



WHITE WINES

Parini Trebbiano IGT Rubicone (ITALY) 175ml 250ml Bottle
£5.95 £7.50 £21.95
 Trebbiano grape variety produces aromatic, dry wines with a crisp palate showing hints of apple and almond

Bolla La Real Casa Pinot Grigio delle Venezie (ITALY) £6.95 £8.50 £24.95
 Dry with a perfume of ripe peach and pear, hints of elderflower, soft acidity and fresh finish

Grave del Friuli Sauvignon Blanc, Borgo Tesi, Fantinel (ITALY) £7.25 £9.00 £26.95
 Radiant with delicate aromas of green pepper and apple

Allumea Organic Grillo Chardonnay (SICILIA) £7.95 £9.75 £28.95
 Elegant pale yellow, with a bouquet reminiscent of pineapple and lemon. The palate is fresh and crisp, with a great minerality and a long and lingering finish

Greco di Tufo, Rocca del Dragone, Tre Fiori (ITALY) £32.95
 The bouquet offers aromas of almond and honeysuckle, the palate is well-balanced, crisp, lively and complex, with a refreshing minerality and hints of grapefruit, melon and orange zest

Leftfield Sauvignon Blanc, Nelson, 75cl (NEW ZEALAND) £34.95
 Strongly aromatic with a crisp vibrancy to the finish, it shows aromas of passion fruit, nectarine and lemongrass alongside other green herbs

Gavi di Gavi, Toledana, Domini Villa Lanata (ITALY) £37.95
 100% Cortese grape. Dry, fresh, full bodied, with apple, melon and almond nuances

FINE WHITE

Sancerre, Les Collinettes, Joseph Mellot (FRANCE) £41.95
 Stylish and racy, with the classic blackcurrant leaf and gooseberry character and minerally finish

Chablis 1er Cru Vaillon, Lamblin & Fils (FRANCE) £60.00
 An intense golden colour, the nose has aromas of ripe stone fruits and citrus fruit. Rich on the palate with long and balanced finish

Puligny-Montrachet, Louis Jadot (FRANCE) £80.00
 On the palate the wine is deep, fullbodied, crisp and to the point, with a good core, crisp acids and very good length and grip on the wide open and complex finish

ROSE WINES

Vita Zinfandel Rosato, IGT Puglia (CALIFORNIA, USA) 175ml 250ml Bottle
£5.95 £7.50 £21.95
 Deliciously fruity, medium-dry Zinfandel with subtle red berry flavours with a touch of sweetness on the finish.

Belvino Pinot Grigio Rosato, IGT Pavia (ITALY) £6.95 £8.50 £24.95
 A delicate pink and elegant wine with crisp, clean summer fruit flavours on the palate and a style that sits slightly on the sweeter side of off-dry. Incredibly versatile

Bardolino Chiaretto Classico, Bolla (ITALY) £26.95
 This delicious pale pink rosé is full of summery strawberries whilst maintaining a crisp dry finish

RED WINES

Pontebello Sangiovese IGT Puglia (ITALY) 175ml 250ml Bottle
£5.95 £7.50 £21.95
 Easy drinking, soft and fruity with a red fruit flavour and smooth tannins

La Campagne Cabernet Sauvignon (FRANCE) £6.75 £8.25 £23.95
 Typical blackcurrant fruit flavours, the hallmark of this variety, show through strongly in this excellent wine. Purposely vinified in a soft, fruity, easy-to-drink style

Portillo Malbec, Uco Valley, Mendoza (ARGENTINA) £7.25 £8.95 £25.95
 Ruby-red wine displaying a fresh and fruity nose, enhanced by hints of plum, black berries and a touch of vanilla, fresh fruit flavours, supported by sweet and round tannins and a good structure

Luis Felipe Edwards Gran Reserva Merlot, Colchagua Valley (CHILE) £7.95 £9.50 £27.95
 The wine is packed to bursting point with dark plum, cassis, bramble fruits, blueberry and winter spice

Marqués de Morano Rioja Reserva (SPAIN) £30.95
 A mature, graceful wine with a long, lingering, velvety style

Feudi Salentini 125 Primitivo del Salento (ITALY) £32.95
 Elegant and intense aroma, with notes of ripe plum, cherry jam, tobacco leaf and cocoa

St Hallett Gamekeeper's Shiraz-Grenache-Touriga, Barossa (South Australia) £35.95
 Well structured, full bodied wine with the aroma of red fruit, such as raspberry, supple tannins and notes of rose and spice

