

## APERITIVO

**Aceitunas Marinadas** **3.95**

Marinated mixed olives.

**Pane con Vestirsi** **6.95**

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

**Pane di Aglio** **6.75**

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

## ANTIPASTI FREDDI

**Bruschetta** **6.95**

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

**Insalata Caprese** **7.95**

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

**Pate di Fegato** **8.95**

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

**Cocktail di Gamberi** **9.95**

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

**Antipasto Freddi**

**FOR ONE 7.95 TO SHARE 13.95**

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

## CONTORNI

**Hand-cut Chips** **3.50**

**Roast Potatoes** **3.95**

**Mixed Salad** **4.50**

**Tomato & Red Onion Salad with Balsamic Reduction** **4.50**

**Parmesan & Rocket Salad** **4.50**

**Mashed Potato** **4.95**

**Roasted Mixed Vegetables** **5.95**

**Creamy Garlic & Chilli Mushrooms** **6.95**

**Fried Chicken Wings** **6.95**

**Chicken Skewers** **7.95**

**Fried Halloumi** **7.95**

**Grilled Lamb Chops** **11.95**

## RISOTTO

**Risotto Vegetariana** **13.95**

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

**Risotto di Stroganoff** **17.95**

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

**Risotto alla Pescatora** **23.95**

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

## ANTIPASTI CALDI

**Minestrone** **6.50**

Creamy tomato base soup. Served with homemade focaccia bread.

**Funghi Daviola** **6.95**

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

**Parmigiana de Melanzane** **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** **10.50**

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

**Gamberoni e Calamari Fritti** **11.95**

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

### IMPORTANT

✓ 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.

## PRINCIPALE

**Pollo Picante** **16.95**

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

**Pollo La Rustica** **18.95**

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

**Pierna de Cordero** **21.95**

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

**Filetto di Sea Bass** **23.95**

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

**Grigliata Mista** **23.95**

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

**Tagliata al Balsamico** **29.95**

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** **29.95**

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

**Filetto di Manzo** **31.95**

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

**Filetto di Manzo en Tequila** **31.95**

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

**Double Chocolate Fudge Cake** **8.50**

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

**Torta di Formaggio** **7.95**

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

**Tiramisu** **7.50**

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

**Churros** **7.50**

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

**Crème Brûlée** **6.50**

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

**Ice Cream** **5.95**

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

**Sorbet** **5.95**

Please ask for today's selection.

## PASTA

**Lasagne al Forno** **12.95**

The Italian classic we all know & love.

**Linguine Pollo Carbonara** **13.95**

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

**Canelones de Ricotta y Espinacas** **13.95**

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** **14.95**

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

**Tagliatelle Caserecce** **16.95**

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

**Tagliatelle la Rustica** **16.95**

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

**Tagliatelle Salmone & Asparagi** **17.95**

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

**Linguine Frutti di Mare** **19.95**

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

**Bistec de Queso Azul y Solomillo** **21.95**

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

**PIZZA** HANDMADE 14" STONE-BAKED, THIN & CRISPY.

**Margherita** **10.95**

Classic tomato sauce & mozzarella.

**Vegetariana** **12.95**

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

**Pizza Hawaiian** **13.95**

Tomato sauce topped with cooked ham & pineapple.

**Diavola** **13.95**

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

**Pizza Barbacoa** **13.95**

Tomato sauce base, mozzarella, barbecue sauce, chicken, roast peppers & smoky bacon.

**Quattro Stagioni** **14.95**

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

**Pizza la Rustica** **14.95**

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

**Calzone Vegetariana** **13.95**

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** **16.95**

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

## BEVANDE CALDE

**Single Espresso** **1.95**

**Double Espresso** **2.95**

**Americano** **2.95**

**Macchiato** **2.95**

**Café Latte** **3.95**

**Cappuccino** **3.50**

**Mocha** **4.25**

**Hot Chocolate** **3.95**

**Regular Tea** **2.50**

**Peppermint Tea** **2.95**

**Green Tea** **2.95**

## CAFFÈ LIQUOROSO

SOML MEASURE 8.95 EACH

**Irish Coffee**

**Baileys Coffee**

**Calypso**

Tia Maria.

**Keoke Coffee**

Tia Maria & brandy.

**Jamaican Coffee**

Tia Maria & rum.