

La Campania

ITALIAN RESTAURANT

51 High Street, Arundel, West Sussex BN18 9AJ
Tel: 01903 884500

- TO MAKE YOUR RESERVATION, PLEASE VISIT OUR WEBSITE -
www.lacampania.co.uk

Our “A LA CARTE MENU” is always available but, as we use fresh ingredients, we can run out of some dishes.

For Party from 10 people and more, we please need to have a Pre-order and a Deposit will be taken to confirm your booking.

Monday to Friday LUNCH DEAL MENU

(For party larger than 10 people, pre-order required)

1 Course for £12 - 2 Courses for £15 - 3 courses for £18

Add a 125ml glass of house wine for just £4.

Wednesday is FISH NIGHT

(Some items may have an extra charge. For parties larger than 8 people pre-order required).

2 courses for £23

With a free glass of 100ml Prosecco

Thursday is STEAK NIGHT

(Some items may have an extra charge. For parties larger than 8 people, pre-order required)

2 courses for £24

If you have any allergies or dietary requirements, please let us know

V = Vegetarian

Vg = Vegan

Sh = contain Shellfish

N = contain Nuts

Dr = contain Dairy

Gl = contain Gluten

Eg= contain Eggs

Cl= contains Celery

10% service charge will be applied.

- All prices are in £ with VAT included -

If you need separate bills, please ask before ordering.

Piccoli Morsi - Sharing Bites

Olive Italiane Vg £4.00
Homemade marinated Italian Olives

Cestino di Pane Vg GI N £3.50
Home-baked Italian basket of bread.

Bruschetta Classica Vg GI N £6.75
Finely chopped tomato, red onions & basil topped on toasted Italian bread.

Spicy Bruschetta all'Nduja & Mozzarella Dr GI N £7.35
Soft spreadable spicy sausage from Calabria in the south of Italy served with mozzarella on a slice of toasted bread.

Crostino Mediterraneo V GI N Cl (Vegan version available) £7.50
Grilled Mediterranean vegetables with mozzarella on toasted Bread.

Pane con Cipolla V GI Dr (Vegan version available) £7.95
Sharing pizza topped with mozzarella and caramelised red onions.

Plain Garlic Bread V Dr GI £4.00

Garlic Bread Mozzarella V Dr GI £4.75

Garlic Bread Mozzarella & Olives V Dr GI £4.95

Garlic Bread Mozzarella & Fresh Chilli and Oregano
V Dr GI £4.95

Garlic Bread Mozzarella & Mushrooms + Truffle Olive Oil
V Dr GI £5.75

Garlic Bread Mozzarella & Pepperoni Salami Dr GI £5.50

(NOTE: ALL THE ABOVE GARLIC BREAD CAN BE MADE VEGAN)

Antipasto Italiano Dr GI N (for two) (Vegan version available)
£17.00

A rich selection of fine Italian cured meats and Italian cheeses, sun-dried tomatoes, artichokes and Italian bread.

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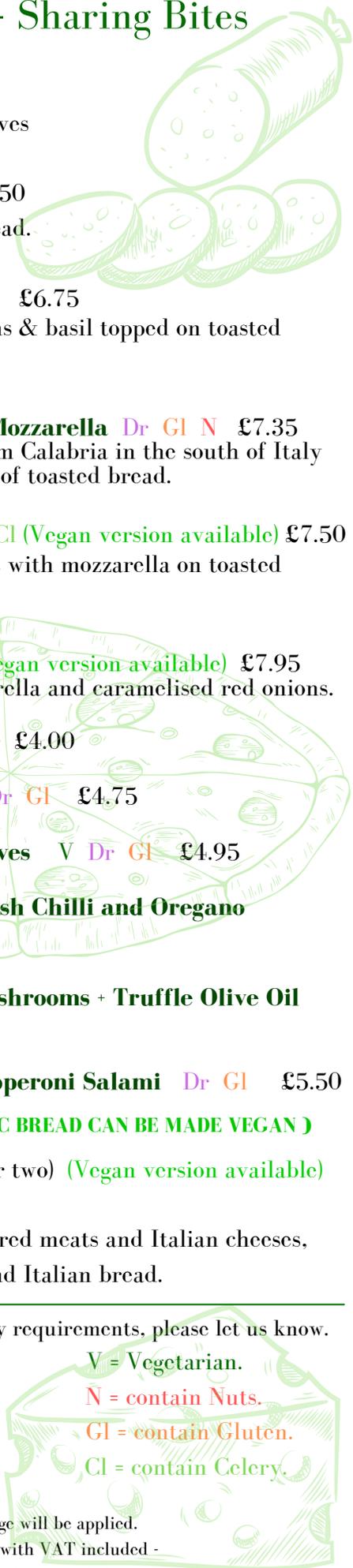
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Antipasti - Starters

