

## ANTIPASTI

ANTIPASTO MISTO mixed hors d'oeuvres	8.25
AVOCADO CON GAMBERETTI avocado with prawns	7.95
AVOCADO AL DOLCELATTE baked avocado with ham and creamy blue cheese	7.50
FUNGO VILLA BIANCA mushrooms with ham and cheese	7.25
MINISTRONE SOUP homemade vegetable soup	5.50
BRUSCHETTA fresh tomato, olive oil and basil	4.50
MELENZANE PARMIGIANA baked aubergines in tomato and cheese	7.95
GAMBERONI ALL'AGLIO grilled prawns with garlic sauce	9.25
CALAMARI FRITTI fried squid	9.25
PROSCIUTTO E MELONE parma ham with melon	8.75
BRESAOLA AL CARPACCIO cured beef with parmesan cheese, rocket salad and olive oil	10.95
SARDINE ALLA GRIGLIA grilled sardines	7.50
MOZZARELLA DI BUFFALO CON VEGETALI ALLA GRIGLIA buffalo mozzarella with grilled vegetables	10.50
GARLIC BREAD / WITH CHEESE	2.50 / 2.75

## PASTA

	Starter	Main
SPAGHETTI VONGOLE VERACI fresh clams, garlic and cherry tomato	9.95	11.95
SPAGHETTI MARE with seafood sauce (no tomato)	11.25	13.25
SPAGHETTI CARBONARA bacon, cream and egg	7.95	9.95
TAGLIATELLE BROCCOLI broccoli and garlic sauce	7.95	9.95
TAGLIATELLE AMATRICIANA bacon, onion and tomato sauce	7.95	9.95
RAVIOLI AL GRAN RAGU bolognese sauce and cream	7.95	9.95
LASAGNE VERDI baked pasta, tomato, meat and cheese	7.95	9.95
PENNE PUTTANESCA anchovies, capers, garlic and tomato sauce	7.95	9.95

Please note the vegetable oil used in our foods may contain genetically modified soya.  
Allergens and gluten intolerances

Allergens information is available on request. Please speak to a member of staff who will be able to provide you with a listing of allergens contained in our dishes. Guests who suffer from food intolerances or allergens should speak to a member of staff.

Service charge not included – an optional 10% service charge will be added to tables of 6 or more. VAT included

## PIZZE

MARGHERITA tomato and mozzarella	7.75
NAPOLETANA tomato, mozzarella, anchovies, capers and olives	7.75
QUATTRO STAGIONI tomato, mozzarella, mushrooms, artichokes, anchovies and ham	8.95
TERESINA tomato, tuna, prawns, mozzarella, mushrooms and garlic	9.75
VEGETARIANA tomato, mozzarella, mushrooms, sundried tomatoes and artichokes	8.95
CALZONE folded pizza, tomato, mozzarella, ham and mushrooms	8.95
RUCOLA PARMA HAM tomato, mozzarella, parma ham, rocket salad and parmesan shavings	9.95
VILLA BIANCA tomato, mozzarella, chicken and mushrooms	8.95
AMEICANA tomato, mozzarella and hot salami	8.95
FEDERICO tomato, four cheeses, ham, salami and mozzarella	9.50
QUATTRO FORMAGGI tomato and four cheeses	8.95
SORPRESA chef's special	9.50

## SECONDI

PETTO DI POLLO ALLA GHIOTTA breast of chicken stuffed with ham and cheese in breadcrumbs	9.75
PETTO DI POLLO PARMIGIANA breast of chicken with aubergines, tomato and cheese	9.75
SCALOPPINE VALDOSTANA veal escalope with ham, cheese and tomato	11.75
SCALOPPINE ALLA CREMA veal escalope with cream and mushrooms	11.75
SCALOPPINE MILANESE veal escalope in breadcrumbs	11.75
SALTIMBOCCA ALLA ROMANA veal escalope with parma ham, butter and sage	11.75
MEDAGLIONI AL PEPE medallions of beef with cream and peppercorns	18.25
FILETTO AL PEPE fillet steak with cream and peppercorns	23.95
FILETTO ALLA GRIGLIA grilled fillet steak	22.95
MEDAGLIONI DI MAIALE medallions of pork with mustard cream and mushrooms	12.50
FRESH VEGETABLES OF THE DAY AND POTATOES	3.75
GREEN SALAD	2.75
MIXED SALAD	2.75
TOMATO AND ONION SALAD	2.75

## DESSERTS FROM THE TROLLEY

All our cakes contain gluten.

