



*La Campana*  
*Ristorante &*  
*Cocktail Lounge*

1/3A Hamilton Square, Murieston, Livingston EH54 9JZ

## Stuzzicchini (Appetisers)

**Bruschetta con Pomodorini** (V) £5.10  
*Toasted Italian bread topped with cherry tomatoes, garlic, basil and olive oil.*

**Bruschetta Miste** £7.30  
*Toasted Italian bread topped with a variety of toppings.*

**Pane all'Aglio** (V) £4.50  
*Garlic bread.*

**Crostino La Campana** £6.00  
*Toasted bread with spicy sausage and mozzarella cheese, served with rocket.*

**Pizza Garlic** (V) £7.00  
*Pizza dough topped with garlic butter.*

**Pizza Garlic con Formaggio** (V) £8.00  
*Pizza dough topped with garlic butter and mozzarella cheese.*

**Pizza Bruschetta** (V) £8.00  
*Pizza dough topped with olive oil, garlic and chopped fresh cherry tomatoes.*

**Pizza Focaccia** (V) £7.50  
*Pizza dough topped with olive oil and rosemary.*

**Olive Miste Marinate** (V) £3.50  
*Bowl of mixed marinated olives.*

## Zuppe (Soup)

**Ministrone** (V) £5.50  
*Traditional Italian vegetable soup.*

**Zuppa di Scampi** £8.00  
*Scampi soup served with croutons*

**Zuppa di Funghi** (V) £6.50  
*Wild mushroom soup served with croutons.*

## 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.*

**Insalata Caprese** (V) £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  
*Homemade 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.*

**Carpaccio di Bresaola** £12.00  
*Thinly sliced cured Italian beef served on a bed of rocket salad and shaved parmesan, dressed olive oil and balsamic vinegar.*



## Antipasti Caldi (Hot Starters)

**Bucce di Patate** (V) £7.80

*Deep fried potato skins served with a garlic mayonnaise or sweet chilli dip.*

**Funghi all'Aglio** (V) £6.80

*Chopped garlic mushrooms in a garlic butter sauce.*

**Ali di Pollo Piccante** £7.80

*Spicy chicken wings marinated in Gianni's famous sauce.*

**Melanzane Parmigiana** £8.20

*Baked aubergine with mozzarella cheese, tomato and parmesan cheese.*

**Haggis Fritto** £8.10

*Deep fried haggis in batter served on a bed of seasonal salad with a sweet chilli or whisky sauce.*

**Mezza Porzione di Pasta** £6.50

*Half portion of any pasta (add £1.00 for stuffed pasta or £2.00 for seafood pasta).*

**Polpette a la Napoletana** £8.80

*Meat balls in a tomato and white wine sauce served with Italian bread.*

**Cozze alla Crema** £8.80

*Steamed mussels in a white wine and cream sauce.*

**Cozze La Campana** £8.90

*Steamed mussels cooked with cherry tomatoes, chilli and white wine.*

**Gamberoni con Aglio** £10.50

*King prawns cooked with white wine and garlic.*

**Gamberoni Siciliana** £10.50

*King prawns cooked in white wine, garlic, fresh tomatoes and a touch of chilli.*

**Capesante allo Zafferano** £11.50

*King scallops cooked in a white wine and saffron or Gorgonzola sauce.*

**Calamari Fritti** £9.50

*Deep fried squid with tartare sauce and fresh lemon.*

**Rannoche al Guinzaglio** £11.50

*Frog legs cooked in a white wine sauce, tomatoes, herbs and chilli.*

**Lumanche Burgogne** £9.80

*Escargo (snails) cooked in butter, garlic and tarragon.*



## **Pizze (Pizzas)**

**Margherita** (V) £8.50

*Classic tomatoes, mozzarella and basil.*

**Pizza Funghi** (V) £9.00

*Tomatoes, mozzarella and mushrooms.*

**Pollo Funghi** £10.30

*Tomatoes, mozzarella, chicken and mushrooms.*

**La Campana** £11.00

*Tomatoes and mozzarella topped with a selection of Italian cured meats.*

**Calzone** £12.00

*Pizza folded and stuffed with mozzarella, tomato sauce, mushrooms, ham, chicken and Calabrese sausage.*

**Napoli** £10.50

*Tomatoes, mozzarella, oregano, capers from Sorrento, fillet of anchovies and olive oil.*

**A Capricciosa** £11.50

*Tomatoes, mozzarella, artichokes, roast ham, mushrooms, black olives and extra virgin oil.*

