

GLI SFIZI – SMALL BITES

Pane Assortito fatto in casa – £4.90 (G) (N)

Homemade mixed bread selection

Olive Nocellara – £2.95 (V)

Sicilian green olives

Focaccia al Rosmarino – £6.90 (G)

Rosemary focaccia bread

Bruschetta Tradizionale – £6.90 (G,V)

Toasted bread with tomato, garlic, olive oil & basil

ZUPPE – SOUPS

Zuppa del Giorno – £7.90

Soup- of the day

Minestrone – £7.90 (V)

Traditional vegetable & bean soup

Zuppa di Pesce – £9.90 (F,Cr,Mo)

Fish bisque with prawns, mussels & clams

12.5% optional service charge will be added to your bill

Allergen Key:

(G) Gluten | (D) Dairy | (E) Egg | (F) Fish | (Cr) Crustaceans | (Mo) Molluscs | (N) Nuts | (V) Vegetarian

ANTIPASTI – STARTERS

Arancini (2) – £7.90 (G,D,E)

Fried rice balls with beef ragu, peas & mozzarella

Carpaccio di Manzo – £14.90 (D)

Beef carpaccio, rocket & parmesan

Asparagi di Stagione – £11.90 (D,V)

Asparagus with hollandaise or butter

Insalata Caprese – £9.90 (D,V)

Tomato, buffalo mozzarella & basil oil

Burrata, carciofini, asparagi e pomodri – £9.90 (D,V)

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

Parmigiana di Melanzane – £9.90 (D,G,V)

Baked aubergine with tomato, mozzarella & parmesan

Sfogliatina di Caprino – £13.50 (G,D,N,V)

Goat cheese & spinach pastry with pesto

Formaggio di Capra Fritto – £12.50 (G,D,N,V)

Deep-fried goat's cheese in breadcrumbs, grilled vegetables, pesto dressing

Insalata di Barbabietole – £9.50 (D,N,V)

Beetroot, gorgonzola, toasted pecans.

Calamari Fritti – £13.95 (G,Mo,E)

Fried fresh squid with tartar sauce

Sauté di Cozze – £13.90 (Mo)

Mussels in garlic & white wine

Gamberi all'Aglio – £13.90 (Cr,D)

King prawns in garlic butter

Sardine al Forno – £9.90 (F,G)

Two oven-baked sardines stuffed, chimichurri sauce

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PASTA & RISOTTO

Spaghetti alla Carbonara – £13.90 (G,E,D)

Eggs, guanciale & pecorino

Lasagna – £14.90 (G,D,E)

Beef ragu, béchamel & parmesan

Spaghetti al Pomodoro – £10.90 (G,V)

Spaghetti Tomato & basil sauce

Penne all'Arrabbiata – £10.90 (G,V)

Penne pasta in a spicy tomato sauce

Tagliatelle alla Bolognese – £13.90 (G,D,E)

Tagliatelle Slow-cooked beef ragu

Rigatoni all'Amatriciana – £13.90 (G,D)

Rigatoni, tomato sauce, guanciale,
pecorino

Gnocchi al Pesto – £13.50 (G,D,N,V)

Gnocchi, basil pesto, sun-dried tomatoes

**Pappardelle ai Funghi e Tartufo – £16.50
(G,V)**

Pappardelle Wild mushrooms & truffle oil

**Ravioli di Spinaci e Salsa di Asparagi –
£16.50 (G,D,E,V)**

Spinach & ricotta ravioli, tomato cream
sauce, asparagus

Rigatoni Salsiccia e Broccoli – £16.90 (G,D)

Rigatoni, Italian sausage, broccoli, cherry
tomatoes, garlic, chilli

**Capellini d'Angelo alla Stabiese – £19.50
(G,Cr)**

Angel hair pasta, prawns, courgettes,
cherry tomatoes

**Penne al Salmone, Panna e Asparagi –
£17.90 (G,D,F)**

Penne, salmon, cream, asparagus

Spaghetti alle Vongole – £21.90 (G,Mo)

Spaghetti Clams, white wine, garlic,
parsley & chilli

**Linguine ai Frutti di Mare – £23.50
(G,F,Cr,Mo)**

Mixed seafood Linguine cherry tomatoes,
garlic, chilli

Risotto ai Funghi e Tartufo – £16.50 (D,V)

Creamy mushroom & truffle risotto

**Risotto agli asparagi e Champagne –
£16.50 (D, V)**

Creamy asparagus risotto, finished with
Champagne and goat's cheese.

Gluten-free pasta available +£2.50

12.5% optional service charge will be added to your bill

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CARNE – MEAT

Tagliata di Costata – £28.50 (D)

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

Costolette di Agnello – £35.95 (D)

Lamb cutlets in a mixed herb sauce with creamy mash potatoes

Vitello al Limone – £18.50 (D,G)

Veal escalopes in lemon & caper or Marsala wine sauce

Vitello al Marsala – £18.50 (D,G)

Veal escalopes in Marsala wine sauce

Cotoletta di Vitello alla Milanese – £18.90 (G,E)

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

Fegato di Vitello al Burro e Salvia con Purè di Patate – £24.95 (D)

Calf liver, butter, sage, mashed potatoes

Fegato alla Veneziana con Purè di Patate – £24.95 (D)

Calf liver, onions, white wine, mashed potatoes

Pollo alla Diavola – £17.90

Corn-fed breast of chicken in a spicy tomato sauce

Milanese di Pollo – £17.90 (G,E)

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

PESCE – FISH

Merluzzo porri e funghi – £23.50

Cod fillet with a leek & mushroom cream sauce

Filetti di Spigola alla Mugnaia – £23.90 (F)

Whole sea bass filleted in an olive oil and lemon sauce

Orata a Farfalla con Olive, Capperi e Pomodorini – £23.90 (F)

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

Salmone alla Griglia – £22.90 (F)

Grilled salmon with lemon & dill

Gamberoni alla Diavola £18.90(Cr)

King prawns in spicy tomato sauce

Contorni / Sides

Fried Courgettes – £6.90 (G,V)

Steamed Spinach – £6.90 (V)

Garlic Mixed Mushrooms – £6.90 (V)

Tenderstem Broccoli – £7.90 (V)

Spaghetti Napoli or Arrabiata – £7.50 (G,V)

Spaghetti Bolognese – £8.50 (G)

Sautéed Potatoes – £5.90 (V)

Chips – £5.90 (V)

Mashed Potatoes – £5.90 (D,V)

Rocket & Parmesan Salad – £6.90 (D,V)

Mixed Salad – £6.90 (V)

Tomato & Onion Salad – £6.90 (V)

12.5% optional service charge will be added to your bill

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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