

Gli sfizi (Small Plates)

Pane Assortito fatto in casa £4.90

An assortment of freshly baked homemade bread.

Olive Nocellara £3.50

Nocellara olives

Pane di Pizza all'Aglio £5.90

Classic garlic pizza bread

Pane di Pizza all'Aglio con Mozzarella £7.90

Garlic pizza bread topped with melted mozzarella

Bocconcini di Pizza £5.90

Soft doughballs served with a side of warm garlic butter for dipping.

Bruschetta Tradizionale £5.00

Toasted bread with fresh tomatoes, garlic, extra virgin olive oil, and fresh basil.

Arancini di Riso alla Carne £6.90

Two pieces of crispy risotto balls filled with braised lamb, served with a rich lamb gravy.

Arancini di Riso al Granchio e Baccalà £7.90

Two pieces of risotto balls filled with crab and salt cod, a delightful seafood twist.

Sardine al Forno £8.90

Two oven-baked sardines stuffed and topped with a vibrant chimichurri sauce.

Zuppe

Minestrone £8.50

A traditional medley of vegetables and borlotti beans for a wholesome and flavourful dish

Pasta e Fagioli £8.50

*A classic soup dish with pasta and cannellini beans. **add mussels £2.00***

Vellutata di Crostacei £10.50

Shellfish veloute' (Langoustine, lobster & prawns)

Antipasti

Salmone Affumicato con Insalata di Finocchio £12.50

Smoked salmon served with a fresh fennel salad, Tobiko caviar, and traditional Sardinian “Carasau” bread.

Spiedini di Gamberi alla Griglia £14.50

Grilled prawn skewers in a garlic and chili butter sauce, served alongside a smooth hummus.

Insalata Caprese £10.90

A refreshing mix of heritage tomatoes, cherry tomatoes, creamy avocado, Mozzarella Bufala, and a drizzle of basil oil.

Carpaccio di Manzo £16.50

Delicate slices of beef topped with peppery rocket and Parmesan, finished with a merlot vinegar dressing.

Calamari e Gamberoni Fritti £13.90

Lightly battered fresh calamari, king prawns and root vegetable shavings, golden-fried and served with homemade tartar sauce.

Asparagi di Stagione £9.90

Tender steamed asparagus topped with your choice of homemade hollandaise or melted butter.

Formaggio di Capra Grigliato £12.50

Grilled goat cheese over grilled vegetables, complemented by basil & rocket pesto.

Vitello Tonnato £14.90

Thinly sliced veal, topped with a smooth tuna and caper sauce.

Insalata di Barbabietole £9.50

A vibrant beetroot salad with red and golden beets, creamy Gorgonzola, and toasted pecans for added crunch.

Parmigiana di Melanzane £12.50

Layers fried aubergine, rich tomato sauce, basil, smoked mozzarella, and Parmesan, baked to perfection.

Sauté di Cozze e Vongole £14.50

A Savory mix of mussels and clams, sautéed with garlic, white wine, and fresh herbs. Served with toasted garlic bread

Tagliere di Salumi

For 1 £10.90

For 2 £18.90

A selection of Italian cured meats served with a “Giradiniera” salad and Sardinian “Carasau” bread

Pasta e Risotti

Spaghetti alla Carbonara £14.90

Traditional carbonara with spaghetti alla chitarra.

Lasagna £14.50

Fresh lasagna sheets layered with rich meat sauce, béchamel, and parmesan cheese.

Spaghetti al Pomodoro £12.90

Spaghetti with a fresh tomato sauce, bursting with the flavours of ripe tomatoes and basil.

Penne all'Arrabbiata £12.90

Fresh Penne with a tomato and chilli sauce with garlic and Evo oil

Fettuccine Alfredo £15.95

Fresh Fettuccine pasta tossed with butter, cream and Parmesan cheese and topped with parmesan shavings
(add black truffle £10.00 when available)

Rigatoni all'Amatriciana £14.90

Fresh Rigatoni pasta in a classic Amatriciana sauce, made with tomatoes, guanciale, and Pecorino cheese.

Capellini d'Angelo alla Stabiese £19.00

Delicate angel hair pasta served with prawns, zucchini, and cherry tomatoes for a light, refreshing flavour.

Tagliatelle alla Bolognese £14.95

Fresh Tagliatelle pasta with a traditional Bolognese sauce, slow cooked to perfection.

Pappardelle con Funghi Porcini e Tartufo £21.00

Fresh Pappardelle with earthy porcini mushrooms and a hint of aromatic truffle.

Ravioli di Spinaci e Salsa di Asparagi £14.50

Spinach and ricotta-filled fresh ravioli served in a creamy tomato and asparagus sauce.

Gnocchi alla Siciliana £14.50

Fresh gnocchi in a rich tomato, mozzarella and aubergine sauce, baked to a bubbly golden perfection.

Spaghetti alle Vongole £19.00

Spaghetti with fresh clams, in a white wine sauce.

Linguine ai Frutti di Mare £22.50

Linguine with a selection of fresh seafood, cherry tomatoes, extra virgin olive oil, garlic, and chili.

Linguine all'Astice £35.00

Linguine pasta with lobster, cherry tomatoes, extra virgin olive oil, and garlic for a luxurious seafood experience.

Risotto ai Funghi Selvatici £21.00

Creamy risotto with assorted wild mushrooms and porcini, topped with a drizzle of black truffle oil.