Chianti Classico Riserva, Bottega (ITALY) £42.95
 Aromas of red fruits, with a good finish & soft tannins

FINE RED

Barolo, Lo Zoccolao, Domini Villa Lanata (ITALY) £60.00
 Full bodied wine with great complexity and smoothness

Amarone della Valpolicella Classico, Bolla (ITALY) £65.00
 A complex perfume of black cherry, prune, raisin and cedar spice with balsamic hints and a long, elegant finish

Brunello di Montalcino, Bottega (ITALY) £80.00
 100% Sangiovese Grosso. Italy's most famous wine. Dry, warm, well-structured, robust, tasty and soft, with elegant tannins and a pleasant and persistent aftertaste

Tignanello (ITALY) £220.00
 The wine is beautiful and balanced with sweet tannings and a supporting oak texture. This is not an overtly powerful or muscular expression. Instead, it shows a tasty, almost savoury form of elegance

PLEASE SEE OUR FULL DRINKS LIST FOR COCKTAILS, SPIRITS AND LIQUORS

CHAMPAGNE & PROSECCO

Galanti Prosecco Spumante DOC Extra Dry Glass 125ml Bottle
£6.95 £29.95
 Elegant fruit aromas of pear and apple, a smooth, fresh and well balanced sparkling wine

Mini Prosecco Brut (200ml) £7.95
 Elegant fruit aromas of pear and apple, a smooth, fresh and well balanced sparkling wine

Bouché Père et Fils Cuvée Réserve Brut £9.50 £41.95
 A ripe, biscuity Champagne with a fine mousse and a long, elegant finish

Veuve Clicquot yellow label brut NV £75.00
 Full-Bodied, rich and fruity with great elegance and a delightful long finish

Bollinger £80.00
 A wonderful fresh and fruity champagne with soft vibrant strawberry flavours

Dom Pérignon £250.00
 Complex and elegant Champagne, with candied peel, nectarine and toasted brioche with fine and delicate bubbles

DRAUGHT BEER & CIDER

	1/2 Pint	Pint
Peroni (5.0%)	£3.50	£6.30
Moretti (4.6%)	£3.30	£5.95
Lagunitas IPA (5.5%)	£3.20	£5.60
Fosters (4.1%)	£3.00	£5.25
Guinness (4.0%)	£3.10	£5.50
Thatcher's Gold (4.8%)	£3.00	£5.25
Old Mout Cider - Berries & Cherries (4%)	£3.00	£5.25
Thatcher's Haze (4.8%)	£3.00	£5.25
Doom Bar Amber Ale (4.0%)	£3.00	£5.25
Courage Best (4.0%)	£3.00	£5.25

BOTTLED BEER & CIDER

Sol 4.5% (330ml)	£4.10
Peroni (5.0%) (330ml)	£4.35
Peroni (0.0%) (330ml)	£3.95
Bath Ale Gem (4.8%) (500ml)	£5.50
Old Mout Strawberry & Apple (4%) (500ml)	£5.50
Old Mout Kiwi & Lime (4%) (500ml)	£5.50

SOFT DRINKS

Aqua panna still / S.pellegrino sparkling water 75cl	£3.95
Coca Cola / Diet Coke / Coke zero (330ml)	£3.45
Fanta orange (330ml)	£3.45
Sprite (330ml)	£3.45
Appletiser (275ml)	£3.45
Orange juice	£2.95
Apple juice	£2.95
Pineapple juice	£2.95
Cranberry juice	£2.95
J2O Apple & Raspberry (275ml)	£3.45
J2O Orange & Passion fruit (275ml)	£3.45
Soda, lemonade, tonic, slimline tonic, ginger ale, ginger beer, bitter lemon (200ml btls) & fruit shoots	£2.30



NIBBLES & TO SHARE

Pane Fresco della Casa (v) Freshly baked homemade bread served with balsamic and olive oil	£4.25
Olives Mixed olives marinated in Olive oil & herbs	£4.25
Pane all'aglio - garlic pizza bread (v) Plain With tomato With cheese	£7.50 £8.00 £8.50
Sharing Fritto Misto Beer battered king prawns, whitebait, calamari, chargrilled artichoke, asparagus, lemon and garlic mayo	£18.95
Antipasti di Salumi Selection of Italian cured meats, olives, sun dried tomatoes, pecorino & artichoke hearts	£11.50
Antipasto misto (n) King prawns, fried squid, fennel salami, field mushrooms and goat cheese, bruschetta, caprese salad, Italian cured ham and mortadella with rocket, parmesan and lemon oil	£20.95