Zuppa del Giorno Cl £6.95

Homemade Soup of the Day.

Verdura Mediterranea V Dr Cl (Vegan version available) £8.50

Grilled Mediterranean vegetables with crumbles of goat's cheese on top and finished with balsamic dressing.

Prosciutto & Melone £9.25

Parma Ham and Galia Melon

Caprese Bandiera style V Dr £8.50

Tomato, buffalo mozzarella, red onion and avocado salad with e.v.o. oil dressing and basil leaves.

Vegan Caprese Bandiera Vg N £9.25

Tomato, vegan mozzarella, red onion and avocado salad with e.v.o. oil, balsamic and basil leaves.

Gamberoni Saltati Sh Dr £10.95

Pan-fried king prawns in garlic butter and parsley.

Cozze alla Crema Dr Sh Gl N Starter £9.25 Main £15.00

Mussels are served in white wine and garlic creamy sauce.

Sardine La Campania £8.50

Sardines marinated for 24 hours in fresh lime and chillies. Grilled with a hint of olive oil and garnished with mixed leaves.

Moscardini in Umido Sh Dr N Cl £9.25

Pan-fried and stewed baby octopus in a rich tomato, chilli, olives, capers and red onions sauce. Served with toasted Italian bread.

Scallops in Pancetta Sh Dr £11.00

Pan-fried scallops wrapped with pancetta and garnished with wild rocket and lemon juice.

Nonna's Meatballs Gl N Cl Eg £8.85

Minced beef&pork meatballs served in a rich tomatoes sauce.

Nonna's Veganballs Vg Gl N Cl £8.85

Meat-free Veganballs served in a rich tomatoes sauce.

Pate La Campania Dr Gl £8.75

Chicken liver Pate served with onions marmalade and garlic bread.

Parmigiana di Melanzane al Forno V Dr Cl

Starter £9 Main £13

Layered aubergine, mozzarella and Parmesan, oven-baked in tomato sauce.

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Pizza

- Gluten-Free Pizza £4.00 extra -

Margherita V Dr GI Cl £8.95

Tomato, mozzarella and fresh basil

Don Nicola V Dr GI Cl £12.25

Tomato, mozzarella, goats cheese, Dolce-latte cheese and cherry tomatoes

La Campania V Dr GI Cl £11.00

Tomato, mozzarella, artichokes, mushrooms and olives

Vegana Vg GI Cl £12.00

Tomato and vegan mozzarella with mushrooms, spinach, Mediterranean vegetables and truffle oil

Pescatora Sh Dr GI Cl £12.95

Tomato with mixed seafood and garlic

Piccante Dr GI Cl £12.50

Tomato, mozzarella and N'duja Calabrese (spicy sausage from the south of Italy)

Rustica Dr GI Cl £13.00

Tomato, mozzarella, chicken fillets, pancetta and chorizo

Hugo Dr GI Cl £12.50

Tomato, mozzarella and pepperoni.

Vegan Salame Vg GI Cl £12.50

Tomato, Vegan Mozzarella, sun-dried tomatoes and Vegan Soy-free Pepperoni salame.

Leonardo Dr GI Cl 11.75

Tomato, mozzarella, artichokes, basil, mushrooms, cooked ham and olives.

