



# *La Campana*

*Ristorante &  
Cocktail Lounge*

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

## DO YOU HAVE A FOOD ALLERGY?

FOOD SOLD HERE MAY CONTAIN OR HAVE COME INTO CONTACT WITH THESE ALLERGENS



CELERY



CEREALS  
(GLUTEN)



CRUSTACEANS



EGGS



FISH



LUPIN



MILK



MOLLUSCS



MUSTARD



NUTS



PEANUTS



SOYA



SESAME SEEDS



SULPHUR DIOXIDE

IF YOU WOULD LIKE TO KNOW THE INGREDIENTS OF ANY FOOD SOLD HERE A MEMBER OF STAFF WILL BE HAPPY TO ASSIST YOU AND DO LET US KNOW IF THERE IS ANY FOOD THAT MAY CAUSE AN ALLERGIC REACTION.

**PLEASE ASK BEFORE YOU ORDER**

Parties of 8 or more will include a 10% service charge.

## Stuzzicchini (Appetisers)

Bruschetta con Pomodorini (V) £5.90

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

Bruschetta Miste £8.10

*Toasted Italian bread topped with a variety of toppings.*

Pane all'Aglio (V) £5.10

*Garlic bread.*

Crostino La Campana £7.20

*Toasted bread with spicy sausage and mozzarella cheese, served with rocket.*

Pizza Garlic (V) £8.00

*Pizza dough topped with garlic butter.*

Pizza Garlic con Formaggio (V) £8.80

*Pizza dough topped with garlic butter and mozzarella cheese.*

Pizza Bruschetta (V) £8.80

*Pizza dough topped with olive oil, garlic and chopped fresh cherry tomatoes.*

Pizza Focaccia (V) £8.20

*Pizza dough topped with olive oil and rosemary.*

Olive Miste Marinate (V) £4.00

*Bowl of mixed marinated olives.*

## Zuppe (Soup)

Ministrone (V) £6.10

*Traditional Italian vegetable soup.*

Zuppa di Scampi £9.20

*Scampi soup served with croutons*

Zuppa di Funghi (V) £7.20

*Wild mushroom soup served with croutons.*

## Antipasti Freddi (Cold Starters)

Affettato di Salumi £12.50

*Selection of Italian cured meats with mozzarella cheese, olives and artichokes.*

Prosciutto e Melone £10.80

*San Daniele Parma ham with fresh melon.*

Insalata Caprese (V) £10.80

*Special Italian buffalo mozzarella cheese served with slices of fresh tomato, dressed with olive oil, fresh basil and balsamic vinegar.*

Pâté della Casa £9.20

*Homemade chicken liver pâté served with toast and butter.*

Avocado Riviera £12.50

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

Cornetto di Salmone £12.50

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

Carpaccio di Bresaola £13.50

*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) £8.80

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

**Funghi all'Aglio** (V) £8.20

*Chopped garlic mushrooms in a garlic butter sauce.*

**Ali di Pollo Piccante** £9.20

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

**Melanzane Parmigiana** £9.90

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

**Haggis Fritto** £9.80

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

**Mezza Porzione di Pasta** £7.80

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

**Polpette a la Napoletana** £9.80

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

**Cozze alla Crema** £10.50

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

**Cozze La Campana** £10.50

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

**Gamberoni con Aglio** £12.20

*King prawns cooked with white wine and garlic.*

**Gamberoni Siciliana** £12.50

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

**Capesante allo Zafferano** £13.80

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

**Calamari Fritti** £12.50

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

**Rannoche al Guinzaglio** £13.80

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

**Lumanche Burgogne** £12.80

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



## Pizze (Pizzas)

**Margherita** (V) £9.00

*Classic tomatoes, mozzarella and basil.*

**Pizza Funghi** (V) £10.20

*Tomatoes, mozzarella and mushrooms.*

**Pollo Funghi** £12.20

*Tomatoes, mozzarella, chicken and mushrooms.*

**La Campana** £12.50

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

**Calzone** £14.00

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

**Napoli** £12.00

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

**A Capricciosa** £12.00

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

**Salamino Piccante** £11.80

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

**Vegetariana con Vegetali Miste** (V) £12.00

*Tomatoes, mozzarella and mixed vegetables.*

**Quattro Stagioni** £12.80

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

**O'Sallum Bocca** £12.80

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

**Pizza Piacere** PAO

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

### ADDITIONAL TOPPINGS:

**Vegetable** £1.20

**Seafood** £2.50

**Meat** £2.00



## **Pasta**

- Spaghetti Carbonara** £12.00  
*Egg, bacon and cream.*
- Spaghetti Bolognese** £12.00  
*Beef, onions, carrots, celery, red wine and tomato puree. Also available in penne pasta.*
- Penne Amatriciana** £12.00  
*Onions, bacon and white wine in a tomato sauce.*
- Penne Arrabiata** £11.50  
*Garlic and olive oil in a tomato sauce.*
- Penne Arrabiata Con Salsiccia** £12.50  
*Garlic, olive oil, chilli and spicy sausage in a tomato sauce.*
- Penne Funghi Crema** £12.00  
*Mushrooms in a creamy sauce.*
- Tagliatelle Primavera** £11.80  
*Cherry tomatoes, peas, mushrooms, ham and peppers in a tomato sauce.*
- Tagliatelle Papalina** £12.50  
*Onions, mushrooms, bacon, peas and blue cheese in a creamy sauce.*
- Spaghetti Vegetariana** £12.50  
*Courgettes, aubergine, peppers, onions and mushrooms in a tomato sauce.*