STARTERS

Minestrone (v) Classic Italian vegetable soup with tomato base and pasta	£6.95
Bruschetta La Campagna Toasted homemade bread, rocket salad, buffalo mozzarella, cherry tomatoes, Parma ham & pesto dressing	£9.50
Bruschetta Napoli (v) Chopped vine ripened tomatoes, red onions, garlic, fresh basil, extra virgin olive oil on toasted homemade bread	£7.50
Bruschetta con Verdure Roasted Mediterranean vegetables with mascarpone, ricotta and parmesan paste served on homemade bread	£8.95
Avocado Primavera Mixed leaves salad, avocado, vine ripened tomato, cucumber, red onions and prawn cocktail	£8.25
Funghi Fritti (v) Panko fried mushrooms served with crispy thyme, salad garnish and garlic mayonnaise	£7.95
Calamari Fritti Lightly fried squid served with salad garnish, lemon and garlic mayonnaise	£8.50
Bianchetti Whitebait deep fried served with salad garnish, lemon and garlic mayonnaise	£7.50
Gnocchi Dolcelatte cheese sauce, nutmeg and spinach	£7.95
Prosciutto e Melone Thinly sliced Parma ham with honeydew melon	£7.95
Cozze alla Panna Mussels with creamy white wine sauce and parsley served with homemade bread	£10.50
Gamberoni all'Aglio Sautéed king prawns in garlic and chilli butter on toasted homemade bread and lemon	£10.50
Asparagi Arrosto (v without parmesan) Roasted asparagus with extra virgin olive oil and parmesan shavings	£8.95

SALADS

Insalata Caprino (v) Grilled goats cheese, caramelised onions on toasted homemade bread, served with green beans, asparagus, cherry tomatoes and balsamic dressing	£15.95
Caesar con Pollo Chargrilled chicken fillets, gem lettuce, parmesan shavings, croutons and Caesar dressing	£8.00 / £14.50
Insalata Tricolore (v) Fresh mozzarella, avocado, spinach, cherry tomatoes, honey & mustard dressing.	£8.50 / £15.00

PASTA

Spaghetti al Pomodoro (V) Home made tomato sauce, cherry tomatoes and fresh basil	£7.25 / £12.50
Spaghetti alla Bolognese Traditional Italian spaghetti with beef ragu sauce and fresh basil	£8.50 / £14.50
Fettuccine alla carbonara Flat ribbons of pasta with Italian smoked bacon and parmesan cream sauce	£14.50
Farfalle al Salmone Smoked salmon, peas, asparagus, spinach leaves with lemon and herb mascarpone cheese	£15.95
Fettuccine aila Cacciatore Flat ribbons of pasta with shredded duck, Parma ham, wild mushrooms and marsala sauce	£16.50
Penne alla Genovese (n) Chicken, basil pesto, pine nuts, parmesan and garlic	£14.95
Cannelloni con Ricotta e Spinaci (v) Hand rolled lasagne sheets, filled with spinach and ricotta cheese topped with tomato sauce and mozzarella, baked in the oven	£14.50
Ravioli di Zucca (v) Artisan handmade pasta filled with butternut squash and ricotta, served with sage and butter sauce, topped with rocket and parmesan shavings	£14.95
Lasagna Oven baked layered pasta with meat ragu, béchamel sauce, tomato, mozzarella and parmesan cheese	£14.50
Linguine Pescatore Salmon, mussels and king prawns with fresh herbs in chilli garlic and white wine cream sauce	£17.50
Linguine ai Gamberoni King prawns with garlic and chilli butter, roasted shellfish sauce, courgette, parsley and cherry tomatoes	£16.50

RISOTTO

Risotto Pere e Gorgonzola Gorgonzola cheese sauce with pear, topped with rocket and beetroot	£14.95
Risotto ai funghi (v without parmesan) Roasted wild mushroom risotto with garlic and parsley	£7.95 / £13.95
Risotto ai Frutti di mare Sea bass, king prawns, squid, mussels cooked with garlic and chilli butter, pernod, saffron and parsley	£17.50
Risotto con Pollo Chargrilled chicken, spring vegetables and parmesan cream	£8.50 / £14.50

