

ALLERGENS & DIETARY REQUIREMENTS

Our menu descriptions don’t list all ingredients in a dish. If you have any allergens or dietary needs, please ask for our dietary & allergen guide. It contains all the information you need to make an informed decision on what’s suitable on the menu. It’s important to check the guide every time you dine, as suppliers may change their product ingredients or we may occasionally make small changes to our recipes. Our cooking oil is produced from genetically modified soya

Authentic Italian Cuisine  
LA CUCINA  
ristorante

ANTI PASTI

CALDI (hot)

|                                                                                 |       |
|---------------------------------------------------------------------------------|-------|
| Soup of the Day (with bread)                                                    | 5.95  |
| Prawns & Chillies                                                               | 11.95 |
| King prawns with white wine and chilli                                          |       |
| Polpette Della Casa                                                             | 10.00 |
| Oven baked meatballs in a rich tomato sauce                                     |       |
| Haggis Bon Bons                                                                 | 8.75  |
| Homemade deep fried balls of haggis served with pepper mayo                     |       |
| Mozzarella Sticks                                                               | 7.95  |
| Deep fried breaded cheese served with tomato chilli dip                         |       |
| Calamari Fritti                                                                 | 11.50 |
| Deep fried fresh tender squid rings served with garlic mayo dip                 |       |
| Pan Seared King Scallops (4)                                                    | 15.95 |
| With roast peppers and Nduja paste.                                             |       |
| Funghi Aglio                                                                    | 8.50  |
| Mushrooms in garlic white wine                                                  |       |
| Cozze alla Crema                                                                | 11.95 |
| Fresh mussels in a garlic, white wine and cream and tarragon with garlic bread. |       |
| Ravioli Fritti                                                                  | 8.50  |
| Golden fried bites served with chilli tomato dip.                               |       |

FREDDI (cold)

|                                                                                 |                     |
|---------------------------------------------------------------------------------|---------------------|
| Antipasto Della Casa                                                            | (1) 14.50 (2) 21.25 |
| A classic selection of Italian meats, complemented with bread and olives        |                     |
| Antipasto Vegetarian (V)                                                        | (1) 12.95 (2) 18.95 |
| Roasted peppers, courgettes, sun dried tomatoes, artichokes and Scamorza cheese |                     |
| Bufala Caprese                                                                  | 9.95                |
| Finest bufala mozzarella served with sliced tomatoes and fresh basil            |                     |
| Pate                                                                            | 8.95                |
| Homemade chicken liver pate served with caramelised onions and toast            |                     |

BREAD

|                                                       |      |
|-------------------------------------------------------|------|
| Fresh Bread                                           | 4.00 |
| With olive oil and balsamic vinegar                   |      |
| Bruschetta                                            | 8.50 |
| Toasted bread with tomatoes, basil, garlic, olive oil |      |
| Garlic Bread                                          | 4.95 |
| Garlic bread with Cheese                              | 5.75 |

FOCACCIA

|                                                                                 |            |
|---------------------------------------------------------------------------------|------------|
|                                                                                 | (to share) |
| Rosemary & Sea Salt                                                             | 9.25       |
| Focaccia Bruschetta                                                             | 10.50      |
| With fresh tomatoes and basil                                                   |            |
| Focaccia with Cheese                                                            | 10.50      |
| Focaccia Bufala Rucola                                                          | 12.50      |
| Focaccia topped with fresh bufala mozzarella, rocket, parmesan & balsamic glacé |            |

SIDES & SALADS

|                                              |      |
|----------------------------------------------|------|
| Rocket & Parmesan Shavings                   | 5.50 |
| Tomato & Onion                               | 4.25 |
| Asparagus & Butter                           | 5.25 |
| Mixed Salad                                  | 5.50 |
| Hand Cut Chips                               | 4.50 |
| Hand Cut Chips with truffle oil and Parmesan | 5.75 |

|                             |      |
|-----------------------------|------|
| Roast Potatoes              | 5.25 |
| Vegetable of the Day        | 3.95 |
| Sauteed Mushrooms or Onions | 4.25 |
| Mixed Marinated Olives      | 4.50 |

