

# Villa Bianca

## APPETIZERS - ANTIPASTI

Regular / Small

### **CESTINO ASSORTITO DI PANE GRISSINI E FOCACCIA**

Selection of homemade bread, bread sticks & focaccia

£3.70 / NA

### **BRUSCHETTA AL POMODORO**

Tomato Bruschetta

£5.80 / NA

### **OLIVE MARINATE**

Marinated olives

£3.70 / NA

## COLD STARTERS - ANTIPASTI FREDDI

### **CARPACCIO DI MANZO CON LA SUA INSALATA DI RUCOLA E GRANA**

Thin slices of raw beef with rocket salad and parmesan slivers

£16.00 / NA

### **PROSCIUTTO DI PARMA CON BOCCONCINI DI MOZZARELLA E LA SUA INSALATA**

Parma ham with baby mozzarella and salad

£14.00 / 6.95

### **INSALATA CAPRESE**

Buffalo mozzarella, tomato & basil salad

£9.90/ 5.25

### **BRESAOLA DI MANZO CON CARCIOFINI E PARMIGIANO**

Thin slices of cured beef served with artichoke hearts & parmesan slivers

£15.50 / 7.75

### **INSALATA DI CARCIOFINI, ASPARAGI E RADICCHIO CON "RIDUZIONE" DI ACETO BALSAMICO**

Artichoke hearts, asparagus and radicchio salad with a balsamic vinegar reduction

