

Antipasti / Starters

Zuppa del Giorno	£6.50
<i>(Soup of the day)</i>	
Salsiccia Italiana	£9.00
<i>(Grilled Italian sausages with a stick of polenta, baby spinach and chutney carrot)</i>	
Calamari Fritti	£ 9.50
<i>(Fried Calamari lightly battered)</i>	
Insalata Tricolore - (Salad) V	£9.50
<i>(Mozzarella Campana, Avocado, tomatoes & Basil)</i>	
Tartare di Salmone	£10.50
<i>(Wholegrain Rice Cakes with avocado, smoked salmon and mango dressing)</i>	
Cestino di Gamberi - (Basket of Prawns)	£10.00
<i>(Tiger Prawns, guacamole sauce , sun dried tomatoes & cucumber)</i>	
Rotolini di Zucchini - (Rolled Courgettes)	£9.50
<i>(Parma Ham, Grilled-Courgettes, with Cream Cheese and herbs)</i>	
Antipasto Misto- (For Two)	£17.00
<i>(Selection of Italian Cured Meats)</i>	

V - Vegetarian

Allergies: LaFortuna would like to advise customers that some of our dishes may contain one of 14 major allergens. We advise you to speak to a member of staff if you have any food allergies or intolerances.

PASTA / LA FORTUNA

Spaghetti al Pomodoro (V)	£12.00
<i>(Spaghetti pasta with tomato sauce)</i>	
Penne Alla Carbonara	£14.00
<i>(Penne pasta, with Pancetta/bacon, eggs & Parmesan Cheese)</i>	
Risotto - Alla Fantasia - Rice (V)	£14.00
<i>(Risotto , with Beetroot, Tarragon & Dolce Latte)</i>	
Tagliatelle alla Monalisa	£14.00
<i>(Tagliatelle Pasta with, Asparagus, Sun dried Tomatoes, & Smoked Pancetta)</i>	
Gnocchi Zafferano (V)	£14.00
<i>(Gnocchi with Saffron, Courgettes in a Cream Sauce)</i>	
Pappardelle Ai Funghi Porcini (V)	£15.00
<i>(Pappardelle Pasta with Porcini Mushrooms Cream & Truffle Oil)</i>	
Linguine Modo Mio	£16.00
<i>(Linguine Pasta with Tiger Prawns, Calamari in White Wine, with Cherry tomatoes and Chilli sauce)</i>	

PIZZA LA FORTUNA

Pizza Margherita	£12.00
<i>(Mozzarella, tomato and basil)</i>	
Pizza Gamberoni & Ton	£15.00
<i>(Prawns, Tuna, tomatoes, capers, olives & red onion)</i>	
Pizza La Fortuna	£15.00
<i>(Mozzarella, Parma Ham, Rocket & Parmigiano Cheese)</i>	

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MAIN COURSE – LA FORTUNA

PESCE - FISH

Involtino di Spigola **£20.00**

(Rolled Sea Bass fillet - in a sun dried tomato, capers, spinach & lemon sauce)

Filetto Di Merluzzo **£19.50**

(Pan Fried Cod Fillet- with artichokes, fennel & black olives)

CARNE – MEAT

Saltinbocca Di Pollo **£19.50**

(Chicken Breast topped with parma ham, sage served with mixed vegetables)

Scaloppina Milanese **£19.50**

(Veal Escalope served with spaghetti al pomodoro)

INSALATA – (SALADS) - LA FORTUNA

Insalata Formaggio di Capra & Parma Ham – Goat's Cheese Salad (*)
£14.00

(Baked Goat's Cheese, parma ham, pear, walnut, rocket, balsamic glazed dressing)

Insalata Giardiniera – Gardener's Salad (V) **£14.00**

(Roasted asparagus, beetroot, grilled green beans, fennel, oranges, fresh dill & lime dressing)

(V) Vegetarian - * contains nuts

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ITALIAN RED WINES

House Wine Via Italia Rosso (*Toscana*)

Dry, Vinous, full-bodied and smooth

Glass (175ml) £ 5.50

Half Bottle £10.50

Bottle £17.50

Ponticello Chianti Classico (*Toscana*)

£24.00

Ruby red colour developing garnet tones with age; balanced and dry

Valpolicella Galadino (*Veneto*)

£26.00

Agreeable delicate bouquet , delicate vinous, reminiscent of bitter almonds

Casa San' Orsola Barolo (*Piemonte*)

£45.00

Made from the nebbiolo grape, this wine is a complex melange of dark fruit warm spice and has a length that just goes on and on.

Amarone della Valpolicella (*Veneto*)

£48.00

Wonderful and rich. The first aromas that hit you are violets and a stinging and sweet whiff of pipe tobacco. Eventually, sandalwood and plums comes through on the nose. Surprisingly more acidic than sweet given the appassimento method, yet nicely balanced.

Brunello di Montalcino, Geografico (*Toscana*)

£52.00

Purple-red in colour. Intensely perfumed on the nose, with aromas of blackberries, blackcurrants and cherries. In the mouth, the wine is full bodied with tremendous depth and richness, attractive fruit and well balanced acidity

DESSERTS

TIRAMISU	£6.00
TORTINO DI NUTELLA	£6.00
CITRUS TART	£6.00
GELATI- ICE CREAM	£6.00
SORBETTI- SEASONAL FLAVORS	£6.00
POACHED PEAR -SERVED WITH SORBETTI	£7.00
ZABAGLIONE WITH MARSALA & SAVOIARDI	£7.00
AFFOGATO (COFFEE, AND ICE CREAM)	£6.50
MISTO DI FORMAGGI-SELECTION OF CHEESE'S	£12.00

APERITIFS

Campari (25ml)	£ 5.00
Martini Dry/White/Red (50ml)	£ 5.50
Pernod (50ml)	£ 5.50
Vodka (25ml)	£ 5.50
Gin (25ml)	£ 5.50
Sherries (50ml)	£ 6.50
Mixers Extra	£ 1.00

SOFT DRINKS

Coca Cola/Diet Coke/Sprite	£3.00
Honest Organic Classic Lemonade/Pink Lemonade	£3.50
Appletiser	£3.50
Fruit Juices J20	£3.50
Mineral water still/sparkling (330ml/1Ltr)	£2.50/£4.50
Schweppes Tonic/ Slimline Tonic / Soda	£2.50

ITALIAN LIQUEUR (25ML)

Amaretto	£5.50
Sambuca	£5.50
Grappa	£5.50
Limoncello	£5.50
Disaronno	£5.50

WHISKIES, BRANDIES, DIGESTIVES

Whisky (25ml)	£ 5.50
Malt Whisky (25ml)	£ 6.50
Brandy (25ml)	£ 5.50
Vintage Port (50ml)	£ 5.50

ITALIAN BEER(330ML)

Peroni/Moretti	£5.00
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COFFEE/TEA

Espresso	£2.00
Double Espresso	£3.00
Latte/Cappuccino/Mocha/Hot Chocolate/Macchiato/Tea	£3.00
*Extra Coffee Shot	