

GLI SFIZI – SMALL BITES

Pane Assortito fatto in casa – £4.90 (G)

Homemade mixed bread selection

Olive Nocellara – £3.50 (V)

Sicilian green olives

Focaccia al Rosmarino – £8.90 (G)

Rosemary focaccia bread

Pane all’Aglio – £5.90 (G)

Garlic pizza bread

Pane all’Aglio e Mozzarella – £7.90 (G,D)

Garlic bread with melted mozzarella

Pane all’Aglio, Caprino e Cipolle – £10.90 (G,D)

Garlic bread with goat cheese & caramelised onion

Bocconcini di Pizza – £6.90 (G,D)

Warm dough balls with garlic butter

Bruschetta Tradizionale – £6.90 (G,V)

Toasted bread with tomato, garlic, olive oil & basil

Tris di Bruschetta – £8.90 (G,V)

Tomato, aubergine & sweet pepper toppings

ZUPPE – SOUPS

Zuppa del Giorno – £8.50

Soup- of the day

Minestrone – £8.90 (V)

Traditional vegetable & bean soup

Zuppa di Pesce – £14.90 (F,Cr,Mo)

Fish bisque with prawns, mussels & clams

Allergen Key:

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

12.5% optional service charge will be added to your bill

ANTIPASTI – STARTERS

Arancini (2) – £10.90 (G,D,E)

Fried rice balls with beef ragu, peas & mozzarella

Carpaccio di Manzo – £16.90 (D)

Beef carpaccio, rocket & parmesan

Involtino Caldo di Parma e Scamorza – £12.90 (D)

Warm Parma Ham & Smoked Mozzarella Involtino

Asparagi di Stagione – £10.90 (D,V)

Asparagus with hollandaise or butter

Insalata Caprese – £10.90 (D,V)

Tomato, buffalo mozzarella & basil oil

Parmigiana di Melanzane – £13.90 (D,G,V)

Baked aubergine with tomato, mozzarella & parmesan

Sfogliatina di Caprino – £14.50 (G,D,N,V)

Goat cheese & spinach pastry with pesto

Formaggio di Capra Fritto – £12.95 (G,D,N,V)

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

Insalata di Barbabietole – £10.50 (D,N,V)

Beetroot, gorgonzola, toasted pecans.

Calamari Fritti – £14.95 (G,Mo,E)

Fried squid with tartar sauce

Sauté di Cozze – £14.90 (Mo)

Mussels in garlic & white wine

Gamberi all'Aglia – £12.90 (Cr,D)

King prawns in garlic butter

Sardine al Forno – £8.90 (F,G)

Two oven-baked sardines stuffed, chimichurri sauce

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PASTA & RISOTTO

Spaghetti alla Carbonara – £14.90 (G,E,D)

Eggs, guanciale & pecorino

Lasagna – £14.90 (G,D,E)

Beef ragu, béchamel & parmesan

Spaghetti al Pomodoro – £13.90 (G,V)

Spaghetti Tomato & basil sauce

Penne all'Arrabbiata – £13.90 (G,V)

Penne Spicy tomato & garlic sauce

Tagliatelle alla Bolognese – £15.95 (G,D,E)

Tagliatelle Slow-cooked beef ragu

Rigatoni all'Amatriciana – £15.90 (G,D)

Rigatoni, tomato sauce, guanciale, pecorino

Gnocchi al Pesto – £14.50 (G,D,N,V)

Gnocchi, basil pesto, sun-dried tomatoes

Pappardelle ai Funghi e Tartufo – £18.50 (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 – £15.90 (G,D)

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

Capellini d'Angelo alla Stabiese – £19.00 (G,Cr)

Angel hair pasta, prawns, courgettes, cherry tomatoes

Penne al Salmone, Panna e Asparagi – £16.90 (G,D,F)

Penne, salmon, cream, asparagus

Spaghetti alle Vongole – £20.90 (G,Mo)

Spaghetti Clams, white wine, garlic, parsley & chilli

Linguine ai Frutti di Mare – £24.50 (G,F,Cr,Mo)

Mixed seafood Linguine cherry tomatoes, garlic, chilli

Risotto ai Funghi e Tartufo – £18.50 (D,V)

Creamy mushroom & truffle risotto

Gluten-free pasta available +£2.50

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CARNE – MEAT

Tagliata di Costata – £32.00 (D)

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

Costolette di Agnello – £32.00 (D)

Lamb cutlets in a mixed herb sauce with mash

Vitello al Limone – £19.90 (D,G)

Veal escalopes in lemon & caper or Marsala wine sauce

Vitello al Marsala – £19.90 (D,G)

Veal escalopes in Marsala wine sauce

Cotoletta di Vitello alla Milanese– £19.90 (G,E)

Veal escalope fried in breadcrumbs

Fegato di Vitello al Burro e Salvia con Purè di Patate – £22.95 (D)

Calf liver, butter, sage, mashed potatoes

Fegato alla Veneziana con Purè di Patate – £22.95 (D)

Calf liver, onions, white wine, mashed potatoes

Pollo alla Diavola – £22.90

Corn-fed breast of chicken in a spicy tomato sauce

Milanese di Pollo – £18.90 (G,E)

Chicken Escalope fried in breadcrumbs

PESCE – FISH

Ippoglosso – £32.50 (F,D)

Halibut with leek & mushroom cream

Filetti di Spigola alla Mugnaia – £24.90 (F)

Butterflied sea bass, olive oil, lemon

Orata a Farfalla con Olive, Capperi e Pomodorini – £24.90 (F)

Butterflied sea bream, olives, capers, cherry tomatoes

Salmone alla Griglia – £22.90 (F)

Grilled salmon with lemon & dill

Gamberoni alla Diavola – £24.90 (Cr)

King prawns in spicy tomato sauce

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PIZZA

Marinara – £10.90 (G,V)

Tomato sauce, garlic, oregano, olive oil

Margherita – £12.90 (G,D,V)

Tomato sauce, mozzarella, basil

Napoli – £13.90 (G,D,F)

Tomato sauce, mozzarella, anchovies, olives, capers

Diavola – £13.90 (G,D)

Tomato sauce, mozzarella, spicy salami, chilli oil

Calabrese – £14.90 (G,D)

Tomato sauce, mozzarella, Calabrese salami, 'nduja, chilli

Bufala – £14.90 (G,D,V)

Tomato sauce, buffalo mozzarella, cherry tomatoes, basil

Ortolana – £14.50 (G,D,V)

Tomato sauce, mozzarella, peppers, aubergines, courgettes, mushrooms

Quattro Formaggi – £14.50 (G,D,V)

Mozzarella, gorgonzola, ricotta, parmesan

Fiorentina – £14.90 (G,D,E,V)

Tomato sauce, mozzarella, spinach, egg, parmesan

Calzone Classico – £14.90 (G,D)

Mozzarella, ricotta, salami, black pepper, tomato sauce

Salsiccia e Peperoni – £14.90 (G,D)

Tomato sauce, mozzarella, Italian sausage, roasted peppers

Capricciosa – £14.50 (G,D)

Tomato sauce, mozzarella, ham, mushrooms, olives, artichokes

Prosciutto di Parma – £16.90 (G,D)

Tomato sauce, mozzarella, Parma ham, rocket, parmesan shavings

Villa Bianca – £16.90 (G,D,V)

Mozzarella, porcini mushrooms, cherry tomatoes, rocket, truffle oil

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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.

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