£13.00 / 7.00

### **MOZZARELLA DI BUFALA CON CAPONATA NAPOLETANA**

Buffalo mozzarella with courgette, aubergine & pepper melange

£12.00 / 6.75

### **SALMONE AFFUMICATO CON LE SUE GUARNIZIONI**

Scotch smoked salmon served with capers & red onions

£14.50 / 7.75

### **POLPA DI GRANCHIO ALL'OLIO D'OLIVA E LIMONE**

Fresh crab salad dressed with olive oil & Lemon

£18.00 / 9.00

**(Please note although great care is taken to remove, there may be some shell left in the crab)**



# Villa Bianca

## HOT STARTERS - ANTIPASTI CALDI

Regular / Small

### **MINISTRONE ALLA CONTADINA**

Vegetable soup with small pasta tubes

£7.50 / 4.60

### **PASTA E FAGIOLI**

Pasta & beans soup

£7.50 / 4.60

### **ZUPPA DEL GIORNO - SPECIALITA' DELLO CHEF**

Chef's daily choice of soup

£7.50 / 4.60

### **COZZE ALLA "MUGNIAIA" O "PROVENSALE"**

Mussels meuniere or provenciale

£12.00 / 6.50

### **CREMA VELLUTATA DI ASTICE**

Cream of lobster soup

£12.50 / 6.75

### **SARDINE IN SALSA ALL' AGLIO, ROSMARINO, OLIO E LIMONE**

Sardines with a garlic, rosemary, olive oil and lemon sauce

£9.90 / 5.90

### **CALAMARI FRESCHI PASTELLATI E FRITTI SERVITI CON INSALATA FRESCA E SALSA TARTARA**

Deep fried fresh squid served with salad and homemade tartar sauce

£16.50 / 9.00

### **ASPARAGI CON BURRO FUSO O SALSA OLANDESE**

Asparagus with your choice of butter or hollandaise sauce

£12.00 / 7.00

### **MELANZANA A SCARPONE (ALLA NAPOLETANA)**

Baked aubergine filled with parmesan, capers, black olives and tomato

£9.50 / NA



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## PASTA SELECTION

	Regular / Small
<b>LINGUINE CON AGLIO OLIO, VERDURE DI STAGIONE, MOZZARELLA E BASILICO</b> Linguini pasta with garlic, olive oil, garden vegetables, mozzarella and basil	£12.50 / 6.80
<b>SPAGHETTI BOLOGNESE</b> Spaghetti with minced meat sauce	£12.50 / 6.80
<b>LASAGNE</b> Méat Lasagne	£12.50 / 6.75
<b>PENNETTE SORRENTINA</b> Penne pasta with tomato sauce & mozzarella	£11.00 / 6.25
<b>SPAGHETTI NAPOLI</b> Spaghetti with fresh tomato sauce	£9.00 / 4.50
<b>TAGLIATELLE AL RAGU' DI AGNELLO</b> Tagliatelle with lamb ragu'	£16.50 / 8.00
<b>SPAGHETTINI ALLO SCOGLIO</b> Thin spaghetti with Mediterranean seafood, olive oil, cherry tomatoes, garlic and chilli	£22.50 / 11.75
<b>LINGUINE CON VONGOLE, POMODORINI E PEPERONCINO</b> Flat noodles with clams, olive oil, garlic, cherry tomatoes, chilli & parsley	£18.50 / 9.25
<b>GNOCCHETTI 4 FORMAGGI</b> Potato dumpling in a dolcelatte, parmesan, mozzarella & cream sauce	£13.50 / 6.90



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## PASTA SELECTION CONTINUED

Regular / Small

### **FUSILLI CON SALMONE FRESCO SALTATO CON ASPARAGI IN UNA SALSINA DI BRODETTO DI PESCE E PANNA**

£20.00 / 10.75

Fusilli pasta served with fresh salmon, asparagus tips and cream sauce

### **RAVIOLI DI RICOTTA E SPINACI CON SALSINA DI POMODORO PANNA E ASPARAGI**

£16.50 / 8.50

Ricotta & spinach ravioli in an asparagus, tomato and cream sauce

### **TRENETTE, AL PESTO "ALLA GENOVESE"**

£14.90 / 7.75

Flat noodles with pesto sauce, French beans and potato cubes

### **TAGLIATELLE CON CUORI DI CARCIOFINI, SCAMPI, POMODORINI, RUCOLA E PECORINO ROMANO**

£21.00/12.00

Tagliatelle with scampi, baby artichoke hearts, cherry tomatoes, rocket salad and pecorino cheese

### **PAPPARDELLE CON MISTO DI PORCINI E FUNGHI SELVATICI SALTATI CON BURRO TARTUFATO**

£19.00 / 9.50

Large tagliatelle with porcini & mixed mushrooms sautéed in truffle butter

## RISOTTI SELECTION

### **RISOTTO AI FUNGHI MISTI**

£18.00 / 9.00

Mixed mushroom risotto

### **RISOTTO CON SELEZIONE DI VERDURE DI STAGIONE**

£14.00 / 7.50

Risotto with the finest selection of seasonal vegetables

### **RISOTTO CON SCAMPI PISELLI E POMODORINI**

£18.50 / 9.75

Risotto with scampi, peas and cherry tomatoes



# Villa Bianca

## CARNE - MEAT

Regular / Small

### **FILETTO O MEDAGLIONI DI FILETTO DI MANZO AL PEPE VERDE (220 – 240g)**

£27.00 / 16.00

Scottish beef fillet or medallions in a green peppercorn sauce (220 – 240g)

### **BOCCONCINI DI FILETTO DI MANZO CON FUNGHI SELVATICI AL PORTO BURRO E PANNA**

£25.50 / 14.50

Strips of beef fillet in wild mushrooms, Porto wine, butter and cream sauce

### **VITELLO ALLA MILANESE**

£19.50 / NA

Veal escalope fried in breadcrumbs

### **PICCATINA DI VITELLO CON SALSINA DI LIMONE, CAPPERI, BURRO E PREZZEMOLO TRITATO**

£18.50 / 9.70

Veal escalope with lemon, capers, butter and parsley sauce

### **PAILLARD DI VITELLO SERVITO CON PROSCIUTTO CRUDO, RUCOLA, SCAGLIE DI PARMIGIANO E GOCCE DI OLIO AL TARTUFO BIANCO**

£25.50 / N/A

Veal paillard topped with Parma ham, rocket salad, parmesan slivers and drops of white truffle oil

