 10.50

Garlic, olive oil, chilli and tomato

**Arrabiata con Salsiccia** 10.50

Garlic, olive oil, chilli, tomato and spicy sausage

**Funghi e Crema** 10.50

Mushrooms and cream

### Special Sauces

**Polpette al Pomodoro** 12.50

Meatballs in tomato sauce

**Primavera** 10.80

Cherry tomatoes, peas, mushrooms, ham and peppers in a tomato sauce

**Spinaci e Ricotta** 10.80

Bacon, onion, fresh spinach, Ricotta cheese and a touch of cream

**Salsa Rustica** 10.80

Broccoli, peas, spinach, aubergine, chicken, cream and tomato

**Papalina** 10.80

Onion, mushroom, bacon, peas and blue cheese in a cream sauce

**Vegetariana** 10.50

Courgette, aubergine, peppers, onions, mushrooms and tomato

**Funghi Porcini** 12.00

Wild mushrooms and cream with black truffle

**alla Campana** 10.50

Italian sausage, spinach, garlic, olive oil and cream

### Seafood Sauces

**Salmone Affumicato e Vodka** 12.50

Smoked salmon, garlic and vodka with a touch of cream and Mascarpone cheese

**Frutti di Mare** 13.50

Mixed seafood, tomato and garlic



## Stuffed Pasta Dishes

### **Lasagna** 10.50

Oven-baked layers of pasta sheets with Bolognese, white sauce and Mozzarella cheese

### **Cannelloni** 10.50

Pasta tubes stuffed with Bolognese served in a tomato and cheese sauce

### **Agnolotti Aragosta** 13.50

Pasta stuffed with lobster and served with prawns in a cream and tomato sauce

### **Tortellini Spinaci e Ricotta** 10.80

Pasta stuffed with spinach and Ricotta cheese served in a tomato and cream sauce

### **Tortellini al Prosciutto** 11.50

Pasta stuffed with Parma ham, mixed meat and Parmesan cheese served in a Bolognese and cream sauce

## Risotto (Rice dishes)

### **Risotto Fiorentina** 12.00

Rice cooked with meat, peas, mushrooms, egg, Mozzarella cheese and Parmesan cheese in tomato sauce

### **Risotto Mare** 13.50

Rice cooked with mixed seafood and shellfish in a white wine and tomato sauce

### **Risotto Milanese** 10.80

Rice cooked with Parmesan cheese in a saffron sauce

### **Risotto agli Asparagi** 12.50

Rice cooked with fresh asparagus, bacon and Parmesan cheese in a cream sauce



## Piatti di Manzo (Beef dishes)

All dishes served with sauté potatoes or chips, except where noted

### Bistecca alla Griglia

Grilled sirloin steak

(approx 8 oz)

18.50

(approx 10oz)

21.00

### Filetto ai Ferri

Grilled fillet steak

(approx 8 oz)

21.00

(approx 10oz)

23.50

### Fiorentina

25.50

Grilled T-bone steak (at least 16oz)

Note: can only be cooked to rare, medium rare or medium

## Salsa per Carne (Steak Sauces)

### Diana

3.50

French mustard, brandy, Lea & Perrins, onions, mushrooms and cream

### al Pepe

3.50

French mustard, brandy, Lea & Perrins, crushed green peppercorns and cream

### Rossini

3.50

A layer of pâté and covered in a sauce of demi-glace, Madeira wine and cream of black truffle

### Béarnaise sauce

4.50

Clarified butter, egg yolks and white wine vinegar flavoured with herbs

### Calabrese

3.50

Chilli, onions, peppers and balsamic vinegar

### Pizzaiola

3.50

Tomato with garlic and a hint of oregano

### Cowboy

3.50

Dark rum, mustard, cream and tabasco

## Tagliata di Manzo

25.50

Sliced fillet steak served with rocket, flakes of Parmesan cheese and balsamic vinaigrette

## Polpette a la Napoletana

15.80

Meatballs in a tomato and white wine sauce, served with Italian bread

## Chateaubriande per Due

59.00

Fillet steak (approx. 24oz) marinated in Gianni's special olive oil and herbs, served with five vegetable side dishes and Béarnaise sauce (minimum 2 people)

## Piatti di Vitello (Veal dishes)

### Nodino di Vitello

23.50

Veal T-bone in a rosemary sauce

### Vitello Clarinda

17.50

Veal and chicken in a sweet sauce of sultanas, grapes, maraschino cherries, Marsala wine and cream

### Bistecca di Vitello

21.00

Grilled veal sirloin in a white wine sauce

### Vitello Limone

17.50

Sliced veal cooked with lemon juice

### Vitello alla Cardinale

17.50

Veal escalope topped with mushrooms, Parma ham and Mozzarella cheese in a tomato sauce

### Vitello Fantasia

17.50

Veal escalope topped with Mozzarella cheese and Parma ham in a creamy sauce with tarragon



## Piatti di Pollame

### (Chicken Dishes)

All dishes served with sauté potatoes or chips, except where noted

**Pollo Sofia Loren** 16.50

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

**Pollo Cacciatore** 16.50

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

**Pollo Funghi Crema** 16.50

Chicken cooked with mushrooms, cream and white wine

**Pollo alla Milanese** 17.50

Chicken breast deep-fried in breadcrumbs served with your choice of pasta Napoli, sauté potatoes or chips on a bed of seasonal salad