Insalatone - Large Salads

Salmone & Gamberoni Sh Dr £16.00

Mixed leaf salad with a fillet of salmon, king prawns, sesame seeds, extra virgin olive oil and balsamic vinegar.

Pollo Dr £15.95

Grilled chicken fillet strips served with mixed leaf, Balsamic vinaigrette and Parmesan shavings.

Caprino V N Dr GI £15.75

Grilled goat's cheese topped with sesame seeds served on a bed of mixed salad leaf with toasted croutons, avocado and sprinkled with toasted pine nuts. Honey mustard dressing and finished with balsamic.

Insalata Vegana Vg N £13.50

Mixed leaf salad with avocado, carrots, artichokes, sun-dried tomato, olives, sesame seeds and pine nuts dressed with olive oil & lemon dressing and served with toasted bread.

Contorni - Sides Dishes

£4.50 each

Mediterranean vegetables Vg Cl

Dauphinoise potatoes V Dr Eg

Roasted new potatoes with rosemary Vg

Mixed salad Vg

Green salad Vg

Cherry tomatoes and red onions salad Vg

Pasta & Risotto

- Gluten-free pasta £2.50 supplement -

Lasagna al Forno GI Dr Cl £12.95

Layers of pasta with Bolognese, béchamel and mozzarella cheese.

Cannelloni Ricotta e Spinaci V GI Dr £11.95

Rolls of pasta filled with Ricotta cheese and spinach, baked in a tomato sauce and topped with mozzarella.

Linguine or Risotto alle Verdure Vg GI Cl £11.50

Linguine pasta or Risotto with Mediterranean vegetables cooked in e.v.o oil, garlic and fresh cherry tomatoes.

Linguine Polpa di Granchio GI Sh £14.50

Linguine pasta with crab meat, cherry tomatoes, olive oil and chilli finished with rocket salad.

Linguine Veganballs Vg GI Cl £13.95

Linguine pasta served with mushrooms, Vegan meat-free-balls in rich Napoli sauce.

Tagliatelle Meatballs GI Dr Eg Cl £14.50

Tagliatelle pasta served with mushrooms beef&pork meatballs in rich Napoli sauce.

Tagliatelle or Gnocchi all'Nduja Calabrese GI Dr Cl £14.25

Tagliatelle or Gnocchi pasta with melted spicy sausage from Calabria and Italian Pancetta with a hint of tomato sauce finished with fresh Ricotta crumbled on top.

Tagliatelle La Campania GI Dr Sh Cl £14.75

Tagliatelle pasta with prawns, cherry tomatoes, red onions, garlic olive oil, fresh parsley and butter served with a rich creamy tomato sauce.

Penne Alfonsina GI Dr £13.75

Penne pasta served with fillets of chicken in a creamy peppercorn sauce.

Penne or Gnocchi all'Amatriciana GI Cl £11.95

Penne or Gnocchi pasta with Pancetta, red onions, fresh cherry tomatoes and chilli tomato sauce. (Vegan Version Available).

Spaghetti Bolognese GI Cl £11.50

Spaghetti pasta with tomato sauce, minced beef and Italian herbs.

Spaghetti Carbonara GI Dr Eg £11.50

Spaghetti pasta with Italian Pancetta, eggs and parmesan cheese.

Spaghetti or Risotto Marinara GI Dr Sh Cl £14.95

Pasta or Risotto served with fresh mussels, calamari and prawns in a creamy white wine sauce with a hint of tomato.

Risotto or Gnocchi Gamberi e Salmone GI Dr Sh £14.95

Italian rice or gnocchi pasta served with prawns and salmon in a leek and tarragon creamy white wine sauce.

Risotto or Tagliatelle Funghi e olio di Tartufo V GI Dr £13.50

Italian risotto with wild mushrooms in a creamy white wine sauce finished with Truffle olive oil.

Risotto or Penne Lucia GI Dr Cl £13.95

Italian risotto or penne served in a creamy tomato sauce with fillets of chicken, chorizo and mushroom.

Pasta (spaghetti, penne, gnocchi, tagliatelle, linguine) and Risotto are available in half portions.