### **NODINO DI VITELLO CON SALSINA AL ROSMARINO**

£26.50 / NA

Veal chop in rosemary sauce

### **CARRE' DI AGNELLO CON SALSINA ALLE ERBE E PURE DI PATATE**

£22.50 / NA

Rack of lamb in an herb sauce & mash potato

### **POLLO VILLA BIANCA SERVITO CON FUNGHI, PANCETTA, PANNA E BRANDY**

£18.50 / NA

Chicken breast with pancetta & wild mushrooms in a cream & brandy sauce

### **PETTO DI POLLO ALLA PRINCIPESSA**

£19.45 / NA

Chicken breast served with truffle oil, asparagus and cream sauce

### **PETTO D'ANATRA CON UNA COMPOSIZIONE DI MELA E CILIEGIE NERE**

£ 21.00 / NA

Honey roast duck breast with apple & black cherry



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## CARNE – MEAT CONTINUED

<b>FEGATO AL BURRO E SALVIA</b> Dutch calf's liver in butter and sage sauce	£17.50 / 10.50
<b>GALLETTO RUSPANTE ALLA DIAVOLA</b> Free range baby chicken in a rosemary, thyme & chilli sauce	£18.00 / NA
<b>PICCATINA AL MARSALA</b> Veal escalope in Marsala wine sauce	£18.00 / 8.75

## PESCE– FISH

<b>SPAGHETTI ALL'ASTICE - Con astice intero</b> Spaghetti in fresh tomato Sauce, garlic and chilli - With Whole "Live" Lobster	£52.00 / NA
<b>SPAGHETTI ALL'ASTICE - Con 1/2 astice</b> Spaghetti in fresh tomato Sauce, garlic and chilli - With Half "Live" Lobster	£28.00 / NA
<b>SOGLIOLA ALLA GRIGLIA</b> Grilled Dover sole 16/18 oz or 12/14 oz	'Market price'
<b>SPIGOLA AL FORNO</b> Baked whole sea bass in olive oil, lemon and rosemary sauce. (Filletted when cooked on the bone, but you may still find some bones left)	£25.00 / 12.80
<b>TRANCIO DI SALMONE ALLE ERBE E LIMONE SOPRA UN LETTO DI RUCOLA</b> Grilled fillet of salmon with mixed herbs and lemon on a bed of rocket salad	£20.00 / 10.75
<b>GAMBERONI ALLA THERMIDOR O AL POMODORO E PEPERONCINO</b> Large prawns in "thermidor" sauce or "provinsale" sauce	£21.50 / 11.90
<b>TONNO ALLA PIASTRA CON LA SUA INSALATINA MEDITERRANEA E SALSETTA OLIO E LIMONE</b> Grilled tuna steak on a bed of Mediterranean salad served with olive oil & lemon dressing	£23.00 / NA
<b>IPPOGLOSSO CON PORCINI ALLA CREMA DI PORRI</b> Halibut with porcini mushrooms in a cream of leek sauce	£29.00 / NA



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## CONTORNI - SIDE DISHES

<b>ZUCCHINI FRITTI</b> Fried courgettes	£ 4.50
<b>SPINACI / BROCCOLI / FAGIOLINI / TACCOLE</b> Steamed spinach / broccoli / green beans / mange tout (each portion)	£ 4.50
<b>PATATE SALTATE / FRITTE / PUREE</b> Sautéed potatoes / chips / mashed potatoes (each portion)	£ 4.50
<b>INSALATA DI RUCOLA E PARMIGIANO</b> Rocket and parmesan salad	£ 4.50
<b>FAGIOLINI E CIPOLLA</b> Green beans and red onions salad	£ 4.50
<b>PATATE ALLA LIONESE</b> Sautéed potatoes with onions	£ 4.50
<b>CAPONATA DI VERDURE ALLA NAPOLETANA</b> Melange of aubergines, courgettes and peppers (Napolitano style)	£ 4.50
<b>INSALATA DI POMODORI</b> Tomato salad	£ 4.50
<b>INSALATA MISTA</b> Mixed salad	£ 4.50
<b>INSALATA VERDE</b> Green salad	£ 4.50

Unfortunately, we are unable to guarantee the absence of nuts or traces of any allergenic foods, in any of our dishes, please ask our staff if you have any dietary requirements

We accept all major credit cards  
Suggested gratuity of 12.5 % (optional) will be added to your bill