Some may contain nuts or have been prepared in an area where nuts are stored

5.25

# WINE MENU

## WHITE

	bottle	175ml	250ml
HOUSE WINE BIANCO DELLE VENEZE TOCAI pale, straw yellow colour, dry, very well balanced and harmonic taste, characteristic and very delicate smell	15.50	3.95	5.50
SAUVIGNON BIANCO pale yellow wine, bouquet of melon, peach and pepper - dry, clean, a notably persistent taste	24.00	6.00	8.00
FRASCATI SUPERIORE DOC delicate, fruity and persistent on the nose and dry, flavoursome and well balanced on the palate	18.50		
PINOT FRIGIO TRENTO DOC straw yellow in colour, the colour is not very pronounced but pleasant with a dry, full and harmonious flavour	20.50	5.50	7.00
LUGANA DOC greenish straw yellow colour, the odour is delicate, pleasant characteristic, while the flavour is fresh, harmonious and soft	23.95		
GAVI DI GAVI somewhat light straw colour with green tints; very delicate and fruity bouquet, dry, appealing, fresh and harmonious	24.50		
PINOT COLLIO dry wine with a hint of almonds	28.50		
TRAMINER straw yellow with golden highlights dry and fruity, very appealing on the palate	24.00		
MATEUS ROSE	17.75		
PINOT GRIGIO ROSE refreshing, fruity wine with a slight rose hue, excellent taste	18.50	4.95	6.50

## RED

	bottle	175ml	250ml
HOUSE WINE MERLOT DELLE VENEZIE shiny ruby red aspect, with lusty red reflections, velvety taste with light fruit in the finish; vinous smell and medium body	15.50	3.95	5.50
VALPOLICELLA CLASSICO SUPERIORE DOC full body with dense flavour, mature and warm bouquet	23.95	6.00	8.00
CHIANTI CLASSICO DOCG ruby red colour developing garnet tones with age, dry, fruity flavour, intensely vinous odour with a prolonged scent of violets	24.50	6.25	8.25
CHIANTI RISERVA NIPOZZANO DOCG bright, ruby red colour, harmonious and fruity flavour with vinous and fragrant colour	36.00		
MONTEPULCIANO D'ABRUZZO DOC intense ruby red colour with light purplish shadings, the colour is vinous, tenuous and pleasant, while the flavour is dry, soft, sapid and slightly tannic	18.95	4.75	
NERO D'AVOLA deep ruby red, with a hint of almond blossom, dry and well structured on the palate	24.00		
SALICE SALENTINO RISERVA DOC intense ruby red colour with pleasantly intense odour, it has a dry, full robust but velvety and balanced flavour	23.50		
AMARONE CLASSICO DELLA VALPOLICELLA DOC A superior red wine produced from corvine, rondinella and malinara grapes, the grapes are dried before pressing, best when left to breathe and served at room temperature with heavy meats and game	54.00		
BRUNELLO DI MONTALCINO DOCG the aristocrat of Italian wines, dry with an elegant and velvety taste	65.00		

## SPARKLING

	bottle	125ml
PROSECCO very intense fragrant and lightly fruity bouquet	24.75	5.75
ASTI SPUMANTE	21.95	
MOET ET CHANDON	46.00	
HOUSE CHAMPAGNE	38.00	

## BEERS, SPIRITS & MINERALS

BIRRA PERONI	3.90	GIN	2.75
BIRRA MORETTI	3.90	VODKA	2.75
ITALIAN MINERAL WATER FULL	3.50 / 1.75	WHISKY	2.75
SPRITZER	5.25	BARCARDI	2.75
KIR	4.50	CAMPARI	3.50
PIMMS LEMONADE	4.50	JACK DANIELS	3.50
COKE, LEMONADE	1.90	MARTINI	2.50
ORANGE JUICES	1.90	CINZANO	2.50
J2O	2.75	APPLETIZER	2.50
TOMATO JUICES	2.50	MIXERS	1.75

## LIQUERS & COFFEES

BRANDY VECCHIA ROMAGNA	3.95	ESPRESSO	1.90
PORT NON VINTAGE	3.95	CAPPUCCINO	2.30
LIQUEURS COFFEE	4.95	CONA COFFEE	1.90
REMY MARTIN	4.95	LATTE	2.30
LIQUEURS	3.95		

# VILLA BIANCA