

## **Gli sfizi (Small Plates)**

### **Pane Assortito fatto in casa £4.90**

An assortment of homemade bread

### **Olive Nocellara £3.90**

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 £7.90**

Two pieces of crispy risotto balls filled with braised lamb and beef, served on a rich gravy

### **Arancini di Riso al Pesce £8.90**

Two pieces of risotto balls filled with Salmon and Halibut, for a delightful seafood twist

### **Sardine al Forno £8.90**

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

### **Tris di Bruschetta £7.90**

Trio of Bruschetta, Tomato, Artichoke & Mushroom

## **Zuppe**

### **Soup of the day £8.50**

Please ask your waiter

### **Minestrone £8.50**

A traditional medley of vegetables and legumes for a wholesome and flavourful dish

### **Pasta e Fagioli £8.50**

*A classic soup dish with pasta and cannellini beans*

### **Vellutata di Crostacei £10.50**

*Shellfish velouté (Langoustine, lobster & prawns)*

## Antipasti

### **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 tomatoes, 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

### **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 £13.90**

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

### **Parma Ham and Melon £14.50**

24 months cured Parma ham with seasonal melon

## Pasta e Risotti

### **Spaghetti alla Carbonara £14.90**

Traditional carbonara with spaghetti alla chitarra

### **Lasagna £14.50**

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**

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

### **Fettuccine Alfredo £15.95**

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

***(add black truffle £10.00 when available)***

### **Rigatoni all'Amatriciana £14.90**

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**

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

### **Pappardelle con Funghi Porcini e olio Tartufato £21.00**

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 Sorrentina £14.50**

Gnocchi in a rich tomato, mozzarella sauce, baked to a bubbly golden perfection

### **Spaghetti alle Vongole £19.00**

Spaghetti with fresh clams, in a white wine sauce, parsley, garlic and a touch of chilli

### **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

*Gluten free pasta available £2.50*

## Carne (Meat Dishes)

**Tagliata di Manzo (300g) salsa al pepe £28.90**

*Beef Sirloin (300g) tagliata with a peppercorn sauce*

**Agnello in crosta di erbe con la sua salsa £26.50**

*Slow-cooked Lamb Shoulder in herb crust with its own gravy*

**Piccatina di Vitello con capperi e salsa al limone. £18.90**

*Mini veal piccatina with capers and lemon sauce*

**Pollo Villa Bianca £18.50**

*Corn-Fed Chicken breast with crispy guanciale, wild mushrooms, cream and brandy sauce*

**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 liver pan fried with a sage and butter sauce*

## Pesce (Fish Dishes)

**Ippoglosso servito con porri, crema e funghi £27.50**

*Fillet of Halibut served with leeks, cream, and mushroom sauce*

**Filetti di Spigola alla mugnaia £24.90**

*Pan fried Sea Bass Fillets in a butter & lemon sauce*

**Salmone saltato in padella con pomodorini, limone e aneto £21.90**

*Pan fried Salmon served with a cherry tomato, lemon & dill sauce*

**Gamberoni alla diavola £18.90**

*Mediterranean King Prawns grilled served with a spicy tomato sauce*

## Contorni / Sides

Zucchini fritti – £5.90

Steamed spinach – £5.90

Garlic mixed mushrooms – £5.90

Tender stem broccoli – £6.90

Spaghetti Napoli or Arrabbiata – £6.50

Sautéed potatoes – £4.90

Fries – £4.90

Mash potatoes – £4.90

Rocket and parmesan salad – £5.90

Mix 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

## **Napoli £13.90**

Tomato, Mozzarella, Evo oil, basil, Anchovies, olives, capers

## **Diavola £13.90**

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

## **Bufala £14.90**

Tomato, Buffalo Mozzarella, Evo oil, basil, Cherry tomatoes

## **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, mushrooms, 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

## **Fiorentina £14.90**

Tomato, Mozzarella, garlic oil, spinach, baked egg, olives, 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

## **Villa Bianca £16.90**

Mozzarella, Porcini mushrooms, cherry tomatoes, rocket and truffle oil

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

At 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.