

La Collina Sample Menu

Antipasti

Insalata di indivia con noci e parmigiano £7.75
Chicory salad with walnuts and parmigiano

Insalata di rucola, pomodori secchi, caprino e bresaola £8.75
Rocket salad with sun-dry tomatoes, goat cheese & bresaola

Polenta con funghi selvatici, asiago e tartufo nero £10
Pan-fried polenta with wild mushrooms, asiago cheese & black truffles

Burrata con prosciutto crudo 24 mesi £10
Burrata cheese with parma ham 24 months

Selezione di verdure alla griglia £8.75
Grilled mix vegetable(aubergines, courgettes, red pepper, fellel,celeriac, butternut squash)

Carpaccio di salmone marinato £10
Marinated salmon carpaccio with lemon & pink pepper dressing

Capesante gratinate alla veneziana £10
Gratin scallops, bread crumb, sun-dry tomato, garlic

Parmigiana di melanzane £10.25
Baked aubergines and bufalo mozzarella, tomato, basil, parmigiana

Home-made bread basket £1.25 x person
Bread selections

Pasta

Tortellini in brodo £9
Chicken broth tortellini soup

Malloreddus alla campinadese £9.50/13
Homemade Sardinian pasta, Sardinian sausages, fennel seeds,
tomato sauce & chilli

Spaghetti alle vongole e romanesco £9.95/13.50
Spaghetti with clams & Romanesco broccoli sauce

Orecchiette con fonduta di gorgonzola e radicchio £11.50/14.50
Homemade orecchiette with gorgonzola fondue & red radicchio

Tagliolini al nero di seppia con gamberi, zafferano e bottarga
£17.75
Homemade black ink tagliolini with prawns, saffran and bottarga

Strozzapreti con ragu di cinghiale e funghi £13/16.50
Homemade strozzapreti with wild boar ragout & wild mushrooms

Pesce

Merluzzo con lenticchie £18
Pan-fried fillet of cod with lentils

Tonno alla griglia con spinaci e pomodorini al forno £19
Grilled tuna steak with spinach & baked cherry tomatoes

Orata al forno £21.75
Baked seabream served with green beans

Carne

Milanese di pollo £13.75
Chicken Milanese served with salad & roast potatoes

Costolette di agnello alla griglia £18
Grilled lamb cutlets with spinach & sautee potatoes

Costata di manzo scozzese con osso alla griglia £21.50
Grilled Scottish fore rib bone Scotch(350 gr) with roast potatoes &
green beans

Fegato alla Veneziana £19
Calf liver Venetian style with mashed potatoes

Chef special of the week - insalata di carciofi e parmigiano
reggiano £8.75
Artichokes salad & parmigiano reggiano cheese

Gnocchi di patate con n'duja, salsa pomodoro, burrata e rucola £15
Potatoes gnocchi with n'duja, tomato sauce, burrata cheese &
rocket

Pappardelle ai funghi selvatici e tartufo nero £18.50
Homemade pappardelle with wild mushrooms & black truffles

Nodino di vitello con funghi selvatici e tartufo nero £24.50
Pan-fried veal best end served with wild mushrooms & black
truffles

Il Dolce

Tiramisu' £6.50
A confection of sponge fingers, marsala, coffee and mascarpone
cream.

Creme brulee con pere al vino rosso £9
Vanilla creme brulee with pear poached in red wine

Torta al cioccolato £7.50
Homemade gluten free chocolate cake, with almond ice-cream,
nutella sauce

Torta di carote £7
Homemade carrot cake with custard sauce & vanilla ice-cream

Caffe `e te` con i suoi dolcini £2.85
Coffee and tea with homemade mini pastries

Ice-cream & sorbet £5
italian ice-cream & sorbet

Tortino di amaretto e rabarbaro £7
Amaretto & rhubarb cake with vanilla ice-cream