PIZZA

Margherita (v) Tomato, mozzarella, oregano and fresh basil	£12.50
Piccante Italian pepperoni, roasted peppers, tomato, mozzarella and chilli oil	£14.25
Quatro Stagioni Tomato, mozzarella, Parma ham, mushrooms, artichoke hearts and roasted peppers	£15.50
Pizza Monica (v) Tomato and garlic based pizza topped with fresh avocado, buffalo mozzarella and rocket salad	£14.50
Fiorentina (v without parmesan) Spinach, free range egg, tomato, mozzarella black olives and parmesan shavings	£14.50
Pollo Parmigiano Grilled chicken, vine ripened cherry tomatoes, mozzarella, basil and parmesan shavings	£14.95
Tropicana Tomato, mozzarella, ham and pineapple	£13.95
Pizza Parma White base pizza with mozzarella, gorgonzola dolce, cherry tomatoes, rocket & Parma ham	£15.95
Sophia Tomato, mozzarella, pepperoni, chicken and bacon	£15.50
Rosa Caprino (v) Goats cheese, caramelised balsamic onions, roasted peppers, tomato, mozzarella, oregano	£14.95

Napoletana Tomato, mozzarella, tuna, anchovies, capers, black olives, red onions, and fresh dill	£14.50
Calzone Carne Piccante Folded pizza, filled with chicken, pepperoni, mushrooms, Bolognese sauce & mozzarella cheese	£16.25

MEAT & FISH

Branzino Pan fried fillets of sea bass with roasted Mediterranean vegetables in tomato, garlic, white wine sauce and sauteed potatoes	£21.95
Salmone Arrosto Oven roasted salmon fillet, boiled asparagus, heritage carrots, sauteed potatoes and creamy white wine and dill sauce	£19.95
Agnello Brasato Braised lamb shank with smooth mash potato, tenderstem broccoli, heritage carrots and lamb jus	£22.50
Saltinbocca di Maiale Pan fried pork tenderloin with sage and Parma ham served with green beans, dauphinoise potato and pork jus	£17.50

Pollo con Funghi Chargrilled free range chicken supreme, with creamy mushroom and marjoram sauce, sautéed potatoes and rocket	£17.50
Ballotine di Pollo Chicken breast stuffed with pepperoni sausage and spinach. Wrapped in smoked pancetta, served with mash potato, gravy and green beans	£18.50
Anatra al Forno Oven roasted duck leg served with dauphinoise potatoes, pancetta, sun dried prunes, cherry tomatoes and spring onions	£18.95

STEAKS

ALL OUR STEAKS ARE 30 DAY AGED, SERVED WITH MIXED HERB BUTTER, A SIDE OF YOUR CHOICE, TOMATO AND WATERCRESS

RUMP STEAK (10 oz)	£20.50
SIRLOIN STEAK (10 oz)	£24.50
FILLET STEAK (8 oz)	£28.50
Béarnaise Sauce	£2.95
Pepper Sauce	£2.95
Dolcelate Cheese Sauce	£2.95

SIDES

Hand Cut Chips	£3.95
Sautéed Potatoes	£3.95
Smooth Mash Potato	£3.95
Sweet Potato Fries	£3.95
Mixed or Green Salad	£3.95
Tomato & Onion Salad	£4.25
Rocket & Parmesan Salad	£3.95
Glazed Carrots	£4.25
Green Beans	£4.25
Spinach	£4.25
Seasonal Veg (ask server)	£4.25
Dauphinoise Potatoes	£4.25



LUNCH MENU

MONDAY - FRIDAY 2 Courses	12.00 - 17.00 from £16.95
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SUNDAY ROAST

£16.95

KIDS MENU

£8.95

DISCOUNTED TAKEAWAY

COLLECTIONS ONLY - ORDER ONLINE
Select take-away option to see reduced prices

BOOK ONLINE

ORDER ONLINE

www.la-campagna.co.uk

Tel: 01275 392178

All meat weights denoted are pre-cooked.
(n) denotes dishes which contain nuts or traces of nuts.
(v) denotes dishes which are suitable for vegetarians.
Due to the presence of nuts in our restaurant, there is a small possibility that traces of nuts may be found in any of our items.
All prices are inclusive of VAT.
There is a discretionary 10 % service charge for parties of 8 or more people.
For details of allergens please speak to a member of our team.