



Chef's selection of antipasti

MEAT 18

*Fennel salami, Speck, Parma ham,
pistachio mortadella* (N)(S)(L)(G)

VEGETABLE 13

*Green chilli peppers stuffed with feta, grilled artichoke,
courgette, sun dried tomatoes* (G)(L)(SO)(MI)(S)(V)

CHEESE 16

*Gorgonzola dolce, Manchego,
 Taleggio, smoked burrata* (MI)(S)(L)(SO)(G)

STARTERS

Tiger Prawns - 18

Arrabbiata sauce, pickled chilli, grilled sourdough (S)(CR)(L)(G)

Gin Cured Salmon - 17

Courgette ribbons, honey yoghurt, guidillas (S)(F)(SO)

Shitake Bolognese - 12

Olive focaccia, raw chestnut mushrooms, cep powder (S)(SO)(G)(VE)

Tuscan Ribollita Soup - 12

Sundried tomato & focaccia (C)(G)

Garden Salad - 10/15

Seasonal leaves and herbs with grape mustard dressing (S)(MU)(VE)(GF)

Rucola's Caesar - 10 / 16

Gem lettuce, anchovies, focaccia croutons, Parmesan (F)(MI)(MU)(SO)(S)(G)

Add - 6

Hot smoked salmon / grilled chicken / smoked burrata / grilled prawns
(F)(MI)(CR)

PASTA

Pesto alla Genovese - 18

Casarecce, green beans, potato, toasted pine nuts (E)(S)(G)(V)

Strozzapreti alla Norma - 17

Aubergine, homemade tomato sauce (S)(G)(VE)

Tagliolini alla Scoglio - 32

Palourde clams, mussels, tiger prawns, saffron beurre Blanc
(MO)(E)(S)(G)(CR)(MI)

Tortellini - 34

*Mushroom & truffle tortellini, smoked wild mushroom broth, chestnut
mushroom, winter truffle* (MI)(E)(G)(SO)

RUCOLA'S MODERN CLASSICS

Fish for Two - MP

Market fish, sea herbs & caper butter, sea vegetables (S)(F)(MI)(GF)

Zucchine Ripiene - 22

*Roasted butternut squash, kale, Norma sauce,
pomegranate molasses* (VE)(S)

Peterhead Cod - 38

Fregola con gamberi (F)(MI)(CR)(S)(C)

Chicken alla Puttanesca - 32

Grilled peppers, olives, lilliput capers, anchovies
(F)(E)(S)(G)

Sicilian Aubergine - 21

*Fried aubergine, caponata, pickled shallots & jalapeno,
basil yogurt* (S)(VE)

Cannelloni - 25

Spinach & ricotta Arrabbiata sauce, truffle bechamel (E)(MI)(G)(V)

PIZZA

Margherita - 17

Tomato sauce, mozzarella, fresh basil (L)(MI)(G)(V)

Vegan Nduja - 19

Tomato sauce, braised fennel, vegan nduja, truffle oil
(L)(SO)(G)(VE)

Truffle Bianco Pizza - 23

Truffle bechamel, wild mushrooms, Manchego
(MI)(G)(L)

Prosciutto & Rocket - 19

Tomato sauce, aged parmesan, prosciutto crudo & rocket
(L)(MI)(G)

Spicy Calabrese - 20

Arrabbiata sauce, finocchiona, jalapeno & rosemary
(L)(G)(MI)

SIDES - 6

Cauliflower, Salsa Verde, coriander (VE)

Charred Tender Stem Broccoli (GF)(VE)

Black Iberiko tomato, pickled shallot, rosemary (S)(VE)

Chips, grape mustard aioli (S)(MU)(VE)

Please inform staff of any allergies. (S) Sulphites & Sulphur Dioxide (G) Gluten (N) Nuts (TN) Tree nuts (E) Egg (F) Fish (CR) Crustaceans (Mo) Molluscs
(Mu) Mustard (SE) Sesame (L) Lupin (MI) Milk (SO) Soya (C) Celery (GF) Gluten Free (VE) Vegan (V) Vegetarian.

Whilst we take precautions to prevent cross contamination, food may contain traces. All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to the bill.