

### Appetizers

**Homemade bread basket** £2.95

**Classic Bruschetta** £4.50

**Porcini & Truffle oil bruschetta** £8.50

**Marinated Olives** £2.50

**Maldon Rock Oysters** £3.20(*each*)

### Soups

**Minestrone** £8.50 a medley of vegetables and borlotti beans with pasta for a wholesome and flavourful dish

**Lobster Soup** £12 *velvety lobster soup infused with the delightful flavours of Med prawns*

**Pasta e Fagioli** £8.50 *a classic pasta dish featuring cannellini beans for a simple yet delicious meal.*

### Starters

**Prosciutto San Daniele** £16.95

*San Daniele Parma ham buffalo mozzarella sun blushed tomatoes*

**Carpaccio di Manzo** £16.95

*Thinly sliced fillet of beef, served with a bed of rocket and delicate parmesan shavings, drizzled with our house dressing*

**Bresaola e scamorza** £12.50

*Italian cured beef, served alongside a rocket salad, and topped with melted smoked mozzarella*

**Calamari fritti** £15.50

*Fresh calamari rings, lightly fried in a crispy batter and served with our homemade tartare sauce*

**Smoked salmon *La Villa Bianca*** £14.50

*The exquisite flavours of Scottish smoked salmon, paired with red onion, capers, and a fresh salad*

**Sardine** £12.95

*Pan-fried sardines, cooked with fragrant rosemary, cherry tomatoes, and garlic sauce*

**Saute' di cozze e vongole** £15.95

*Line mussels & palourde clams in a white wine sauce, with garlic bread*

**Insalata di Granchio** £23.50

*Fresh crab salad with an olive oil & lemon dressing*

**Carpaccio di Barbabietola** £10.00

*Marinated beetroot 'carpaccio' with gorgonzola walnuts & croutons*

**Insalata Carciofini**, £12.50

*Artichoke hearts, asparagus and radicchio salad with a balsamic reduction*

**Mozzarella di Bufala** £12.50

*Buffalo Mozzarella DOP, cream of avocado, heritage tomatoes & EVO oil*

**Parmigiana di melanzane** £14.50

*Layers of aubergines with San Marzano tomato & D.O.P mozzarella*

**English Asparagus** £14.50

*Served with a home-made hollandaise sauce or hot Irish butter*

**Vegetali alla griglia** £12.50

*Grilled selection of vegetables Topped with mozzarella & a basil pesto*

## Pasta

Gluten-free gnocchi available with all sauces

### **Tagliatelle alla Bolognese** £15.95

*Minced veal & beef fillet in a San Marzano tomato sauce*

### **Spaghetti Pomodoro e Basilico** £13.95

*Thin spaghetti with San Marzano tomatoes, garlic and fresh basil*

### **Penne All' Arrabbiata** £13.95

*Penne pasta in a spicy San Marzano tomato sauce with chilli and garlic*

### **Fettuccine Alfredo** £15.95

*The original recipe tossed with butter, cream and Parmesan cheese*

### **Spaghettoni ai frutti di mare** £26.5

*Thin spaghetti, delicate mix of Mediterranean seafood in San Marzano tomato sauce (add half Lobster £30)*

### **Linguine alle vongole** £21

*Linguine with palourde clams' olive oil, garlic and chilli*

### **Spaghettoni con Astice** £30 / 60

*Native lobster in a San Marzano tomato, chilli & garlic sauce*

### **Pappardelle *La Villa Bianca*** £26.50

*Large flat Pasta in a crab bisque topped with fresh hand-picked crab, asparagus and cherry tomatoes*

### **Penne Capesante** £22.50

*Penne pasta served with Hand-dived scallops' broccoli, cherry tomatoes, chilli & white wine*

### **Mafalde al ragu' di agnello** £21.50

*Ribbon shaped pasta with Slow-cooked Lamb in San Marzano tomatoes*

### **Pappardelle ai Funghi** £19.50

*Wild mushrooms and Italian porcini sauteed in truffle butter*

## Ravioli & Gnocchi

### **Ravioli ricotta e spinaci** £16.50

*Ricotta & spinach ravioli in a creamy tomato & asparagus sauce*

### **Ravioli di zucca** £16.50

*Pumpkin ravioli in a clarified butter & sage sauce topped with parmesan*

### **Gnocchi alla Norma** £16.50

*Potato dumplings with aubergine, mozzarella & San Marzano tomatoes*

### **Gnocchi gamberoni** £18.50

*Potato dumplings with sundried tomatoes, rocket, chilli and king prawns*

## Risotto

### **Lobster** £30 / 60

*Native lobster, San Marzano tomato, chilli & garlic*

### **Seafood** £26.50

*Mediterranean seafood in a light San Marzano tomato sauce (add half Lobster £30)*

### **Mushroom** £19.5

*Selection of wild mushrooms and regal porcini*

### **Asparagus & champagne** £15.50

*Selected seasonal asparagus cooked in champagne*

## Meat

**Mare e Monti** £60 Celebrate the classic Surf & Turf pairing with grilled lobster and a tender rib-eye steak, French fries, a bed of fresh rocket, and a side of indulgent béarnaise sauce

**Beef fillet (200-230g)** £39.95 Exquisite beef fillet served in a creamy peppercorn sauce

**Bocconcini di Manzo** £35 Slices of tender beef fillet in a rich Italian cream with porcini mushrooms and a drizzle of aromatic black truffle oil

**Costata di Manzo** £32.00 Rib Eye Tagliata, grilled on lava stones and served alongside a mix of rocket, cherry tomatoes, and delicate parmesan shavings, all drizzled with a luscious balsamic glaze

