

Lunch Menu

La Campana

*Ristorante &
Cocktail Lounge*



TUESDAY-SUNDAY

12.30pm to 3.30pm

ONE COURSE - price as marked

TWO COURSES - £18.00

THREE COURSES - £22.50

(for 2 or 3 courses add £3 extra for chicken; £5 extra for fish and £9.50 extra for steak)

www.lacampana.co.uk

Starters

Bruschetta con Pomodorini	£5.10
<i>Toasted Italian bread topped with cherry tomatoes, garlic, basil and olive oil.</i>	
Pane all'Aglio	£4.50
<i>Garlic bread.</i>	
Pizza Garlic	£7.00
<i>Pizza dough topped with garlic butter.</i>	
Pizza Bruschetta	£8.00
<i>Pizza dough topped with olive oil, garlic and chopped fresh cherry tomatoes.</i>	
Minestrone	£5.50
<i>Traditional Italian vegetable soup.</i>	
Zuppa di Funghi (v)	£6.50
<i>Wild mushroom soup served with croutons.</i>	
Prosciutto e Melone	£9.80
<i>San Daniele Parma ham with fresh melon.</i>	
Insalata Caprese	£9.50
<i>Special Italian buffalo mozzarella cheese served with slices of fresh tomato, dressed with olive oil, fresh basil and balsamic vinegar.</i>	
Pâté della Casa	£7.80
<i>Homemade chicken liver pâté served with toast and butter.</i>	
Cornetto di Salmone	£10.80
<i>Select Scottish smoked salmon stuffed with Atlantic prawns and served with a Marie-Rose sauce.</i>	
Ali di Pollo Piccante	£7.80
<i>Spicy chicken wings marinated in Gianni's famous sauce.</i>	
Haggis Fritto	£8.10
<i>Deep fried haggis in batter served on a bed of seasonal salad with a sweet chilli or whisky sauce.</i>	
Cozze alla Crema	£8.80
<i>Steamed mussels in a white wine and cream sauce.</i>	
Calamari Fritti	£12.50
<i>Deep fried squid with tartare sauce and fresh lemon.</i>	

Main Courses

Margherita	£7.50
<i>Classic tomatoes, mozzarella and basil.</i>	
Pizza Funghi	£9.00
<i>Tomatoes, mozzarella and mushrooms.</i>	
Pollo Funghi	£10.30
<i>Tomatoes, mozzarella, chicken and mushrooms.</i>	
La Campana	£11.00
<i>Tomatoes and mozzarella topped with a selection of Italian cured meats.</i>	
Vegetariana con Vegetali Miste	£11.00
<i>Tomatoes, mozzarella and mixed vegetables.</i>	
Quattro Stagioni	£11.50
<i>Tomatoes, mozzarella, roast ham, mushrooms, black olives and artichokes.</i>	
Spaghetti Carbonara	£10.50
<i>Egg, bacon and cream.</i>	

Penne Arrabiata	£9.50
<i>Garlic and olive oil in a tomato sauce with chilli.</i>	
Penne Funghi Crema	£10.50
<i>Mushrooms in a creamy sauce.</i>	
Tagliatelle Papalina	£12.50
<i>Onions, mushrooms, bacon, peas and blue cheese in a creamy sauce.</i>	
Penne Salmone Affumicato e Vodka	£12.50
<i>Smoked salmon, garlic and vodka with a touch of cream and tomato sauce.</i>	
Linguine Frutti di Mare	£13.50
<i>Mussels, cockles, prawns, calamari in a white wine and cherry tomato sauce.</i>	
Lasagna	£10.50
<i>Oven baked layers of pasta sheets in a bolognese sauce and mozzarella cheese.</i>	
Cannelloni	£10.50
<i>Pasta tubes stuffed with mixed meat served in a tomato and cheese sauce.</i>	
Tortellini Spinaci e Ricotta	£12.00
<i>Pasta stuffed with spinach and ricotta cheese. Served in a tomato and cream sauce.</i>	
Risotto Milanese	£10.80
<i>Arborio rice cooked with parmesan cheese in a saffron sauce.</i>	
Insalata Di Pollo	£12.50
<i>Roast chicken, tomatoes, cucumber, onions, black olives and lettuce.</i>	
Insalate Vegetariana	£10.50
<i>Lettuce, onions, peppers, cucumber, black olives, raw mushrooms and shavings of Parmesan cheese.</i>	
Pollo Sofia Loren	£16.50
<i>Chicken breast topped with asparagus in a white wine, onion and cream sauce.</i>	
Gamberoni Bruciato	£18.50
<i>King prawns cooked with a touch of chilli, cherry tomatoes and white wine sauce. Served with rice or chips.</i>	
Bistecca all Griglia	£21.00
<i>Grilled sirloin steak (approx. 10oz).</i>	
Filletto Stroganoff	£21.00
<i>Sliced fillet steak cooked with mushrooms, onions, mustard, brandy and cream. Served with rice.</i>	
Desserts	
Tiramisu	£5.50
<i>Traditional home made Italian dessert.</i>	
Sorbetto Limone	£4.50
<i>Lemon sorbet in its natural skin.</i>	
Sorbetto Arancio	£4.50
<i>Orange sorbet in its natural skin.</i>	
Profiteroles	£5.90
<i>Small choux pastry buns filled with cream and topped with chocolate.</i>	
Torta di Formaggio	£5.90
<i>Cheesecake.</i>	