



Please rate us on TripAdvisor or find us on social media @LaRusticaDoncaster:



www.larusticadoncaster.co.uk

Please note: This menu may be unavailable on select special occasions, including Mother's Day, Father's Day, Valentine's Day, Christmas Day, and other holidays.

Management reserves the right to amend or withdraw it at any time without prior notice.

ITALIAN KITCHEN & BAR

La Rustica



Menù Anticipato

EARLY BIRD MENU

MONDAY - FRIDAY

15:00 - 18:00 (Last sitting)

SATURDAY & SUNDAY

12:00 - 16:00 (Last sitting)

La Rustica



Early Bird Set Menu

Enjoy the warmth of Italy for less with our Early Bird Menu — a thoughtfully curated selection of classic Italian favorites, from fresh pastas to hearty entrées, all served with authentic flavor and exceptional value. Perfect for a relaxed lunch or early evening dining experience.

2 Courses: £19.95

3 Courses: £24.95

Antipasti - Starters

PANE AROMATIZZATO^v

Homemade slices of rosemary focaccia & ciabatta. Served with marinated olives.

BRUSCHETTA^v

Toasted bread topped with cherry tomato, basil & garlic. Drizzled with balsamic reduction.

INSALATA CAPRESE^v

Vine-ripened tomato, buffalo mozzarella, basil, black olives & balsamic reduction.

FUNGHI DIAVOLA

Oven-baked mushrooms with bacon, garlic, chilli & tomato sauce. Topped with mozzarella.

ALLERGY STATEMENT

Please inform us of any food allergies before ordering, so we may take extra care to avoid cross-contamination. Some dishes may also be made gluten or dairy free, please ask.
^v Suitable for vegetarians.

PATÈ DI FEGATO

Homemade chicken liver & brandy patè with our homemade red onion jam. Served with homemade bread.

POLPETTE NAPOLETANE

Home-made Italian beef meatballs served with spicy tomato sauce. Served with fresh bread.

COZZE CON AGLIO

Black mussels cooked with garlic, parsley, white wine & chilli. Served with fresh bread.

Contorni - Sides £2.50 Extra

HAND-CUT CHIPS^v

ROAST POTATOES^v

MIXED SALAD^v

TOMATO & RED ONION SALAD WITH BALSAMIC REDUCTION^v

Principale - Mains

SEA BASS

Pan fried sea bass in garlic tomato sauce. Served with a side of seasonal roasted vegetables.

POLLO PICANTE

Chicken breast coated in Italian herbs, blended with roasted peppers, red onion, garlic, chilli & tomato sauce. Served with seasonal roasted vegetables.

RISOTTO ALLE VERDURE^v

Classic risotto cooked with mushroom, green beans, courgette, parmesan, white wine & fresh chopped parsley.

RISOTTO ALLA STROGANOFF

Risotto blended with a creamy mushroom, white wine & mustard sauce. Topped with slow-cooked beef.

LASAGNE AL FORNO

The Italian classic we all know & love.

CANNELLONI RICOTTA E SPINACI^v

Ricotta & spinach filled pasta tubes, oven-baked with fresh spinach, grana padano cheese & creamy ricotta, surrounded with a rich tomato & garlic sauce. Finished with melted mozzarella.

LINGUINI ALFREDO

Delicately cooked linguini tossed in a luxuriously creamy alfredo sauce. Served with oyster mushrooms.

LINGUINE POLLO CARBONARA

Pasta served in a creamy sauce of egg yolk with pancetta & chunks of chicken breast.

LINGUINE POLPETTE

Pasta & meatballs tossed in classic bolognese sauce, with a hint of chilli.

PIZZA HAWAIIAN

Tomato & mozzarella base. Topped with cooked ham & pineapple.

PIZZA DIAVOLA

Tomato & mozzarella base. Topped with pepperoni, roasted peppers & chilli flakes.

PIZZA LA RUSTICA

Tomato sauce & mozzarella based. Topped with chicken, meatballs, red onion & jalapeños.

Dolce - Dessert

GELATO^v

Two scoops of chocolate or Madagascan vanilla ice cream. Served with fresh strawberry.

SORBETTO^v

Please ask for today's selection.

CRÈME BRÛLÉE

Rich homemade custard base, topped with caramelised sugar. Served with fresh strawberry.

CHURROS^v

Deep-fried churros dusted with sugar & cinnamon. Served with warm chocolate sauce.