**Tagliatelle Funghi Porcini** £13.50  
*Wild mushrooms in a garlic butter and white wine sauce.*

**Penne Salmone Affumicato e Vodka** £14.50  
*Smoked salmon, garlic and vodka with a touch of cream and tomato sauce.*

**Linguine Frutti di Mare** £15.50  
*Mussels, cockles, prawns, calamari in a white wine and cherry tomato sauce.*

## **Stuffed Pasta**

**Lasagna** £12.00  
*Oven baked layers of pasta sheets in a bolognese sauce and mozzarella cheese.*

**Cannelloni** £12.00  
*Pasta tubes stuffed with mixed meat served in a tomato and cheese sauce.*

**Agnolotti Aragosta** £15.50  
*Pasta stuffed with lobster and served with king prawns in a white wine and cream sauce.*

**Tortellini Spinaci e Ricotta** £13.50  
*Pasta stuffed with spinach and ricotta cheese. Served in a tomato and cream sauce.*



## **Risotto (Rice Dishes)**

**Risotto Mare** £15.50

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

**Risotto Milanese** £13.50

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

## **Insalata (Salads)**

**Insalata Nizzarda** £14.00

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

**Insalata Di Pollo** £14.00

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

**Insalate Vegetariano** £14.00

*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** £17.50

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

**Polo Funghi Crema** £17.50

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

**Pollo alla Milanese** £19.00

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

**Pollo Piccante** £17.50

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

**Costolette d'Agnello** £21.00

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

**Stinco d'Agnello** £21.00

*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** £23.00  
*King prawns cooked with a touch of chilli, cherry tomatoes and white wine sauce. Served with rice or chips.*

**Scampi Provençale** £21.50  
*Scampi in Provençale sauce (garlic, tomatoes, oregano and white wine). Served with rice or chips.*

**Coda di Rospo** £23.50  
*Monkfish tail cooked with black olives, garlic, onions, anchovies and artichokes in a tomato and white wine sauce.*

**Calamari Fritti** £21.00  
*Deep fried squid served with garlic mayonnaise or a chilli tomato dip.*

**Zuppa di Pesce** £26.00  
*Italian-style mixed seafood stew in a chilli, tomato and white wine sauce.*

**Cozze Marinara** £18.50  
*Steamed mussels cooked with garlic, tomato and white wine.*

**Spigola Alla Sciliana** £22.00  
*Seabass fillet cooked with white wine, cherry tomatoes and chilli.*

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

## Side Dishes

**Broccoli** £3.50

**Chips** £3.50

**Asparagus** £6.00

**Cauliflower Cheese** £4.50

**Mixed Vegetables** £5.50

**Sauté Potatoes** £3.50





## Piatti di Manzo (Meat Dishes)

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

**Bistecca all Griglia** £23.50  
*Grilled sirloin steak (approx. 10oz).*

**Filletto ai Ferri** £26.50  
*Grilled fillet steak (approx. 10oz).*

**Fiorentina** £29.80  
*Grilled T-bone steak (at least 16oz).*  
*Note: Can only be cooked rare or medium rare.*

**Filetto Rossini** £29.00  
*Fillet steak cooked in a demi-glaze sauce with Madeira wine on a layer of toasted bread and pâté.*

**Filetto Stroganoff** £24.50  
*Sliced fillet steak cooked with mushrooms, onions, mustard and brandy and cream.*  
*Served with rice.*

**Tagliata di Manzo** £27.50  
*Sliced fillet steak served with rocket, shavings of Parmesan cheese and balsamic vinaigrette.*

**Chateaubriande per Due** £65.00  
*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** £4.00  
*French mustard, brandy, Lea & Perrins, onions, mushrooms and cream.*

**al Pepe** £4.00  
*French mustard, brandy, Lea & Perrins, crushed green peppercorns and cream.*

**Calabrese** £4.00  
*Chilli, onions, peppers and balsamic vinegar.*

**Cowboy** £4.00  
*Dark rum, mustard, cream and tabasco*

**Pizziola** £4.00  
*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** £24.50  
*Veal T-bone in a rosemary sauce.*

**Vitello Clarinda** £19.50  
*Veal and chicken in a sweet sauce of sultanas, grapes, maraschino cherries, Marsala wine and cream.*

**Vitello Limone** £19.50  
*Sliced veal cooked with lemon juice.*

**Vitello alla Cardinale** £19.50  
*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** £42.00  
*Grilled tomahawk served alone or any sauce of your choice.*



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

**Tiramisu** £6.60

*Traditional home made Italian dessert.*

**Panna Cotta** £6.20

*Home made creamy Italian dessert.*

**Creme Brulee** £6.20

*Home made creamy vanilla dessert with a caramelised topping.*

**Torroncino** £6.30

*Italian walnut ice cream.*

**Gelato Misto** £6.30

*Mixed ice cream.*

**Gelato al Liquore** £8.30

*Ice cream with measure of your choice of liqueur.*

**Sorbetto Limone** £6.10

*Lemon sorbet in its natural skin.*

**Sorbetto Arancio** £6.10

*Orange sorbet in its natural skin.*

**Cassata Siciliana** £6.80

*Sicilian ice cream dessert with crystallised fruit.*

**Profiteroles** £6.20

*Small choux pastry buns filled with cream and topped with chocolate.*

**Torta di Formaggio** £6.30

*Cheesecake.*

**Formaggi e Biscotti** £10.80

*Selection of cheese, fresh fruit and honey with biscuits or oatcakes.*

