

Rucolella

italian restaurant

— NIBBLES & APERITIVES —

Prosecco Gls £6.95	White Wine Spritzer £6.45
Campari Soda £6.95	Negroni £7.45
Aperol Spritz £7.45	Cestino di Pane £2.95
Kyr Royal £7.45	Mixed bread basket
Bloody Mary £6.95	served with olive oil and balsamic
Virgin Mary £3.45	vinegar dip
Spirits (25ml) & Mixer £6.95	Olive di Nocellara £2.95
	Juicy Sicilian green olive

— STARTERS —

Tartare Di Tonno £11.95 **New**

Fresh sashimi tuna, golden beetroot, orange, shallot, blue berries & lime dressing

Carpaccio Di Polipo £10.95 **New**

Fresh octopus carpaccio, smoked paprika, extra virgin olive oil, garlic, Italian rocket and crispy potatoes

Burrata con Verdure (V) £11.95

Burrata served with grilled and marinated aubergines, courgettes and peppers

Carpaccio di Salmone £9.50

Salmon carpaccio micro herbs, quail eggs and mustard dressing

Carpaccio di Manzo £12.95

Beef fillet carpaccio, rocket salad, parmesan shavings, black pepper, balsamic reduction and extra virgin olive oil

Parmigiana di Melanzane (V) £9.45

Oven baked layers of aubergines, tomato sauce, mozzarella, parmesan cheese & basil

Frittura Mista di Pesce £9.95 **New**

Deep fried flour dusted fresh calamari rings, anchovies and king prawn served with cocktail sauce dip

— SIDE ORDERS —

Parsley potatoes (V) £3.50 / Mix Salad (V) £3.50

Fried Zucchini (V) £3.95 / Spinach & Garlic (V) £3.50

Sautéed Green Beans (V) £3.50 / Rocket and Parmesan salad (V) £4.50

Broccoli with chilly & garlic (V) £3.95

(Please inform us of any special dietary requirements)

(A 12.50% service charge will be added to the final bill)

—— MAIN COURSES ——

Risotto al Tartufo £14.95 **New**

Risotto with Porcini & mix mushrooms , truffle puree and truffle oil

Guazzetto di Pesce £19.95

Seafood bisque with sea bream fillet, clams, mussels, fresh squid, king & tiger prawns, cherry tomatoes, and home-made garlic bread

Scaloppina di Vitello all' Arancia £18.45 **New**

Veal escalopes cooked in a orange sauce , fan potatoes & fennel salad

Merluzzo In Padella £15.95 **New**

Pan fried cod fillet with crispy carrots, parsley mash potatoes , cherry tomatoes & basil sauce

Filetto di Salmone £16.95

Pan fried salmon fillet served with rosemary potatoes, green beans, olive oil and balsamic reduction

Bistecca All' Italiana £18.95 **New**

Scottish aged pan fried Rib Eye Steak with sautéed spinach & slow cooked roast tomato

—— PASTE ——

Gnocchi alla Sorrentina (V) £12.95

Home made potato dumplings in tomato sauce, mozzarella cheese, parmesan and basil

Scialatielli Affumicati (V) £13.75

Home made fresh long pasta with aubergines, smoked mozzarella, cherry tomato sauce, basil and Roman pecorino

Tagliatelle Vesuvio £14.45

Home made fresh egg tagliatelle with veal meatballs, porcini and chestnut mushrooms, cream, chilli and parmesan

Scialatielli Mare £15.95

Home made fresh long pasta with king prawn, tiger prawns, squid, clams, mussels, cherry tomatoes and white wine

Trofie Salsiccia & Broccoli £13.95 **New**

Fresh home made twist pasta with Luganica Sausage, garlic, chilly & broccoli

Scialatielli Zucchine & Gamberi £14.95 **New**

Fresh home made long pasta with king prawns , fish bisque, garlic , fresh sweet chilly, yellow & green courgettes

Pacchero Spada & Melanzane £15.45 **New**

Gragnano short pasta with sword fish , aubergine , cherry tomaoes, garlic , basil, jerusalem artichokes and a touch of cream

Pappardelle All' Anatra £ 13.95 **New**

Fresh home made flat long pasta with braised duck, carrots, garlic and olive oil

Spaghettono Vongole & Basilico £13.95 **New**

Gragnano long pasta with clams , white wine , garlic, fresh chilly and basil

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