PIZZA

48 hour proof hand stretched dough

|                                                                  |       |
|------------------------------------------------------------------|-------|
| Margherita (V)                                                   | 13.25 |
| Tomato and mozzarella                                            |       |
| Diavola                                                          | 14.95 |
| Tomato, mozzarella, fresh chillies, pepperoni                    |       |
| Prosciutto e Rucola                                              | 16.50 |
| Cured parma ham, tomato, basil, rocket and parmesan shavings     |       |
| Calabrese                                                        | 15.95 |
| Spicy Nduja sausage scamorza cheese and red onions               |       |
| Quattro Stagioni                                                 | 15.50 |
| Ham, peppers, mushrooms and black olives                         |       |
| Carnivora                                                        | 15.95 |
| Chicken, ham, sausage, pepperoni and salami                      |       |
| Napoli                                                           | 14.25 |
| (no cheese) anchovies, black olives and tomato                   |       |
| Vegetariana/Vegan (V)                                            | 14.95 |
| Mixed vegetables, cheese is optional                             |       |
| Mare                                                             | 19.75 |
| Argentinian prawn, tiger prawn, fresh calamari, mussels          |       |
| Prosciutto e Funghi                                              | 14.95 |
| Ham and mushrooms                                                |       |
| Calzone                                                          | 16.50 |
| Folded pizza with mozzarella, mushrooms, ham, chicken and salami |       |

STEAK

(Served with hand cut chips)

|                                                                               |       |
|-------------------------------------------------------------------------------|-------|
| Filetto Mare Monte 8oz                                                        | 39.50 |
| Fillet medallions with king prawn and wild mushroom sauce                     |       |
| Filetto Vino Rosso 8oz                                                        | 38.50 |
| Fillet steak topped with scamorza cheese in a red wine and rosemary reduction |       |
| Fillet Steak 8oz                                                              | 34.75 |
| ADD SAUCE                                                                     | 4.95  |
| Peppercorn, Porcini, Diane                                                    |       |

PASTA

|                                                                                                            |       |
|------------------------------------------------------------------------------------------------------------|-------|
| Penne Norcina                                                                                              | 15.50 |
| Italian sausage and peppers, cooked in a tomato and chilli sauce with a hint of cream                      |       |
| Spaghetti Polpette                                                                                         | 14.95 |
| Spaghetti with meatballs in a garlic and tomato sauce                                                      |       |
| Spaghetti Mare                                                                                             | 22.75 |
| Argentinian king prawns , Black tiger king prawns , langoustine , fresh squid , fresh mussels, fresh clams |       |
| Gamberoni Salmone                                                                                          | 16.95 |
| Spaghetti with smoked salmon and king prawns in a creamy sauce                                             |       |
| Spaghetti Vegetariana (V)                                                                                  | 14.75 |
| Tomato sauce and mixed vegetables                                                                          |       |
| Ravioli Porcini (V)                                                                                        | 17.50 |
| Ravioli with mixed wild mushrooms with a touch of cream                                                    |       |
| Spaghetti alla Puttanesca                                                                                  | 15.75 |
| Spaghetti with capers anchovies black olives in a tomato sauce                                             |       |
| Ravioli di Cinghiale                                                                                       | 18.50 |
| Pasta filled with wild boar topped with creamy tomato sauce Italian sausage and red onion                  |       |

|                                                                                     |       |
|-------------------------------------------------------------------------------------|-------|
| Rigatone alla Calabrese                                                             | 17.50 |
| Rigatone spicy nduja sausage , pancetta, mushrooms, cheese , in creamy tomato sauce |       |

OLD FAVOURITES  
(rigatoni, spaghetti or penne)

|                                                         |       |
|---------------------------------------------------------|-------|
| Carbonara                                               | 14.50 |
| Egg, pancetta, parmesan and cream                       |       |
| Amatriciana                                             | 14.50 |
| Onion, pancetta in a tomato sauce                       |       |
| Bolognese                                               | 14.50 |
| Minced beef in a rich tomato sauce                      |       |
| Picante                                                 | 12.95 |
| Garlic tomatoes and chilli                              |       |
| Add ; King Prawns 5.50 Fennel sausage 3.95 Chicken 3.95 |       |
| Lasagna al Forno                                        | 15.50 |
| Layered pasta with beef, tomato and a cheese sauce      |       |

RISOTTO

|                                                                                                            |       |
|------------------------------------------------------------------------------------------------------------|-------|
| Funghi Salsiccia                                                                                           | 16.95 |
| Mixed with Wild Mushrooms and Italian Sausage in Red Wine and Tomato Sauce                                 |       |
| Ortolano (V)                                                                                               | 16.00 |
| Mixed with vegetables in a light tomato sauce                                                              |       |
| Alla Pescatora                                                                                             | 22.95 |
| Argentinian king prawns , Black tiger king prawns , langoustine , fresh squid , fresh mussels, fresh clams |       |
| Crema Di Scampi                                                                                            | 21.95 |
| With langoustines, cream, tomato and brandy                                                                |       |

|                                                                                                                                                            |       |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Spigola Limone                                                                                                                                             | 23.95 |
| 2 fillets of sea bass in a white wine, lemon and rosemary sauce served with roast potatoes                                                                 |       |
| Fritto Misto di Pesce                                                                                                                                      | 30.95 |
| Deep fried mixture of sea bass, sea bream, calamari and king prawn (can be a shared starter)                                                               |       |
| Sinfonia di Mare                                                                                                                                           | 29.95 |
| 2 fillets Sea bream ,Argentinian prawn, Black tiger prawn ,Langoustine , mussels , oven baked in white wine and lemon sauce and served with roast potatoes |       |