**Salamino Piccante** £10.50

*Tomatoes, mozzarella, salami Napoli, piccante, basil and olive oil.*

**Vegetariana con Vegetali Miste** (V) £11.00

*Tomatoes, mozzarella and mixed vegetables.*

**Quattro Stagioni** £11.50

*Tomatoes, mozzarella, roast ham, mushrooms, black olives and artichokes.*

**O'Sallum Bocca** £11.50

*Tomatoes, mozzarella, Parma ham, green mixed leaves and olive oil.*

**Pizza Piacere** PAO

*Pizza mozzarella, tomatoes and your choice of toppings.*



## **Pasta**

- Spaghetti Carbonara** £10.50  
*Egg, bacon and cream.*
- Spaghetti Bolognese** £10.50  
*Beef, onions, carrots, celery, red wine and tomato puree. Also available in penne pasta.*
- Penne Amatriciana** £10.50  
*Onions, bacon and white wine in a tomato sauce.*
- Penne Arrabiata** £9.50  
*Garlic and olive oil in a tomato sauce.*
- Penne Arrabiata Con Salsiccia** £11.00  
*Garlic, olive oil, chilli and spicy sausage in a tomato sauce.*
- Penne Funghi Crema** £10.50  
*Mushrooms in a creamy sauce.*
- Tagliatelle Primavera** £10.80  
*Cherry tomatoes, peas, mushrooms, ham and peppers in a tomato sauce.*
- Tagliatelle Papalina** £11.50  
*Onions, mushrooms, bacon, peas and blue cheese in a creamy sauce.*
- Spaghetti Vegetariana** £10.50  
*Courgettes, aubergine, peppers, onions and mushrooms in a tomato sauce.*

**Tagliatelle Funghi Porcini** £12.00  
*Wild mushrooms in a garlic butter and white wine sauce.*

**Penne Salmone Affumicato e Vodka** £12.50  
*Smoked salmon, garlic and vodka with a touch of cream and tomato sauce.*

**Linguine Frutti di Mare** £13.50  
*Mussels, cockles, prawns, calamari in a white wine and cherry tomato sauce.*

## **Stuffed Pasta**

**Lasagna** £10.50  
*Oven baked layers of pasta sheets in a bolognese sauce and mozzarella cheese.*

**Cannelloni** £10.50  
*Pasta tubes stuffed with mixed meat served in a tomato and cheese sauce.*

**Agnolotti Aragosta** £13.50  
*Pasta stuffed with lobster and served with king prawns in a white wine and cream sauce.*

**Tortellini Spinaci e Ricotta** £12.00  
*Pasta stuffed with spinach and ricotta cheese. Served in a tomato and cream sauce.*



## **Risotto (Rice Dishes)**

**Risotto Mare** £13.50

*Arborio rice cooked with mixed seafood and shellfish in a white wine and cherry tomato sauce.*

**Risotto Milanese** £10.80

*Arborio rice cooked with Parmesan cheese in a saffron sauce.*

## **Insalata (Salads)**

**Insalata Nizzarda** £12.50

*Tuna, eggs, peppers, anchovies, onions, tomatoes, lettuce and basil.*

**Insalata Di Pollo** £12.50

*Roast chicken, tomatoes, cucumber, onions, black olives and lettuce.*

**Insalate Vegetariano** £10.50

*Lettuce, onions, peppers, cucumber, black olives, raw mushrooms and shavings of Parmesan cheese.*

## **Piatti di Pollame (Chicken Dishes)**

All dishes are served with saute potatoes or chips and vegetables – except where noted.

**Pollo Sofia Loren** £16.50

*Chicken breast topped with asparagus in a white wine, onion and cream sauce.*

**Polo Funghi Crema** £16.50

*Chicken breast cooked with mushrooms in a white wine and cream sauce.*

**Pollo alla Milanese** £17.50

*Chicken breast deep fried in breadcrumbs served with spaghetti Napoli sauce and salad.*

**Pollo Piccante** £16.50

*Chicken breast cooked with peppers, onions, chilli in a white wine and tomato sauce.*

**Costolette d'Agnello** £19.00

*Grilled lamb chops served on a bed of mixed salad, rosemary and fresh lemon.*

**Stinco d'Agnello** £19.50

*Lamb shank cooked with mint and rosemary in a red wine sauce.*



## Piatti di Pesce (Fish Dishes)

All dishes are served with sauté potatoes or chips and vegetables – except where noted.

