



Course £1

Course £19

Add a 125ml glass of house wine for \$5.00

# 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.

#### Cozze alla Crema

Gl Dr Sh

Mussels in white wine and garlic creamy sauce. Served with bread.

## Pate LaCampania

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.

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

Vg = Vegan. Sh = contain Shellfish. Dr = contain Dairy.

Eg = contain Eggs.

V = Vegetarian. N = contain Nuts. Gl = contain Gluten. Cl = contain Celery.

# MAIN

### Rigatoni Ammatriciana

Rigatoni pasta with Pancetta, red onions, fresh cherry tomatoes and chilli tomato 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.

## Pizza La Campania

V GI Dr Cl

Tomato, mozzarella, artichokes, mushrooms and olives.

## Cannelloni

V GI Dr Cl

Rolls of pasta filled with Ricotta cheese and spinach,

baked in a tomato sauce and topped with mozzarella.

### Filetto di Branzino

One fillet of Sea-bass with fresh capers, red onion and cherry tomato vinaigrette sauce. Served with rocket, roasted potatoes.

### Vegan No-Chicken Cotoletta

Vg Gl N

Plant-based no-chicken coated with breadcrumbs and served with potato, spinach and vegan mayo.

# DESSERT

#### Tiramisu

V N Dr Gl

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

#### Torta della Nonna

V N Eg Dr Gl

Short-crust filled with lemon flavoured patisserie cream and decorated with pine-nuts and dusted with iceing sugar. Served with pistachio icecream.

# Orange PannaCotta

V Dr

Fresh cream, vanilla, orange and Cointreau.

### Vegan Gianduja **Chocolate Tart**

A chocolate shortcrust pastry case filled with an indulgent dairy-free Gianduia chocolate & coconut ganache. Served with vegan vanilla ice cream.

#### Affogato V Dr

Vanilla ice cream with hot espresso coffee on top.

> Gelato or Sorbetto

V Gl Dr or Vg

Two scoops of ice cream or sorbet.

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

All price are in £ and inclusive of VAT. 10% Service charge applied.