

ITALIAN KITCHEN & BAR

La Rustica



Aperitivo

OLIVE MISTE^V 3.95

Marinated mixed olives.

PANE ALL'AGLIO^V 6.75

Freshly baked garlic pizza bread.
Add mozzarella or tomato (7.95)
or both extra toppings (8.95).

PANE AROMATIZZATO^V 6.95

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

Antipasti Freddi

BRUSCHETTA^V 6.95

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

INSALATA CAPRESE^V 8.95

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

PATÈ DI FEGATO 9.95

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

COCKTAIL DI GAMBERI 10.50

Prawns drenched in Marie-rose sauce on a
bed of lettuce, served with homemade bread.

PIATTO DI CARNE FREDDA

FOR ONE: 7.95 TO SHARE: 14.95

The true Italian tasting plate: Serrano
ham, salami, pepperoni, cooked
ham, olives, breads & cheese.

Contorni

HAND-CUT CHIPS^V 3.95

ROAST POTATOES^V 4.95

MIXED SALAD^V 4.95

TOMATO & RED ONION SALAD WITH BALSAMIC REDUCTION^V 4.95

IMPORTANT

^V Vegetarian option.

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.

Antipasti Caldi

MINISTRONE^V 6.95

Creamy tomato base soup. Served
with homemade focaccia bread.

FUNGHI DAVIOLA 7.95

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

PARMIGIANA DE MELANZANE^V 7.95

Aubergine slices, layered with tomato &
red onion. Dressed with a rich béchamel
sauce & parmesan cheese.

POLPETTE NAPOLETANE 8.95

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

COZZE CON AGLIO 8.95

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

GAMBERONI CON AGLIO 11.95

King prawns cooked with garlic, chilli
& parsley, served with bread slice.

GAMBERONI E CALAMARI FRITTI 12.95

Deep-fried king prawns & calamari
lightly dusted in flour, seasoned with
salt & cracked black pepper. Served
with our homemade tartar sauce.

Risotto

RISOTTO ALLE VERDURE^V 14.95

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

RISOTTO ALLA STROGANOFF 18.95

Slow-cooked beef with risotto rice finished in
creamy mushroom, white wine & mustard sauce.

RISOTTO AI FRUTTI DI MARE 24.95

Cooked with black mussels & king prawns
in creamy white wine sauce. Topped
with pan-fried fillet of sea bass.

PARMESAN & ROCKET SALAD^V 5.50

MASHED POTATO^V 5.95

ROASTED MIXED VEGETABLES^V 5.95

CREAMY GARLIC & CHILLI MUSHROOMS^V 6.95

FRIED CHICKEN WINGS 6.95

CHICKEN SKEWERS 8.95

FRIED HALLOUMI^V 8.95

GRILLED LAMB CHOPS 12.95

Principale

POLLO PICANTE 17.95

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

POLLO LA RUSTICA 21.95

Chicken breast cooked in a tomato & cream
sauce with crab meat & king prawns. Served
with seasonal roasted vegetables.

STINCO DI AGNELLO 24.95

Slow-braised lamb shank cooked with a
luxurious gravy infused with Italian spices.
Served on a bed of mashed potato.

FILETTO DI SEA BASS 24.95

Pan-fried sea bass fillets with king prawns,
mussels, white wine & creamy dill sauce.
Served with seasonal roasted vegetables.

POLLO ALLA GRIGLIA 25.95

Platter of grilled chicken skewers,
chicken wings & lamb chops. Served
on a bed of salad with chips.

TAGLIATA AL BALSAMICO 31.95

Classic balsamic-marinated 10oz sirloin
steak, grilled rare then carved & topped with
parmesan shavings. Served warm on a bed
of rocket salad, dressed in a blend of cooking
juices & balsamic reduction. Served with chips.

BISTECCA DI SIRLOIN 31.95

10oz dry-aged sirloin steak, grilled to your
liking. Served with Diane or peppercorn
sauce & homemade chips.

BISTECCA DI FILETTO 34.95

8oz dry-aged fillet steak, grilled to your
liking. Served with Diane or peppercorn
sauce & homemade chips.

