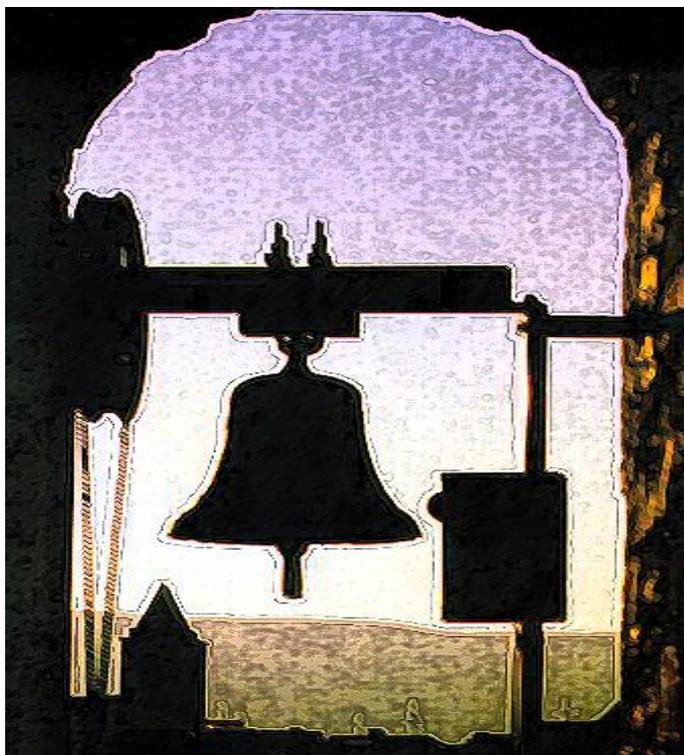


# La Campana



Italian Ristorante

Gluten-Free Menu

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

## ANTIPASTI (Appetizers)

- PANE BURRO** £3.50  
Bread and butter
- BRUSCHETTE ALL'AGLIO (4 slices)** £5.90  
Garlic bread
- BRUSCHETTA** £6.50  
Garlic bread served with freshly chopped tomatoes and olive oil



## ANTIPASTI FREDDI (Cold Starters)

- CARPACCIO DI BRESAOLA (L)** £12.00  
Thinly sliced cured Italian beef served on a bed of rocket salad and shaved Parmesan, dressed with olive oil and balsamic vinegar
- INSALATA CAPRESE** £9.50  
Special Italian buffalo Mozzarella served with fresh sliced tomato, dressed with olive oil, oregano and balsamic vinegar
- AVOCADO RIVIERA (L)** £11.50  
A dish from the Ligurian coast of Italy consisting of avocado, Atlantic prawns, Scottish smoked salmon and Marie-Rose sauce

## ANTIPASTI CALDI (Hot Starters)

- COZZE MARINARA (L)** £8.90  
Steamed mussels with fresh tomato, olive oil, garlic and parsley
- FUNGHI ALL'AGLIO** £6.80  
Garlic mushrooms
- GAMBERONI CON AGLIO** £10.50  
King prawns cooked in garlic and white wine

## ZUPPE (Soups)

- MINISTRONE (L)** £5.30  
Traditional Italian vegetable soup, Parmesan optional
- STRACCIATELLA** £6.50  
Consommé with egg strands and cheese

## PASTA E RISOTTI

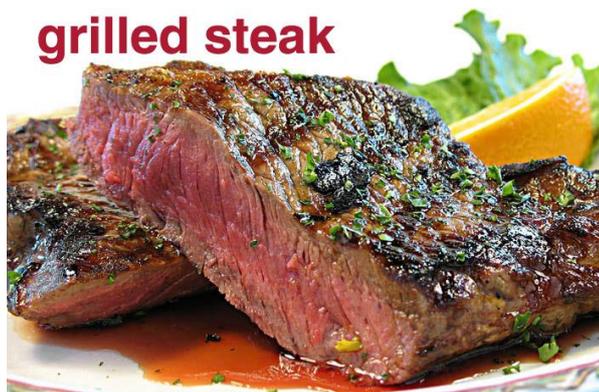
Choice of penne, fusilli, spaghetti or risotto with one of the following sauces