**Gamberoni Bruciato** £21.50  
*King prawns cooked with a touch of chilli, cherry tomatoes and white wine sauce. Served with rice or chips.*

**Scampi Provençale** £19.50  
*Scampi in Provençale sauce (garlic, tomatoes, oregano and white wine). Served with rice or chips.*

**Coda di Rospo** £21.50  
*Monkfish tail cooked with black olives, garlic, onions, anchovies and artichokes in a tomato and white wine sauce.*

**Calamari Fritti** £18.50  
*Deep fried squid served with garlic mayonnaise or a chilli tomato dip.*

**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.*

**Spigola Al Cartoccio  
Con Taggiasche** £19.50  
*Full baked seabass cooked with carrots, courgettes, potatoes, black olives, olive oil and white wine.*

**FOR FISH OF THE DAY  
– ASK YOUR SERVER**



## Piatti di Manzo (Meat Dishes)

All dishes are served with sauté potatoes or chips and vegetables – except where noted.

**Bistecca all Griglia** £21.00  
*Grilled sirloin steak (approx. 10oz).*

**Filletto ai Ferri** £23.50  
*Grilled fillet steak (approx. 10oz).*

**Fiorentina** £28.50  
*Grilled T-bone steak (at least 16oz).*  
*Note: Can only be cooked rare or medium rare.*

**Filetto Rossini** £25.50  
*Fillet steak cooked in a demi-glaze sauce with Madeira wine on a layer of toasted bread and pâté.*

**Filetto Stroganoff** £21.00  
*Sliced fillet steak cooked with mushrooms, onions, mustard and brandy and cream.*  
*Served with rice.*

**Tagliata di Manzo** £25.50  
*Sliced fillet steak served with rocket, shavings of Parmesan cheese and balsamic vinaigrette.*

**Chateaubriande per Due** £59.00  
*Fillet steak (approx 24oz) marinated in Gianni's special olive and herbs. Served with five vegetable side dishes and bearnaise sauce or sauce of your choice (minimum 2 people).*

## Salsa per Carne (Steak Sauce)

**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.*

**Calabrese** £3.50  
*Chilli, onions, peppers and balsamic vinegar.*

**Cowboy** £3.50  
*Dark rum, mustard, cream and tabasco*

**Pizziola** £3.50  
*Tomatoes with garlic and a hint of oregano.*

## Piatti di Vitello (Veal Dishes)

All dishes are served with sauté potatoes or chips and vegetables – except where noted.

**Nodino di Vitello** £22.50  
*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.*

**Vitello Limone** £17.50  
*Sliced veal cooked with lemon juice.*

**Vitello alla Cardinale** £17.50  
*Veal escalopes topped with mushrooms, Parma ham and mozzarella cheese in a tomato sauce.*

## Specialita del Giorno (Specials)

Please order 24 hours in advance. Subject to availability.

**Aragosta** POA  
*Lobster, prepared as you wish.*

**Ostriche Frese** POA  
*Fresh oysters.*

**Tomahawk Steak** POA  
*Grilled tomahawk served alone or any sauce of your choice.*



**Dolce Individuale**  
**(Individual Dessert)**

<b>Tiramisu</b>	<b>£6.20</b>
<i>Traditional home made Italian dessert.</i>	
<b>Panna Cotta</b>	<b>£5.80</b>
<i>Home made creamy Italian dessert.</i>	
<b>Creme Brulee</b>	<b>£5.80</b>
<i>Home made creamy vanilla dessert with a caramelised topping.</i>	
<b>Torroncino</b>	<b>£5.80</b>
<i>Italian walnut ice cream.</i>	
<b>Gelato Misto</b>	<b>£5.80</b>
<i>Mixed ice cream.</i>	
<b>Gelato al Liquore</b>	<b>£7.30</b>
<i>Ice cream with measure of your choice of liqueur.</i>	
<b>Sorbetto Limone</b>	<b>£5.30</b>
<i>Lemon sorbet in its natural skin.</i>	
<b>Sorbetto Arancio</b>	<b>£5.30</b>
<i>Orange sorbet in its natural skin.</i>	
<b>Cassata Siciliana</b>	<b>£5.90</b>
<i>Sicilian ice cream dessert with crystallised fruit.</i>	

<b>Profiteroles</b>	<b>£5.90</b>
<i>Small choux pastry buns filled with cream and topped with chocolate.</i>	
<b>Torta di Formaggio</b>	<b>£5.90</b>
<i>Cheesecake.</i>	
<b>Formaggi e Biscotti</b>	<b>£9.50</b>
<i>Selection of cheese, fresh fruit and honey with biscuits or oatcakes.</i>	
<b>Toafadel Giorno</b>	<b>£5.90</b>
<i>Gateau of the day</i>	