MEAT

(Served with roast potatoes except Vitello Milanese)

|                                                                                                   |        |
|---------------------------------------------------------------------------------------------------|--------|
| Pollo Dragoncello                                                                                 | 21.50  |
| Pan fried chicken breast with a mushroom, tarragon and cream sauce                                |        |
| Pollo Rosmarino                                                                                   | 21.50  |
| Chicken breast with white wine , rosemary, chilli, and Demi glacé                                 |        |
| Pollo Romana                                                                                      | 21..50 |
| Chicken breast with peppers ,onion in red wine and tomato sauce                                   |        |
| Pollo Margelina                                                                                   | 22.50  |
| Chicken breast topped with parma ham asparagus mozzarella in a white wine and cherry tomato sauce |        |
| Vitello Milanese                                                                                  | 22.00  |
| Breaded veal with spaghetti Napoli                                                                |        |
| Vitello Marsala e funghi                                                                          | 22.50  |
| Veal escalopes in a marsala and wild mushroom sauce                                               |        |
| Vitello Saltimbocca                                                                               | 23.50  |
| Veal topped with Parma ham in a white wine and sage sauce                                         |        |
| Vitello Contadina                                                                                 | 23.50  |
| Veal with Parma ham provolone cheese in a creamy tomato sauce                                     |        |

SPARKLING WINES

NV Prosecco Spumante Extra Dry, Ca’ di Alte, Veneto, Italy  
Floral and pear notes with a fine stream of bubbles.  
NV Rosato Spumante, Ca’ di Alte, Veneto, Italy  
A fresh, fruity and complex sparkling rose with floral nuances and ripe passion fruit.  
NV Franciacorta ‘Alma’ Gran Cuvée Brut, Bellavista, Lombardia, Italy  
White flowers and ripe fruit with subtle hints of vanilla.  
Laurent Perrier ‘La Cuvee’ Brut Champagne, France  
White blossom , citrus and peach  
Laurent Perrier ‘Cuvee Rose Champagne, France  
Intense aromas of strawberry , raspberry ,redcurrant and cherry . THE Ultimate Aperitif for any special occasion

| 125ml Glass | Bottle |
|-------------|--------|
| 6.50        | 30.95  |
|             | 31.50  |
|             | 49.95  |
|             | 95.00  |
|             | 120.00 |

WHITE WINES

Trebbiano/Garganega, Ponte Pietra, Veneta, Italy  
Almond blossom and green apple aromas develop into subtle marzipan and honey.  
‘C’ Chardonnay, Alpha Zeta, Veneto, Italy  
Ripe tropical fruit, a touch of oak and an elegant thread of minerality.  
‘Terre di Monteforte’ Soave Classico, Cantina di Monteforte, Veneto Italy  
Floral with notes of ripe peach and almond.  
Pinot Grigio, Ca’ di Alte, Veneto, Italy  
Fresh and rounded with typical floral and biscuit characters and a citrus twist.  
Sauvignon Blanc, Ponte del Diavolo, Friuli-Venezia Giulia, Italy  
A lovely Friulian Sauvignon Blanc with intense apricots and a chalky minerality.  
Falanghina, Vesevo, Campania, Italy  
White flowers and white melon with mineral notes and a touch of honey.  
‘Saragat’ Vermentino, Cantina Atzei, Sardinia, Italy  
Fragrant aromas of rosemary, elderberry, juicy white stone fruit, and lychee followed by a long savoury finish.  
Gavi di Gavi ‘Lugarara’, La Giustiniana, Piemonte, Italy  
White fruit, stone fruit and lime zest followed by a subtle green apples.

| 175ml Glass | 250ml Glass | Bottle |
|-------------|-------------|--------|
| 6.50        | 9.00        | 27.00  |
| 7.15        | 9.50        | 28.50  |
| 7.15        | 9.50        | 28.50  |
| 7.45        | 9.95        | 29.75  |
| 8.50        | 11.35       | 33.95  |
|             |             | 39.50  |
|             |             | 38.95  |
|             |             | 40.50  |

ROSÉ WINES

Pinot Grigio Rosato  
‘Terre di Monteforte’, Cantine di Monteforte, Veneta, Italy  
A great value juicy Rosato with delicate perfumes of red cherries and strawberries.  
Rosato, A Mano, Puglia, Italy  
Ripe strawberries and a touch of fresh mint with a zesty, lightly spiced finish.

| 175ml Glass | 250ml Glass | Bottle |
|-------------|-------------|--------|
| 7.50        | 10.00       | 29.95  |
|             |             | 31.50  |