- VEGETARIANA (L)** £11.80  
Aubergine, courgette, mushroom, tomato, garlic and olive oil sauce
- PICCANTE (L)** £11.80  
Garlic, olive oil, chilli and tomato
- CARBONARA** £11.80  
Bacon, eggs and ham
- BOSCAIOLA** £11.80  
Pancetta, mushrooms, peas, cream and tomato
- AMATRICIANA (L)** £11.80  
Onions, bacon and tomato sauce
- BOLOGNESE (L)** £11.80  
Meat sauce with tomato
- TORTELLINI SPINACI E RICOTTA** £12.80  
Pasta stuffed with spinach and ricotta cheese in a cheese and tomato sauce
- TORTELLINI AL PROSCIUTTO** £12.80  
Pasta stuffed with ham in a Bolognese and cream sauce



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## PIATTI DI MANZO (Beef Dishes)



### BISTECCA ALLA GRIGLIA (L)

Grilled sirloin steak (approx 8 oz) £18.50  
Grilled sirloin steak (approx 10 oz) £21.00

### FILETTO AI FERRI (L)

Grilled fillet steak (approx 8 oz) £21.00  
Grilled fillet steak (approx 10 oz) £23.50

## Salsa per Carne

**CALABRESE (L)** £3.50  
Chilli, onion, peppers and a touch of balsamic vinegar

**PIZZAIOLA (L)** £3.50  
Served with tomato sauce with garlic and a hint of oregano

## PIATTI DI VITELLO (Veal Dishes)

**NODINO DI VITELLO (L)** £23.50  
14oz T-bone veal cooked with white wine, olive oil and rosemary

**LIMONE (L)** £17.50  
Sliced veal with lemon juice

**ROMANA** £17.50  
Sliced veal with Parma ham and sage in a white wine sauce

**FANTASIA** £17.50  
Escalope of veal topped with Mozzarella and Parma ham, in a creamy sauce with tarragon

## PIATTI D'AGNELLO (Lamb Dishes)

**COSTOLETTE (L)** £19.00  
Grilled lamb chop served with lemon and rosemary sauce

**STINCO D'AGNELLO (Chef Special) (L)** £19.50  
Lamb shank, Italian style

**AGNELLO AL TEGAMINO (L)** £19.50  
Italian-style lamb casserole

## DOLLAME (Poultry Dishes)

**SOFIA LOREN** £16.50  
Chicken breast topped with asparagus in a sauce of white wine, onions and cream

**CACCIATORE (L)** £16.50  
Chicken breast with peppers, onions, mushrooms, tomato, white wine and rosemary

**POLLO FUNGHI CREMA** £16.50  
Chicken cooked with mushroom, cream and white wine sauce

**POLLO ARROSTO** £15.50  
Grilled with rosemary and olive oil



## PIATTI DI PESCE (Fish Dishes)

**GAMBERONI BRUCIATO (L)** £21.50  
Butterflied king prawns cooked with a touch of chilli, tomato and white wine, served with rice

**SCAMPI PROVENÇALE (L)** £19.50  
Scampi in Provençale sauce (garlic, tomato, oregano and white wine), served with rice

**SPIGOLA ALLA SICILIANA (L)** £18.90  
Sea-bass fillet served with capers, anchovies, olives, cherry tomatoes and white wine

**HALIBUT CON PATATE (L)** £21.50  
Halibut served with potatoes

**MONKFISH ACQUAPAZZA (L)** £21.50  
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)**

£4.30

**TOMATO AND ONION SALAD (L)**

£4.30



**BROCCOLI**

£4.30

**FRENCH FRIES**

£3.50

## FORMAGGI *(Cheeses)*

**FORMAGGIO MISTO E BISCOTTI**

£9.50

*Selection of cheeses and biscuits*



## DOLCI

*(Sweets)*

**GELATO MISTO**

£5.80

*Mixed ice-cream*

**TORRONCINO**

£5.80

*Home-made Italian walnut ice-cream*



**SORBETTO ALL'ARANCIO  
O AL LIMONE**

£5.30

*Orange or lemon sorbet in its own skin*



**Panna Cotta**

5.80

*Creamy Italian dessert*

**Crème Brulée**

5.80

*Creamy vanilla dessert with a caramelised  
topping*

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