**Pollo Piccante** 16.50

Chicken breast cooked with peppers, onions, chilli and tomato sauce

**Galletti Amburghesi** 20.50

Whole roast baby chicken, optionally served with a sauce of demi-glace, white wine, chilli and rosemary

## Piatti di Maiale

### (Pork dish)

**Filetto di Maiale al Vino Rosso** 17.50

Pork fillet with wild mushrooms in a red wine sauce

## Piatti d'Agnello

### (Lamb Dishes)

**Costolette d'Agnello in Panate** 19.00

Breaded lamb chops served with salad and fresh lemon

**Costolette d'Agnello** 19.00

Grilled lamb chops served with rosemary and fresh lemon

**Stinco d'Agnello** 19.50

Lamb shank, cooked in the Italian style

**Agnello al Tegamino** 19.50

Casseroled lamb cooked with onions, peppers, potatoes, white wine, rosemary and tomato sauce



## Piatti di Pesce

### (Fish Dishes)

All dishes served with sauté potatoes or chips, except where noted

#### **Gamberoni al Pernod** 21.50

King prawns cooked with onions, garlic, Pernod and cheese sauce. Served with rice or chips

#### **Gamberoni Bruciato** 21.50

King prawns cooked with a touch of chilli, cherry tomato and white wine sauce. Served with rice or chips

#### **Scampi Thermidor** 20.50

Gourmet scampi with chopped onion, English mustard, cream and brandy, topped with breadcrumbs and Parmesan and finished in the oven. Served with rice or chips

#### **Scampi Provençale** 19.50

Scampi in Provençale sauce (garlic, tomato, oregano and white wine). Served with rice or chips

#### **Pesce Spada alla Siciliana** 21.50

Grilled swordfish served with capers, anchovies, olives, cherry tomatoes and white wine sauce

#### **Rombo alla Contadina** 21.50

Halibut served with cherry tomatoes, chilli, peppers and potatoes in a white wine sauce

#### **Coda di Rospo** 21.50

Monkfish tail cooked with black olives, garlic, onions, anchovies and artichokes in a tomato and white wine sauce

#### **Spigola** 18.90

Sea bass, prepared as you wish, served with potatoes and vegetables

#### **Calamari Fritti** 18.50

Deep-fried squid served with garlic mayonnaise or a chilli tomato dip

#### **Fritto Misto di Mare** 23.50

Deep-fried mixed seafood served with fresh lemon and tartare sauce

#### **Zuppa di Pesce** 23.50

Italian-style mixed seafood stew in a chilli, tomato and white wine sauce

#### **Cozze Marinara** 16.50

Steamed mussels cooked with garlic, tomato and white wine



## Specialità del Giorno

### (Specials)

(Please order 24 hours in advance. Subject to availability.)

#### Aragosta

Lobster, prepared as you wish

POA

#### Ossobuco alla Milanese

Cross-cut veal shank traditionally cooked in a broth of vegetables, white wine and rosemary, served with risotto Milanese

23.50

#### Ostriche Fresche

Fresh Oysters

POA



## Contorni

### (Side Dishes)

#### Insalata Mista

Mixed salad

4.30

#### Insalata Verde

Green salad

4.30

#### Insalate di Pomodori e Cipolle

Tomato and onion salad

4.30

#### Broccoli

Broccoli cooked in garlic butter

4.30

#### Patatine Fritte

French fries

3.50

#### Funghi Saltate

Sautéed mushrooms

3.90

#### Asparagi al Parmigiano

Fresh asparagus with cheese sauce, garlic butter and Parmesan cheese

6.00

#### Cavalfiore Formaggi

Cauliflower cheese

6.00

#### Patate Paesane

Sliced potatoes sautéed with bacon, onions, olive oil and white wine

5.50



## **Dolce Individuale (Individual desserts)**

**Tiramisu** 6.20  
Traditional Italian dessert

**Panna Cotta** 5.80  
Creamy Italian dessert

**Crème Brulée** 5.80  
Creamy vanilla dessert with a  
caramelised topping

**Torroncino** 5.80  
Home-made Italian walnut ice-  
cream

**Gelato Misto** 5.80  
Mixed ice-cream

**Gelato al Liquore** 7.30  
Ice-cream with a measure of your  
choice of liqueur

**Sorbetto Limone** 5.30  
Lemon sorbet

**Sorbetto Arancio** 5.30  
Orange sorbet

**Torta al Cioccolato** 5.90  
Chocolate gateau

**Cassata Siciliana** 5.90  
Sicilian ice-cream dessert with  
crystallised fruit

**Profiteroles** 5.90  
Small choux pastry buns filled with  
cream and topped with chocolate

**Torta di Formaggio** 5.90  
Cheesecake

**Zabaglione** 7.80  
Traditional Italian dessert made with  
egg yolks, sugar and Marsala wine

**Formaggi e Biscotti** 9.50  
Cheese and biscuits