BISTECCA DI FILETTO ALLA TEQUILA 34.95

8oz dry-aged fillet steak, grilled to your liking,
finished in a sauce of mushroom, sweet red
pepper, cream, tomato & demi-glacé, flambéed
in Mexican tequila. Served with chips.

Dolce

TORTA AL CIOCCOLATO FONDENTE 8.95

Indulge yourself in chocolate heaven:
double layers of sponge filled with
white chocolate & chocolate sauce.
Served warm with vanilla ice cream.

TORTA DI FORMAGGIO 8.95

Homemade vanilla cheesecake. Served
with vanilla ice cream & fruit coulis.

CHURROS^V 7.95

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

Pasta

LASAGNE AL FORNO 14.95

The Italian classic we all know & love.

LINGUINE POLLO CARBONARA 14.95

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

CANNELLONI RICOTTA E SPINACI^V 14.95

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.

LINGUINE POLPETTE 15.95

Pasta & meatballs tossed with classic
Bolognese, garlic & a hint of chilli.

TAGLIATELLE CASERECCHE 17.95

Pasta with slow-cooked beef in creamy
parmesan sauce with a hint of chilli. Topped
with wild rocket & parmesan shavings.

TAGLIATELLE LA RUSTICA 18.95

Pasta in a mild creamy curry
flavoured sauce with chicken, king
prawn, mushroom & garlic.

TAGLIATELLE SALMONE E ASPARAGI 18.95

Pasta tossed in creamy sauce with
a touch of tomato, fresh salmon,
asparagus tips, garlic & white wine.

LINGUINE FRUTTI DI MARE 21.95

Linguine cooked with calamari, mussels
& prawns. Served in a garlic, white wine
& tomato sauce with just a hint of chilli.

BISTECCA DI MANZO CON SALSA AL FORMAGGIO BLU 24.95

Flat-ribbon egg pasta coated in a
creamy blue cheese sauce. Served
with 28-day, dry-aged sirloin steak.

TIRAMISU^V 8.50

Elegant Italian classic
soaked in coffee & brandy
(contains alcohol).

CRÈME BRÛLÉE 6.95

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

GELATO^V 5.95

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

SORBETTO^V 5.95

Please ask for today's selection.

Caffè Liquoroso

SOML MEASURE 8.95 EACH

IRISH COFFEE

BAILEYS COFFEE

CALYPSO

Tia Maria.

KEOKE COFFEE

Tia Maria & brandy.

JAMAICAN COFFEE

Tia Maria & rum.

Pizza

HANDMADE 14" STONE-
BAKED, THIN & CRISPY.

MARGHERITA^V 11.95

Classic tomato sauce & mozzarella.

PIZZA ALLE VERDURE^V 12.95

Tomato sauce, peppers, mushroom,
courgette, red onion, mozzarella &
olives.

PIZZA HAWAIIAN 13.95

Tomato sauce topped with
cooked ham & pineapple.

DIAVOLA 14.95

Tomato sauce, mozzarella, pepperoni,
roasted peppers & chilli flakes.

PIZZA ALLA BRACE 14.95

Barbecue sauce base, mozzarella,
chicken, peppers & smoky bacon.

PIZZA LA RUSTICA 15.95

Tomato sauce, mozzarella, chicken,
meatballs, red onion & jalapeños.

QUATTRO STAGIONI 15.95

Tomato sauce, pepperoni, smoked
bacon, onion, mushroom & mozzarella.

CALZONE DI VERDURE^V 14.95

Folded pizza stuffed with tomato
sauce, peppers, mushroom,
courgette, red onion, mozzarella &
olives. Served with a side of spicy
homemade tomato sauce.

CALZONE LA RUSTICA 17.95

Folded pizza stuffed with bacon,
tomato sauce, pepperoni, mozzarella
& mushroom then finished with a
topping of rich Bolognese sauce.

Bevande Calde

SINGLE ESPRESSO 2.50

DOUBLE ESPRESSO 3.50

AMERICANO 3.50

MACCHIATO 3.50

CAFÉ LATTE 4.25

CAPPUCCINO 4.25

MOCHA 4.95

HOT CHOCOLATE 4.95

REGULAR TEA 2.95

PEPPERMINT TEA 3.25

GREEN TEA 3.25