

PLEASE ASK YOUR SERVER FOR OUR
DAILY SPECIALS

ESTD. RICHMOND 1996

R U S T I C A

PIZZA TRADIZIONALE

GLUTEN FREE AVAILABLE
(NOT SUITABLE FOR CELIACS)
+£2.5

ANTIPASTI

- OLIVES**
Mixed marinated olives
- FLAT BREAD & OLIVES**
- GARLIC BREAD**
with **CHEESE**
with **TOMATO & PESTO GARLIC BREAD**
with **GORGONZOLA & CAMELISED ONION**
- TRE GUSTI**
12 inch garlic bread topped w 1/3 cheese, 1/3 Tomato & basil pesto & 1/3 rosemary
- BURRATA**
(fresh imported Burrata from Puglia)
- Rucola & Fig infused balsamic
- Tomatoes & fresh basil pesto
- PIZZETTA CON LE MELANZANE**
Flat pizza bread, grilled aubergine, fresh buffalo mozzarella & basil pesto
- GAMBERONI DIAVOLA**
Sauteed king prawns w garlic, chilli & tomato sauce

PASTA & RISOTTO

- LASAGNA**
Traditional Italian lasagna
- SPAGHETTI BOLOGNESE**
Spaghetti w minced beef & tomato ragout
- LINGUINE FUNGHI**
Linguine w wild mushroom, truffle cream, white wine, garlic, cream & parmesan
- PENNE ROMANA**
Penne w chicken, scamorza, basil pesto, cream, sun-dried tomato & a touch of tomato sauce
- RISOTTO POLLO**
Risotto w chicken, friarelli, caramelised onions, gorgonzola, parmesan & white wine
- LINGUINE CON GAMBERO**
Linguine w king prawns, courgette, cherry tomatoes, basil pesto, garlic, chilli & white wine
- SPAGHETTI or RISOTTO MARE**
Calamari, king prawns & mussels in spicy tomato sauce

MAINS

- POLLO ALLA MILANESE**
Classic breaded chicken breast w spaghetti pomodoro
- SPEZZATINO**
Beef stew slowly cooked w roasted potato
- PORCHETTA**
Roasted pork belly rolled with ham, spinach, mixed herbs, jus & roasted potato
- AGNELLO RIPIENO**
Roasted leg of lamb rolled with apricots and rosemary infused lamb jus, roasted potato

INSALATE

- RUCOLA**
Rocket, tomato & parmesan shaving
- INSALATA MISTA**
Mix leaves, cucumber, onion, tomato & carrot
- BARBABIETOLE**
Roast beetroot, goat cheese, mix leaves, lentils & roast mix peppers

CLASSIC PIZZAS

- 3.5 **MARGHERITA** 8.5
Fiore di latte, tomato, basil
- 5.5 **FUNGHI E PROSCIUTTO** 10
4.7 Fiore di latte, tomato, ham & mushrooms
- 5.5 **VERDURE** 11
5.5 Fiore di latte, tomato, grilled aubergine, courgette, mix peppers, mushroom & garlic
- 5.5 **ZINGARA** 11
7 Fiore di latte, tomato, spinach, pepperoni sausage, black olives
- 6.95 **QUATRO STAGIONI** 13
Fiore di latte, tomato, wild mushroom, artichoke, Parma ham, pepperoni
- CALZONE (FOLDED PIZZA)** 11.5
6.95 Fiore di latte, ham, mushrooms, tomato sauce, parmesan
- PIGGY** 12.5
6.95 Fiore di latte, tomato, ham, pepperoni, bacon & jalapeno

HOUSE PIZZAS

- 10.5 **SALSICCIA E PEPERONI** 12.5
Italian sausage, peperoni sausage, mixed sweet peppers, Pugliese tomatoes, fiore di latte
- 10.5 **CALABRESE** 12
Fiore di latte, soppressata salame, buffalo, marinated tomato, basil (no tomato sauce)
- 12.5 **CAPRICCIOSA** 13.5
Mozzarella, tomato, ham, egg, mushroom, artichoke, olives & pepperoni
- 12.95 **FRUTTI DI MARE** 14
Mussels, king prawns, calamari, tuna, tomato, garlic, chilli, parsley
- 12.95 **BURRATA** 14.5
14.5 Fiore di latte, marinated tomato, rocket, Parma ham & burrata cheese (no tomato sauce)
- 14.5 **DEVILS WORKSHOP** 10.5
Salami, chilli, Pugliese tomatoes, Fiore Di Latte

EXTRA TOPPINGS

- 12.5 Spinach, mushrooms, black olives, rocket, cherry tomatoes, red onions, capers, tuna & anchovies 1
- 14.5 Artichokes, aubergine, cooked ham, fiore di latte, pepperoni sausage, friarelli, peppers and sun blushed tomatoes 1.5
- 16.95 Parma ham, bacon, chicken, gorgonzola, scamorza, buffalo mozzarella 2
- Burrata 4.5

DESSERTS

- TIRAMISU** 6
Classic tiramisu
- BANOFFEE PIE** 6
Classic banana pie w caramel and cream
- MANGO CHEESECAKE** 6
Fresh mango cheesecake
- APPLE STRUDEL** 6
Apple & cinnamon filled puff pastry served w vanilla ice cream

Gluten free pastas available on request. We use flour & other ingredients containing gluten in our kitchen.
Not all the ingredients are stated on the dishes description. Please inform your server of any allergies.
An optional 10% service charge will be added to the bill of groups of 5 or more people.