RED WINES

Merlot/Corvina, Ponte Pietra, Veneto, Italy  
A lovely ripe cherry pie nose, with plummy soft notes from the Merlot.  
Chianti, Mediceo, Tuscany, Italy  
Bright cherry fruit aromas combine with hints of chocolate and balsamic vinegar.  
Fantini Sangiovese IGT Terre di Chieti, Farnese, Abruzzo, Italy  
Vibrant red fruit, morello cherries and herbal spice characters. A lovely drinking wine.  
Montepulciano d’Abruzzo ‘La Bella Addormentata’, Gran Sasso, Abruzzo, Italy  
Full bodied with sour cherry and blackberry fruit characters.  
Beneventano Aglianico, Vesevo, Campania, Italy  
Red cherries, raspberries and cranbenies and notes of spice and vanilla.  
R’ Valpolicetra Superiore Ripasso, Alpha Zeta, Veneta, Italy  
White flowers and white melon with mineral notes and a touch of honey.  
Barbera d’Alba, G.D. Vajra, Piemonte, Italy  
Rich and fruity while leaving room for hay, tobacco and spices.  
Chianti Classico, Fontodi, Tuscany, Italy  
Deep juicy fruft flavours with notes of sour cherry, plums, leather and tobacco.  
‘Edizione’ Cinque Autoctoni, Farnese, Abruzzo, Italy  
Blackberry and cherry enriched with aromatic herbs, cinnamon and liquorice.  
Amarone della Valpolicella, Corte Giara, Veneto, Italy  
A nice fruit softness produces a supple yet powerful wine.  
Barolo, Massolino, Piemonte, Italy  
Full-bodied yet elegant, with dried plum and autumn compote.

DRINKS

Vodka 25ml  
Smirnoff 4.00| Grey Goose 5.25 | Ciroc 5.25  
Gin 25ml  
Gordons 4.25 | Gordons Pink 4.50 | Tanqueray 4.50 | Isle of Harris 5.25  
Hendricks 4.50  
Whisky, Bourbon, Malts 25ml  
Grouse 4.00 | Jamiesons 4.00 | Canadian Club 4.00 | Jack Daniels 4.25  
Glenmorangie 5.25 | Glenfiddich 12 yrs 5.75 | Highland Park 12 5.75  
Macallan Gold 5.95  
Rum 25ml  
Bacardi 4.25 | Morgan’s Spiced 4.50 | OVD 4.15  
Brandy 25ml  
Courvoisier 5.25 | Vecchia Romagna 4.95 | Remy Martin VSOP 5.95  
Others  
Patron Silver 4.75 | Sambuca Molinara 3.50  
Peach Schnapps 3.55 | Pernod 3.55 | Malibu 3.75  
Grappa 25ml  
Amarone 6.95 | Moscato Giallo 5.95 | Pinot Nero 5.95 | Collechiaro 3.50  
Liquers 25ml  
Drambuie 4.5 | Glayva 4.50 | Baileys (50ml) 495 | Disaronno 4.0  
Cointreau 3.40 | Limoncello 3.25 | Frangelico 3.95 | Tia Maria 3.50  
Grand Mariner 4.50  
Digestif 25ml

| 175ml Glass | 250ml Glass | Bottle |
|-------------|-------------|--------|
| 6.50        | 9.00        | 27.00  |
| 7.75        | 10.35       | 31.00  |
| 7.75        | 10.35       | 31.00  |
| 8.40        | 11.20       | 33.50  |
|             |             | 34.50  |
|             |             | 36.95  |
|             |             | 45.95  |
|             |             | 51.95  |
|             |             | 57.95  |
|             |             | 61.95  |
|             |             | 64.95  |

Amaro Lucano 4.30 | Averna 4.15 | Montenegro 3.95 | Fernet Branca 4.30  
Vermouths 50ml  
Campari, Martini Bianco, Martini Rosso, Martini Extra Dry, Cinzano All 3.95

Bottled Beers & Ciders  
Peroni 330ml 5% 5.20 | Birra Moretti 330ml 5% 5.20  
Birra Moretti Zero 330ml 4.95 | Magners Original Cider 330ml 4.5% 4.65  
Kopparberg Strawberry & Lime 500ml 4% 5.75  
Draught Beer - Menabrea 5% Pint 6.95| Half Pint 3.55  
Soft Drinks & Bottled Waters  
Coke | Diet Coke | Irn Bru | Diet Irn Bru | 7up | Ginger Beer 330ml cans All 2.95  
San Pellegrino Blood Orange | Lemon | Pomegranate - 300ml cans All 3.25  
Apletiser 2.90 | San Pellegrino Frizzante Water 500ml 3.95  
San Benedetto Still Water 500ml 3.95  
Mixers  
Fever Tree Light Tonic 2.90  
Schweppes Lemonade | Ginger Ale | Bitter Lemon - 200ml All 2.75