Secondi - Main Course

Branzino alla Pizzaiola Sh N Cl £17.95

Two fillets of sea-bass served with rocket, roasted potatoes and cherry tomato sauce.

Orata alla Mediterranea Sh Cl £18.95

Grilled whole sea bream lightly marinated with lemon and rosemary, served with Mediterranean vegetables and roasted new potatoes.

Trio di Pesce Sh Gl Dr £23.00

Grilled salmon, sea-bass and king prawns with a white wine creamy sauce, dauphinoise potatoes and rocket salad.

Salmone alla Crema Sh Dr £18.95

Grilled fillet of salmon on a bed of rocket and dressed with a light dill sauce, served with dauphinoise potatoes.

Cozze Piccanti Dr Sh Gl N Cl Starter £8.95 Main £14.00

Mussels served in a rich tomato and white wine, chilli and garlic sauce.

Spicy-Bean Cotoletta Vg Gl N Cl £14.95

Crispy quarter pounder made with spicy beans and vegetables, in a golden breadcrumb coating with chilli flakes and served with Spaghetti Napoli.

Vegan No-Chicken Cotoletta Vg Gl N £14.95

Plant-based no-chicken coated with breadcrumbs and served with gnocchi with vegan basil pesto sauce.

Pollo Milanese Gl Dr Eg Cl £14.95

Thinly cut chicken breast coated with breadcrumbs and served with spaghetti Napoli.

Pollo Salvatore Gl Dr N Cl £16.95

Chicken breast stuffed with basil pesto, mozzarella, wrapped in Parma ham and served with Napoli sauce and roasted new potatoes.

Pollo Funghi Dr Cl £17.50

Chicken breast with creamy Porcini mushrooms and Marsala wine sauce served with Dauphinoise potatoes and Mediterranean vegetables.

Bistecca Ribeye approx. 8oz £23.95

Grilled Ribeye steak cooked to your liking and served with roasted new potatoes with a hint of rosemary and rocket & Parmesan shaving.

Filetto 8oz approx £26.95

Grilled fillet steak cooked to your liking and served with roasted new potatoes with a hint of rosemary and rocket & Parmesan shaving.

Bistecca Fiorentina (Approx weight 14oz) £32.00

T-bone steak cooked to your liking. Served with roasted new potatoes and mixed leaves salad.

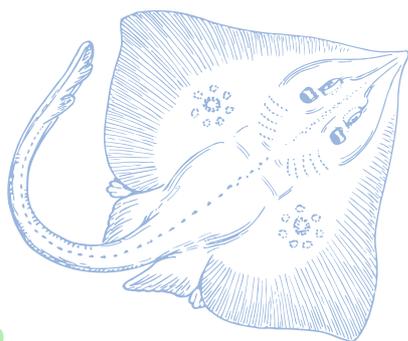
Choose your sauce for £4.00

- Garlic&Butter - Peppercorn - DolceLatte cheese - Mushrooms -

Join us on Wednesday

Le Campania
RESTAURANT & BAR

Fish Night!



TWO COURSE FOR £23

100ml Glass of Prosecco included!

STARTERS

COZZE ALLA CREMA Dr Sh GI N

Mussels cooked in a creamy garlic and white wine sauce served with Italian bread.

PAN-FRIED SCALLOPS Sh Dr

Pan-fried scallops wrapped with pancetta and garnished with wild rocket and lemon juice. (supplement £4)

GAMBERONI ALLA GRIGLIA Sh Dr

King prawns grilled in garlic butter sauce.

GRILLED SARDINES Sh Dr

Sardines marinated in fresh chilli, lime and olive oil.

MAINS

SALMONE ALLA CAMPANIA Sh Dr

Grilled fillet of salmon on a bed of rocket and dressed with a white wine dill sauce. Served with Dauphinoise potatoes.

WHOLE SEA BREAM Sh GI

Grilled lightly and marinated with lemon and rosemary, served with Mediterranean vegetables and roasted new potatoes.

