#### Piatti di Vitello (Veal Dishes)

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All dishes are served with sauté potatoes or chips	
Vitello Clarinda	£18.50
Veal and chicken in a sweet sauce of sultanas, grapes, maraschino ch	erries,
Marsala wine and cream.	
Vitello alla Cardinale	£18.50
Veal escalopes topped with mushrooms, Parma ham and mozzarella	
cheese in a tomato sauce.	
Dolce (Dessert)	

Doleo (Debbert)	
Tiramisu	£6.50
Traditional home made Italian dessert.	
Sorbetto Limone	£5.50
Lemon sorbet in its natural skin.	
Sorbetto Arancio	£5.50
Orange sorbet in its natural skin.	
Profiteroles	£6.90
Small choux pastry buns filled with cream and topped with chocolate.	
	£6.90
Cheesecake.	

**Gift Vouchers** Available



Enjoy a pre-meal drink

in our Cocktail Lounge

The perfect gift

anniversary or a

wee thank you!

for someone's

birthday,

1/3A Hamilton Square, Murieston, Livingston COLLECTION AVAILABLE ۲

La Campana Ristorante Cocktail Lounge

FRIDAY & SATURDAY Collection Hours: 12.30pm to 6.00pm SUNDAY, TUESDAY, WEDNESDAY & THURSDAY Collection Hours: 12.30pm to 9.00pm

Telephone: 01506 465401 or 01506 414058 E-mail: bookings@lacampana.co.uk

www.lacampana.co.uk

Stuzzicchini (Appetisers)	
Bruschetta con Pomodorini	£5.10
Toasted Italian bread topped with cherry tomatoes, garlic, bas Pane all'Aglio	il and olive oil. <b>£4.50</b>
Garlic bread.	44.00
Crostino La Campana	£6.00
Toasted bread with spicy sausage and mozzarella cheese, serve	ed with rocket.
Pizza Garlic	£8.00
Pizza dough topped with garlic butter.	
Pizza Garlic con Formaggio	£9.00
Pizza dough topped with garlic butter and mozzarella cheese Pizza Bruschetta	
Pizza dough topped with olive oil, garlic and chopped fresh cho	£9.00 erry tomatoes
	n y tomatoco.
Zuppe (Soup) Minestrone	£5.50
Traditional Italian vegetable soup.	40.00
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Antipasti Freddi (Cold Starters) Prosciutto e Melone	£9.50
San Daniele Parma ham with fresh melon.	49.00
Insalata Caprese	£9.50
Special Italian buffalo mozzarella cheese served with slices of	fresh tomato,
dressed with olive oil, fresh basi and balsamic vinegar.	
Pâté della Casa	£8.50
Homemade chicken liver pâté served with toast and butter.	
Avocado Riviera	£12.50
A dish from the Ligurian coast of Italy, consisting of avocado, prawns, Scottish smoked salmon and Marie-Rose sauce.	Allantic
Cornetto di Salmone	£11.80
Select Scottish smoked salmon stuffed with Atlantic prawns a	
a Marie-Rose sauce.	
Carpaccio di Bresaola	£12.00
Thinly sliced cured Italian beef served on a bed of rocket sala	d and shaved
parmesan, dressed olive oil and balsamic vinegar.	
Antipasti Caldi (Hot Starters)	
Bucce di Patate	£8.80
Deep fried potato skins served with a garlic mayonnaise or sw	
Funghi all'Aglio	£7.80

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Deep ji leu polato skins sei veu with a garite mayonnaise or sweet chit	и шр.
Funghi all'Aglio	£7.80
Chopped garlic mushrooms in a garlic butter sauce.	
Ali di Pollo Piccante	£8.80
Spicy chicken wings marinaded in Gianni's famous sauce.	
Melanzane Parmigiana	£8.50
Baked aubergine with mozzarella cheese, tomato and parmesan chee	ese.
Haggis Fritto	£8.50
Deep fried haggis in batter served on a bed of seasonal salad with a su	weet
chilli or whisky sauce.	
Polpette a la Napoletana	£9.80
Meat balls in a tomato and white wine sauce served with Italian bread	l.
Cozze La Campana	£9.90
Steamed mussels cooked with cherry tomatoes, chilli and white wine.	
Gamberoni con Aglio	£10.50
King prawns cooked with white wine and garlic.	
	£10.80
King prawns cooked in white wine, garlic, fresh tomatoes and a touch of	f chilli.
	£11.50
Deep fried squid with tartare sauce and fresh lemon.	

