GLI SFIZI – SMALL BITES

Pane Assortito fatto in casa – £4.90 **(N)**
Homemade mixed bread selection

Olive Nocellara – £2.95
Sicilian green olives

Focaccia al Rosmarino – £6.90
Rosemary focaccia bread

Bruschetta Tradizionale – £6.90
Toasted bread with tomato, garlic, olive oil & basil

ZUPPE – SOUPS

Zuppa del Giorno – £7.90
Soup- of the day

Minestrone – £7.90
Traditional vegetable & bean soup

Pasta e Fagioli – £7.90
Cannellini bean soup with pasta

Lenticchie e Spinaci – £7.90
Lentil soup with spinach

12.5% optional service charge will be added to your bill

ANTIPASTI – STARTERS

Polpette della nonna – £7.90

Home Made Veal & beef meat balls in a traditional tomato sauce served with Homemade bread

Carpaccio di Manzo – £14.90

Beef carpaccio, rocket & parmesan

Asparagi di Stagione – £11.90

Asparagus with hollandaise or butter

Insalata Caprese – £9.90

Tomato, buffalo mozzarella & basil oil

Buratta, carciofini, asparagi e pomodrini – £9.90

Creamy burrata with marinated baby artichokes, fresh asparagus and cherry tomatoes.

Parmigiana di Melanzane – £9.90

Baked aubergine with tomato, mozzarella & parmesan

Sfogliatina di Caprino – £13.50

Goat cheese & spinach pastry with pesto

Insalata di Barbabietole – £9.50

Beetroot, gorgonzola, toasted pecans.

Tortino di Pesce – £12.95

Homemade fish cake served with the chef's tartare sauce and salad.

Calamari Fritti – £13.95

Fried fresh squid with tartar sauce and salad

Sauté di Cozze – £13.90

Mussels in garlic & white wine served with home made garlic bread

Gamberi all'Aglio – £13.90

King prawns in garlic butter served with the chefs salad garnish

Sardine al Forno – £9.90

Two oven-baked sardines in polenta crust, chimichurri sauce

12.5% optional service charge will be added to your bill

PASTA

Spaghetti al Pomodoro – £10.90
Spaghetti Tomato & basil sauce

Penne all'Arrabbiata – £10.90
Penne pasta in a spicy tomato sauce

Spaghetti alla Carbonara – £13.90
Eggs, guanciale & pecorino

Lasagna – £14.90
Beef ragu, béchamel & parmesan served with a mixed salad

Tagliatelle alla Bolognese – £13.90
Tagliatelle Slow-cooked beef ragu

Spaghetti della Nonna – £14.90
Spaghetti with veal & beef meat balls in a traditional tomato sauce

Pappardelle ai Funghi e Tartufo – £16.50
Pappardelle Wild mushrooms & truffle oil

Paccheri alla Stabiese – £19.50
Paccheri pasta, prawns, courgettes, cherry tomatoes

Penne al Salmone, Panna e Asparagi – £17.90
Penne, salmon, cream, asparagus

Linguine ai Frutti di Mare – £23.50
Mixed seafood Linguine cherry tomatoes, garlic, chilli

Gluten-free pasta available +£2.50

RAVIOLI AND GNOCCHI

Ravioli di Spinaci e Salsa di Asparagi – £16.50
Spinach & ricotta ravioli, tomato cream sauce, asparagus

Ravioli di zucca, burro e salvia – £16.50
Pumpkin-filled ravioli in a delicate butter and sage sauce

Gnocchi alla Norma – £13.50 Potato gnocchi with aubergine, tomato, basil and mozzarella.

RISOTTO

Risotto ai Funghi e Tartufo – £16.50
Creamy mushroom & truffle risotto

Risotto asparagi e Champagne – £16.50
Creamy asparagus risotto, finished with Champagne and goat's cheese.

Risotto ai Frutti di Mare – £23.50
Mixed seafood Linguine cherry tomatoes, garlic, chilli

12.5% optional service charge will be added to your bill

CARNE – MEAT

Mezza Anatra ai Frutti di Bosco – £29.99

Half roast duck in a forest berry sauce, served with pak choi, caramelised carrots and garden peas.

Tagliata di Costata – £28.50

Sliced ribeye, hand cut fries, rocket & parmesan, balsamic glaze

Agnello alle erbe – £27.00

Lamb rump in a mixed herb sauce with creamy mashed potatoes and a vegetable garnish.

Vitello al Limone – £18.50

Veal escalopes in lemon & caper or Marsala wine sauce

Cotoletta di Vitello alla Milanese– £18.90

Veal escalope fried in breadcrumbs with a choice of spaghetti tomato/arrabbiata, salad or chips

Fegato di Vitello al Burro e Salvia con Purè di Patate – £19.95

Calf liver, butter, sage, mashed potatoes

Fegato alla Veneziana con Purè di Patate – £19.95

Calf liver, onions, white wine, mashed potatoes

Pollo alla Diavola – £17.90

Corn-fed chicken breast in a spicy tomato sauce with a vegetable garnish

Milanese di Pollo – £17.90

Chicken Escalope fried in breadcrumbs served with a choice of spaghetti tomato/arrabbiata, Salad or chips

PESCE – FISH

Ippoglosso porri e funghi – £35.00

Fillet of Halibut with a leek & mushroom cream sauce with a vegetable garnish

Fish & Chips Villa Bianca – £23.50

Cod fillet in batter with triple cooked chips and a pea puree' served with tartare sauce

Filetti di Spigola alla Mugnaia – £23.90

Whole sea bass filleted in an olive oil and lemon sauce served with a vegetable garnish

Orata a con Olive, Capperi e Pomodorini – £23.90

Whole sea bream filleted with a olives, capers, cherry tomatoes sauce served with a vegetable garnish

Salmone alla Griglia – £22.90

Grilled salmon with lemon & dill served with a mixed salad garnish

Gamberoni alla Diavola £18.90

King prawns in spicy tomato sauce served with a mix salad garnish

Contorni / Sides

Fried Courgettes – £6.90
Steamed Spinach – £6.90
Garlic Mixed Mushrooms – £6.90
Tenderstem Broccoli – £7.90
Spaghetti Napoli or Arrabbiata – £7.50
Spaghetti Bolognese – £8.50

Sautéed Potatoes – £5.90
Fries – £5.90
Mashed Potatoes – £5.90
Rocket & Parmesan Salad – £6.90
Mixed Salad – £6.90
Tomato & Onion Salad – £6.90

12.5% optional service charge will be added to your bill

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.

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