

LA CANTINA

MENU

* ANTIPASTI *

Marinated olives (vg)	£6.00
Bianca (vg)	£5.50
Garlic bread	
Rosata (vg)	£6.00
Garlic bread with tomato	
Arancini with spinach & mozzarella (v)	£8.50
Lasagna frita, black garlic mayo	£10.50
Burrata, cherry tomato, basil (v)	£12.50
Antipasto vegetariano (vg)	£12.50
Grilled vegetables, olives, capers & garlic bread	
Antipasto misto	£14.50
Selection of cured meats, cheese, olives & garlic bread	
Baby gem, radish, pea salad, house dressing (vg) ..	£5.25
Rocket, cherry tomato, grana salad (v)	£6.75
Add a burrata £9.00	

* PASTA *

Slow-cooked tomato sauce, basil (v/ vg*) ...	£14.00
Spaghetti	
Garlic, olive oil, Aleppo pepper, parsley* (vg)	£14.00
Spaghetti	
Cacio e pepe (black pepper, grana, pecorino) (v)	£15.00
Lumache	
Cavolo nero, walnut, olive oil, grana (v)	£16.50
Lumache	
Carbonara (guanciale, egg, grana, pecorino).	£17.50
Spaghetti	
Amatriciana (guanciale, tomato sauce)	£17.50
Lumache	
Sausage, carrot, rosemary, chilli, pecorino ...	£17.50
Orecchiette	
Slow braised Jersey beef & pork ragu	£18.50
Semolina fettuccine	
Spiral raviolo (v)	£18.50
Spinach, ricotta, tomato sauce	
Lasagne	£18.50
Ragu, bechamel, grana	
Prawns, tomato, chilli, garlic, pistachio*	£19.50
Casarecce	

All our pasta dishes are served with either grated Grana Padano or where indicated* pangrattato (toasted breadcrumbs).

Please let us know if you would like to substitute one for the other, or would prefer neither.

Gluten free pasta available upon request.

All prices are inclusive of GST at 5%.

A discretionary service charge of 10% will be added to your bill. 100% of this is shared equally amongst all our staff members.

V = vegetarian. VG = vegan.

Please make sure that you inform us of any allergens you may have.

Please be advised that we operate open kitchen environments and cannot guarantee any of our dishes are allergy-free. We do not recommend that you request to make changes to any of our dishes and cannot accept liability for dishes that have been modified at your request.

Please ask us if you would like to see our allergen menu matrix to help you make informed decisions.

* APERITIVI *

House Negroni (v)	£12.50
Beefeater, Campari, Cinzano Rosso, gomme	
Blood Orange & Rosemary Spritz (v)	£12.50
Blood orange, rosemary infused syrup, Prosecco	
White Sbagliato (v)	£12.50
Bitter bianco, bianco vermouth, Prosecco	
Cranberry Vibrante (non-alcoholic) (v)	£9.50
Martini Vibrante, cranberry juice, soda	

* PIZZA *

Marinara (vg)	£13.50
Tomato, garlic, confit garlic, olive oil, oregano	
Margherita (v/ vg*)	£14.50
Tomato, fior di latte, grana, olive oil, basil	
Patate (v/ vg*)	£14.50
White base, Fior di latte, potato, onion, rosemary, grana, olive oil	
Diavola	£17.00
Tomato, fior di latte, spicy salami	
Napoli	£17.00
Tomato, fior di latte, anchovy, olive, caper, olive oil	
Vegetariana (v/ vg*)	£17.00
Tomato, fior di latte, grilled vegetables, olive oil	
Funghi (v/ vg*)	£17.00
White base, Fior di latte, mushroom, grana, olive oil	
Prosciutto	£18.50
Tomato, prosciutto, rocket, olive oil, grana shavings	
*Vegan cheese available upon request	
Gluten free bases available at a supplement of £3.50	
Add any extra vegetable topping £2.00, add any extra cheese topping £2.50, add any extra meat topping £3.00	
Add a burrata £9.00	

* DESSERTS *

Tiramisu (v)	£8.50
Blood orange & bay leaf panna cotta	£8.50
Chocolate mousse (vg)	£7.50
Salt & olive oil or candied pistachio	
Affogato (v)	£6.75
Ice cream & sorbet (v/ vg)*	£7.50
3 scoops	

*Ask for flavours & vegan options