

Homemade assorted breads & focaccia £4.99

Classic Bruschetta £5.00

Wild mushroom & Truffle oil bruschetta £8.50

Marinated Olives £3.50

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 with fresh handpicked crab.*

Pasta e Fagioli £8.50 *a classic soup dish with pasta and cannellini beans.*

Starters

Prosciutto San Daniele £16.95

San Daniele Parma ham buffalo mozzarella sun blushed tomatoes

Carpaccio di Manzo £18.95

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 £15.95

Rope Line mussels in a white wine sauce or a provincial sauce serve with homemade garlic bread.

Saute' di cozze e vongole £18.95 *Rope line mussels & Palourde clams in a white wine sauce or a provincial sauce, with homemade garlic bread*

Insalata di Granchio £23.50

Fresh crab salad with avocado and 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 £12.50

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

Spaghetti Pomodoro e Basilico £13.95

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

Rigatoni All' Arrabbiata £15.95

Fresh Rigatoni pasta in a spicy San Marzano tomato sauce with chilli and garlic

Fettuccine Alfredo £15.95

Fresh Fettuccine pasta tossed with butter, cream and Parmesan cheese and topped with parmesan shavings.

Tagliatelle alla Bolognese £17.95

Fresh Tagliatelle with Minced veal & beef fillet in a San Marzano tomato sauce

Pappardelle ai Funghi £18.95

Fresh Pappardelle pasta with wild mushrooms and Italian porcini sauteed in truffle butter

Rigatoni al ragu' di agnello £21.50

Fresh Rigatoni pasta with Slow-cooked Lamb in San Marzano tomatoes

Sciallatelli alle vongole £21

Fresh Amalfi Sciallatelli with palourde clams' cherry tomatoes, olive oil, garlic, and chilli

Tagliolini Capesante £22.50

Fresh Tagliolini served with Hand-dived scallops' broccoli, cherry tomatoes, chilli & white wine & saffron.

Tagliolini *La Villa Bianca* £26.50

Fresh Tagliolini in a crab bisque topped with fresh hand-picked crab, asparagus, and cherry tomatoes.

Spaghettoni ai frutti di mare £26.50

*Thin spaghetti, delicate mix of Mediterranean seafood in San Marzano tomato sauce **(add half Lobster £35)***

Spaghettoni con Astice £35 / 70

Thin spaghetti with "Live" lobster in a San Marzano tomato, chilli & garlic sauce

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 gratin.

Gnocchi alla Norma £18.50

Potato dumplings with aubergine, mozzarella & San Marzano tomatoes

Gnocchi Langoustine £18.50

Potato dumplings in a cream of pistachio with Langoustine topped with fresh rucola

Risotto

Lobster £35 / 70

Native lobster, San Marzano tomato, chilli & garlic

Seafood £26.50

*Mediterranean seafood in a light San Marzano tomato sauce **(add half Lobster £35)***

Mushroom £18.50

Selection of wild mushrooms and regal porcini

Asparagus & champagne £18.50

Selected seasonal asparagus cooked in champagne

Meat

Mare e Monti £69 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 with 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 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 £36 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 (400-600g) £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(400-600g) £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.

Swordfish £29.95 grilled and dressed in a combination of lemon, EVO oil and oregano with rocket and cherry tomatoes.

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 £29.95 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 £35 / 70 "live" Lobster grilled and served with a garlic butter sauce accompanied by the chef's salad.

Sides

Wilted Spinach with olive oil £6

Hand-cut Sauteed potatoes £6

Potatoes Lyonnaise £6.95

Zucchini fritti £6.95

Mix salad £6 / £8.50

Creamy mashed potatoes £6

Tender stem broccoli £ 7.50

Petite pois sauteed in butter & shallots £6.50

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

****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.