TRIO OF FISH Sh Dr GI

Grilled salmon, sea bass and king prawns with white wine dill sauce and served with Dauphinoise potatoes and rocket. (Supplement £4.50)

LINGUINE POLPA DI GRANCHIO Sh GI

Linguine pasta with crab meat, cherry tomatoes, olive oil and chilli finished with rocket salad.

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items.

All price are in £ and inclusive of VAT.

Join us on Thursday

La Campania
RESTAURANTE ITALIANO

Steak Night!



TWO COURSE FOR £24

STARTERS

NONNA'S MEATBALLS GI N CI Eg

Minced beef & pork meatballs served in a rich tomatoes sauce.

PROSCIUTTO E MELONE

Parma ham and Galia melon.

ANTIPASTO ITALIANO Dr GI N

A fine selection of salami, Parma ham and mortadella served with roasted pepper, sundried tomatoes and Italian bread.

PATE "LA CAMPANIA" Dr GI

Chicken liver pate served with garlic bread and onions marmalade.

MAINS

BISTECCA RIBEYE 8oz

Served with roasted new potatoes with a hint of rosemary, v rocket & Parmigiano salad.

BISTECCA SIRLOIN 8oz

Served with roasted new potatoes with a hint of rosemary, rocket & Parmigiano salad.

FILETTO 8oz

Fillet of steak served with roasted new potatoes with a hint of rosemary, rocket & Parmigiano (£6.50 supplement)

BISTECCA ALLA FIORENTINA 12oz-14oz

T-bone steak served with roasted new potatoes with a hint of rosemary and salad. (£8.50 supplement)

PLEASE CHOOSE YOUR SAUCE FOR THE STEAK:

GARLIC & BUTTER - PEPPERCORN - MUSHROOM

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Monday to Friday

Lunch Deal!

Le Campania
RESTAURANTE ITALIANO

1 Course £12

2 Course £15

3 Course £18

Add a 125ml glass of house wine for just £4.00

STARTER

Soup of the day

Daily fresh-made soup.
Cl

Caprese Salad

V Dr
Tomato, mozzarella and red onions salad with basil e.v.o oil dressing.

Garlic Bread Mozzarella & Nduja

N Dr Gl Cl
Ciabatta g.b. with Mozzarella and Italian spicy sausage.

Pate La Campania

Gl Dr
Chicken liver Pate served with garlic bread.

Parma&Melon

Parma Ham, Galia Melon and rocket salad.

Bruschetta

Vg Gl Cl
Finely chopped tomato, red onion, basil topped on toasted Italian bread.

MAIN

Penne Alfonsina

Gl Dr
Penne pasta served with fillets of chicken in a creamy peppercorn sauce.

Goat's Cheese Salad

Gl N Dr
Grilled goat's cheese topped with sesame seeds served on a bed of mixed salad leaf with toasted croutons, avocado and sprinkled with toasted pine nuts.

Honey mustard dressing and finished with balsamic.

Don Nicola Pizza

V Dr Gl
Mozzarella, goat's cheese, dolcelatte and cherry tomatoes.

Cannelloni

V Gl Dr Cl
Rolls of pasta filled with Ricotta cheese and spinach, baked in a tomato sauce and topped with mozzarella.

Cozze alla Crema

Dr Sh
Mussels in white wine and garlic creamy sauce.

Vegan No-Chicken Cotoletta

Vg Gl N
Plant-based no-chicken coated with breadcrumbs and served with Gnocchi with vegan basil pesto sauce.

DESSERT

Tiramisu

V N Dr Gl
Three layers of sponge soaked with coffee and Amaretto, filled with Mascarpone and rich cacao powder.

Chocolate Brownie

V N Eg Dr Gl
Bananas, cream and toffee on a base of crumbled biscuits and butter.

Orange Pannacotta

V Dr
Fresh cream, vanilla, orange and Cointreau.

Affogato

V Dr
Vanilla ice cream with hot espresso coffee on top.

Gelato

or
Vegan-icecream or Sorbetto

V Gl Dr or Vg
Two scoops of ice cream or sorbet.

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