

From the 25th of November

Christmas

La Campania

LUNCH PRICES
SUNDAY TO THURSDAY
2 COURSE FOR £22.50
3 COURSES FOR £24

FRIDAY & SATURDAY
2 COURSE FOR £25
3 COURSES FOR £28

Menu

DINNER PRICES
SUNDAY TO THURSDAY
2 COURSE FOR £26
3 COURSES FOR £30
FRIDAY & SATURDAY
3 COURSES FOR £35

HAPPY CHRISTMAS !

STARTERS

NONNA'S VEGANBALLS Vg GI N CI

Meat-free meatballs in rich tomato sauce served with Italian bread.

HADDOCK AL FORNO Sh Dr

Smoked Haddock baked in a rich, creamy sauce with leek & spinach finished with avocado and Mozzarella on top.

PATE LA CAMPANIA Dr GI

Chicken liver Pate served with onions, marmalade, and garlic bread.

RAVIOLI AI FUNGHI V Dr GI

Ravioli pasta with Porcini mushrooms in a creamy white wine sauce finished with Truffle olive oil.

PROSCIUTTO & MELONE

Parma ham and Galia melon.

MAINS

VEGAN NO-PORK SPEZZATINO Vg CI

Plant-based no-pork baked in rich tomato sauce with carrots, peppers, potato, onions, celery, parsley and rosemary.
Served with risotto.

TURKEY SALVATORE Dr GI N CI

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

RIBEYE STEAK approx. 8oz Dr CI

Grilled 8oz Ribeye steak cooked to your liking and served with roasted new potatoes with a hint of rosemary and rocket with Parmesan shavings.

Choose your sauce for £2.95 Dr - Garlic&Butter - Peppercorn - DolceLatte cheese - Mushrooms

SALMONE ALLA CREMA Sh Dr Eg GI

Grilled salmon with white wine dill sauce. Served with Dauphinoise potatoes and rocket salad.

CANNELLONI RICOTTA & SPINACI V Dr CI GI

Rolls of pasta filled with Ricotta cheese and spinach, oven-baked in tomato sauce and topped with Mozzarella.

£10 per person deposit, not refundable will be asked for parties from 6 people or more.
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 prices are in £ and inclusive of VAT. 10% Service charge will be applied.





Christmas

La Campania
ITALIAN RESTAURANT

Desserts Menu

VEGAN GIANDUIA CHOCOLATE TART Vg N

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

AFFOGATO V Dr GI

Vanilla ice cream served with a shot of Espresso.
- Vegan option available -

CHEESEBOARD V Dr GI N

Fine selection of cheeses served with onions marmalade, grapes, biscuits and a glass of Port.

ORANGE & COINTREAU PANNACOTTA V Dr

Traditional Italian dessert made with fresh cream, vanilla, orange and Cointreau.

TIRAMISU V Dr GI N

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



**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.

GI = contain Gluten.

Cl = contain Celery.