**Rack of Lamb** £30 French-trimmed British lamb accompanied by a delicate rosemary sauce, served alongside creamy mashed potatoes

**Nodino** £29.95. Grilled veal loin chop, cooked on lava stones, and served with a delicious organic sauce made with garlic and rosemary

**Dover Sole** "Market Price" grilled sole 16-18 oz, bathed in a delightful sauce made with extra virgin olive oil and zesty lemon, with the option to enjoy it served either on or off the bone

**Seabream (500-700g)** £30 served with a refreshing lemon, herb, and extra virgin olive oil dressing, with the choice to have it on or off the bone, accompanied by the chef's special salad

**Seabass(500-700g)** £30.00 served with a refreshing lemon, herb, and extra virgin olive oil dressing, with the choice to have it on or off the bone, accompanied by the chef's special salad

**Cornish Brill (700-900g)** £39.95 grilled and dressed with a combination of lemon, butter, and samphire

**Veal Cutlet alla Milanese** £29.95 The authentic Veal Milanese, often referred to as 'Orecchia di Elefante'

**Picatina al limone** 21.50 small veal escalopes smothered in a zesty lemon and caper sauce

**Paillard di Vitello** £23.50 tenderized, grilled veal served alongside a bed of rocket, cherry tomatoes, artichoke hearts, and parmesan shavings

**Fegato Burro e salvia** £18.95 Dutch calf's liver, pan-fried to perfection and served with a luscious butter and sage sauce

**Pollastrello Ruspante** £18.50 corn-fed whole poussin, complemented by a flavourful olive oil, chili, and garlic sauce

**Pollo *La Villa Bianca*** £18.50 corn-fed chicken supreme, paired with crispy guanciale, wild mushrooms, all bathed in a luxurious cream and brandy sauce

## Fish

**Monkfish** £32.95 Grilled tail of monkfish with a lobster sauce, spring onion, cherry tomatoes topped with a grilled Langoustine

**Halibut *La Villa Bianca*** £29.95 Fillet of Succulent Halibut in a saffron & asparagus sauce

**Grilled Salmon** £25 with a homemade Hollandaise sauce accompanied by the chef's special salad

**King prawns alla Griglia** £25 Grilled King prawns with a lime & chilli salsa served with the chef's salad

**Grilled Lobster** £30 / 60 "live" Lobster grilled and served with a garlic butter sauce accompanied by the chef's special salad

## Sides

Wilted Spinach with olive oil £6

Hand-cut potatoes Lyonnaise £6

Creamy mashed potatoes £6

Hand-cut Sautéed potatoes £6

Zucchini fritti £6

Tender stem broccoli £ 7.50

Mix salad £6 / £8.50

Unfortunately, we are unable to guarantee the absence of nuts or traces of any allergenic foods, in any of our dishes, **please ask our staff if you have any dietary requirements**, We accept all major credit cards. Suggested gratuity of 12.5 % (optional) will be added to your bill

# La Villa Bianca

## **\*\*Allergy Disclaimer\*\***

At La Villa Bianca, your safety and well-being are our top priorities. We understand the importance of providing accurate information about allergens to our valued guests. Please take a moment to review our allergy disclaimer before placing your order:

**\*\*Allergen Information\*\***: We have taken every precaution to identify and label common allergens present in our menu items. Our menu includes a wide variety of dishes that may contain allergens such as nuts, gluten, dairy, eggs, soy, fish, shellfish, and other potential allergens.

**\*\*Cross-Contamination\*\***: While we strive to minimize the risk of cross-contamination, please be aware that our kitchen handles a variety of ingredients, and there is always a possibility of trace amounts of allergens being present in any dish, even if not listed as a primary ingredient.

**\*\*Allergen Requests\*\***: We encourage guests with food allergies or dietary restrictions to inform our staff about their specific requirements when placing an order. Our trained staff will do their best to accommodate your needs and provide you with a safe dining experience.

**\*\*Live Shellfish Consumption Risk\*\***: Shellfish, especially when consumed raw or undercooked, can pose a risk of severe allergic reactions for some individuals. Allergies to shellfish, including but not limited to crustaceans (e.g., shrimp, crab, lobster) and molluscs (e.g., oysters, clams, mussels), are relatively common.

**\*\*Menu Changes\*\***: Our menu may change seasonally or due to ingredient availability. Please check with your server for the most up-to-date allergen information and menu options.

**\*\*Responsibility\*\***: It is ultimately the responsibility of the guest to inform our staff of any allergies or dietary restrictions and to verify the safety of their chosen dishes. We cannot guarantee that any menu item will be completely free of allergens.

**\*\*Allergy Disclaimer\*\***: La Villa Bianca and its staff are not medical professionals, and the information provided about allergens is based on the information supplied by our suppliers and is subject to change. We advise guests with severe allergies to exercise caution and consult with a medical professional if necessary.

**\*\*Further Assistance\*\***: If you have any questions or concerns about allergens, please do not hesitate to ask our staff for assistance. Your well-being is of the utmost importance to us, and we are here to help.

Thank you for choosing La Villa Bianca. We appreciate your trust in us and will strive to make your dining experience enjoyable, safe, and memorable. Your feedback is valuable, and we continuously work to improve our allergen information and procedures.

Unfortunately, we are unable to guarantee the absence of nuts or traces of any allergenic foods, in any of our dishes, **please ask our staff if you have any dietary requirements**. We accept all major credit cards. Suggested gratuity of 12.5 % (optional) will be added to your bill