Risotto alla Pescatora £22.50

Risotto with a selection of fresh seafood, fish stock, butter, extra virgin olive oil, garlic, and chili.

Carne (Meat Dishes)

Ossobuco servito con risotto alla Milanese £28.50

Slow-Cooked Ossobuco Served with traditional Milanese risotto.

Tagliata di Manzo (300g) servito con patatine fritte tagliate a mano. £28.90

Beef Sirloin (300g) tagliata with emulsified butter of bone marrow and fresh aromatic herbs. with hand-cut fries.

Nodino di vitello con salsa di funghi tartufata £28.50

Veal chop in a wild mushroom and black truffle sauce

Stinco di Agnello brasato accompagnato da gratin di patate e salsa ricca. £21.90

Braised Lamb Shank Accompanied by potato gratin and rich gravy.

Medaglioni di Vitello con capperi e salsa al limone. £18.90

Veal Medallions With capers and lemon sauce.

Petto di Pollo Ruspante servito con formaggio dolcelatte e pomodori confit. £18.50

Corn-Fed Chicken Breast Served with dolcelatte cheese and confit tomatoes.

Cotoletta di vitello alla Milanese. £18.90

Traditional veal cutlet shallow-fried in breadcrumbs..

Milanese di Pollo £16.90

Chicken Milanese Corn-fed chicken breast, shallow-fried in breadcrumbs.

Fegato di vitello burro e salvia £18.90

Dutch calfs live pan fried with sage and butter served with a home made hash brown.

Pesce (Fish Dishes)

Ippoglosso Servito con porri, crema e funghi £27.50

Halibut Served with leeks, cream, and mushroom sauce on a bed of baby spinach.

Filetti di Spigola accompagnati dall'insalata dello chef £24.90

Sea Bass Fillets Accompanied by the chef's salad.

Gamberoni Thermidor, servito con riso Basmati £28.90

Prawns in Thermidor sauce, served with sticky rice.

Sogliola alla Mugnaia £49.50

Dover Sole (14-16oz) Finished with classic Meunière sauce.

Salmone alla Griglia con salsa al martini dry e caviale £21.90

Grilled Salmon Served with a dry martini and caviar sauce on a bed of cous cous.

Astice alla griglia con burro all'aglio e peperoncino, servito con patatine fritte tagliate a mano £35.00

Grilled Lobster With garlic butter and chili, served with hand-cut fries, served with the chefs salad.

Contorni / Sides

Zucchini fritti – £5.90

Spinach garlic and olive oil – £5.90

Garlic mixed mushrooms – £5.90

Tender stem broccoli – £6.90

Spaghetti Napoli or Arrabbiata – £6.50

Sauteed' potatoes – £4.90

Fries – £4.90

Mash potatoes – £4.90

Rocket and parmesan salad – £5.90

Green salad – £4.90

Tomato & onion salad - £4.90

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 13 % (optional) will be added to your bill

Pizze

Marinara £10.90

Tomato, Evo oil, garlic, basil, oregano pinch of parmesan

Margherita £12.90

Tomato, Mozzarella, Evo oil, basil, pinch of parmesan

Diavola £13.90

Tomato, Mozzarella, Salame Napoli, chilli, Evo oil, basil, pinch of parmesan

Calabrese £14.90

Tomato, Mozzarella, Salame Calabrese, Nduja, chilli, Evo oil, basil, pinch of parmesan

Capricciosa £14.90

Tomato, Mozzarella, Salame Napoli, cooked ham, artichokes, mushroom, black olives, Evo oil, basil, pinch of parmesan

Ortolana £14.50

Tomato, Mozzarella, fried peppers, aubergines, zucchini and mushrooms Evo oil, basil, pinch of parmesan

Bianca Neve £14.90

Mozzarella, cream, cooked ham, mushrooms, Evo oil, basil, pinch of parmesan

Quattro Formaggi £14.50

Italian Double cream, Mozzarella, Gorgonzola, Ricotta Evo oil, basil, pinch of parmesan

Calzone Classico £14.90

Mozzarella, Ricotta, Salame Napoli, black pepper Evo oil, basil, parmesan topped with tomato sauce and mozzarella

Salsiccia e peperoni £14.90

Mozzarella, Italian sausage, fried peppers, Evo oil, basil, pinch of parmesan

Prosciutto di Parma £16.90

Tomato, Mozzarella, 24mth Parma Ham, rocket, parmesan shavings Evo oil, basil, pinch of parmesan

Dolci

Tiramisu £7.00

The original Italian dessert homemade and the perfect way to end your meal

Strudel £7.00

A homemade raisin & pine kernel strudel with an apple & plum filling with Amarena ice-cream

Chocolate Lava cake £7.00

Homemade indulgent chocolate lava cake with vanilla ice cream

Crème Brûlée. £7.00

A classic French dessert with a rich custard base topped with a perfectly caramelized sugar crust.

Cannolo scomposto £7.00

A modern twist on the Italian classic, featuring crispy pastry, creamy ricotta, and vibrant garnishes.

Selection of Italian cheese £12.00

Gorgonzola, goats cheese Grana Padano DOP and pecorino

Ice cream £2.50 (per scoop)

Vanilla – Chocolate – Strawberry – Pistachio — Coffee

Sorbet per scoop £2.50 (per scoop)

Mango – Lemon

****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.