Pizze (Pizzas)	
Margherita	£8.50
Classic tomatoes, mozzarella and basil.	
Pizza Funghi	£10.00
Tomatoes, mozzarella and mushrooms.	
Pollo Funghi	£11.30
Tomatoes, mozzarella, chicken and mushrooms.	
La Campana	£12.00
Tomatoes and mozzarella topped with a selection of Italian cured r	neats.
Napoli	£11.50
Tomatoes, mozzarella, oregano, capers from Sorrento, filleto of an and olive oil.	chovies
Salamino Piccante	£11.50
Tomatoes, mozzarella, salami Napoli, piccante, basil and olive oil.	~11100
Vegetariana con Vegetali Miste	£12.00
Tomatoes, mozzarella and mixed vegetables.	~1~100
Quattro Staggioni	£12.50
Tomatoes, mozzarella, roast ham, mushrooms, black olives and ar	tichokes.
Pasta	
Spaghetti Carbonara	£10.50
Egg, bacon and cream.	010 20
Spaghetti Bolognese	£10.50
Beef, onions, carrots, celery, red wine and tomato puree. Also avail	adle in
penne pasta. <b>Penne Amatriciana</b>	£10.50
Onions, bacon and white wine in a tomato sauce.	\$10.00
Penne Arrabiata Con Salsiccia	£11.50
Garlic, olive oil, chilli and spicy sausage in a tomato sauce.	£11.00
Penne Funghi Crema	£10.50
Mushrooms in a creamy sauce.	£10.00
Tagliatelle Papalina	£11.50
Onions, mushrooms, bacon, peas and blue cheese in a creamy sau	
Spaghetti Vegetariana	£10.50
Courgettes, aubergine, peppers, onions and mushrooms in a tomat	
Penne Salmone Affumicato e Vodka	£12.50
Smoked salmon, garlic and vodka with a touch of cream and tomat	
Linguine Frutti di Mare	£14.50
Mussels, cockles, prawns, calamari in a white wine and cherry tom	
sauce.	
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Stuffed Pasta	£10 50

Lasagna	£10.50
Oven baked layers of pasta sheets in a bolognese sauce and mozza	arella
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 w	ine and
cream sauce.	
Tortellini Spinaci e Ricotta	£12.00
Pasta stuffed with spinach and ricotta cheese. Served in a tomato a	nd
cream sauce.	

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## **Risotto** (Rice Dishes)

Risotto Mare	£13.50
Arborio rice cooked with mixed seafood and shellfish in a w	hite wine and
cherry tomato sauce.	
Risotto Bolognese	£12.00
Arborio rice cooked with bolognese sauce.	

### Insalata (Salads)

Insalata Di Pollo £11.50 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 sauté potatoes or chips	
Pollo Sofia Loren	£17.00
Chicken breast topped with asparagus in a white wine, onion and cro	eam
sauce.	
Polo Funghi Crema	£17.00
Chicken breast cooked with mushrooms in a white wine and cream	sauce.
Pollo alla Milanese	£17.00
Chicken breast deep fried in breadcrumbs served with chips.	
Pollo Piccante	£18.00
Chicken breast cooked with peppers, onions, chilli in a white wine a	nd
tomato sauce.	
Costolette d'Agnello	£19.50
Grilled lamb chops served on a bed of mixed salad, rosemary and fr	resh
lemon.	
Piatti di Pesce (Fish Dishes)	

# All dishes are served with sauté potatoes or chips **Gamberoni Bruciato £21.50** King prawns cooked with a touch of chilli, cherry tomatoes and white wine sauce. Served with rice or chins

sauce. Served with rice or chips.	
Calamari Fritti	£18.50
Deep fried squid served with garlic mayonnaise or a chilli tomato o	lip.
Cozze Marinara	£16.50
Steamed mussels cooked with garlic, tomato and white wine.	

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£21.50

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## Piatti di Manzo (Meat Dishes)

All dishes are served with sauté potatoes or chips	
Bisteccca all Griglia £2	0.50
Grilled sirloin steak (approx. 10oz).	
Filletto ai Ferri £2	3.50
Grilled fillet steak (approx. 10oz).	
Salsa per Carne (Steak Sauce)	
Diana £	3.50
French mustard, brandy, Lea & Perrins, onions, mushrooms and crean	n.
al Pepe £	3.50
French mustard, brandy, Lea & Perrins, crushed green peppercorns an	ıd
cream.	
Cowboy £	3.50
Dark rum, mustard, cream and tabasco	