

ITALIAN STYLE “TAPAS”

OLIVE TAGGIASCHE (V) (GF) <i>Olives from Arma di Taggia area, north west of Italy</i>	3.50
BRUSCHETTA CLASSICA (V) <i>Grilled home made bread, garlic, cherry tomato, basil</i>	3.95
MOZZARELLA E POMODORO (GF) <i>Buffalo mozzarella, cherry tomato and fresh basil</i>	4.95
SCAGLIE DI PARMIGIANO REGGIANO (GF) <i>Parmesan cheese bites</i>	3.95
MORTADELLA E SCAMORZA (GF) <i>Smoked cheese and Mortadella ham</i>	4.95
POLPETTE DI MANZO (GF) <i>Home made meat balls in a garlic and tomato sauce</i>	4.95
BRUSCHETTA GORGONZOLA E SALAME <i>Grilled home made bread with gorgonzola cheese and Italian salami</i>	4.95
TRIS DI PROSCIUTTI (GF) <i>Tris of freshly sliced cured meats, Italian cook ham, Parma Ham and Mortadella</i>	4.95
INVOLTINI DI BRESAOLA (GF) <i>Philadelphia wrapped in bresaola (salted and dried beef)</i>	4.95
TRIS DI SALAMI (GF) <i>Selection of Italian salami</i>	4.95
CALAMARI FRITTI	4.95
GAMBERI CON POMODORINI (GF) <i>Prawns in a garlic and cherry tomato sauce</i>	4.95
BRUSCHETTA AL SALMONE <i>Grilled home made bread with cream of Philadelphia and smoked salmon</i>	4.95
BRUSCHETTA TONNO E CIPOLLA <i>Grilled home made bread with tuna, cherry tomato, onion, olives</i>	4.95

- If you have any concerns about allergens, please ask for our allergens list. -

TO SHARE

AFFETTATO MISTO (MINIMUM FOR 2 PEOPLE) (GF) 9.50 PER PERSON
 Freshly sliced cured meats including Parma ham, Italian cooked Ham,
 Spianata calabra, salami, bresaola, mortadella.

FOCACCIA ALL'AGLIO (V) 6.95
 Focaccia topped with garlic, extra virgin olive oil, rosemary. divided in 8 slices

FOCACCIA CRUDO E BUFALA 13.95
 Focaccia topped with garlic, buffalo mozzarella, Parma Ham and Rocket

FOCACCIA MORTADELLA E RUCOLA 12.95
 Focaccia topped with mozzarella, mortadella ham and rocket

FOCACCIA POMODORO E BASILICO (V) 9.95
 Focaccia topped with cherry tomato and basil.

INSALATE

Salads

INSALATA DI PESCE (GF) 11.95
 Green salad, smoked salmon, prawns, cucumber and yougurt on the side

INSALATA DI POLLO E PANCETTA (GF) 11.95
 Mixed of leaves, cherry tomato, cucumber, olives, grilled chicken breast and pancetta

INSALATA CONTADINA (V) (GF) 9.95
 Mixed leaves, cherry tomato, cucumber, carrots, olives, white onion

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PIATTI FREDDI

Cold main course plate

CAPRESE DI BUFALA	9.95
<i>Buffalo mozzarella, cherry tomato and fresh basil</i>	
CRUDO E MELONE	10.95
<i>Freshly cut Parma Ham with guantalupe sliced melon</i>	
BRESAOLA E PARMIGIANO	10.95
<i>Freshly cut Bresaola (salted and dried beef) topped with parmesan and rocket</i>	

CALZONE

A "folded pizza"

CLASSICO	11.95
<i>Tomato sauce, mozzarella, mushroom, Italian cooked ham</i>	
ORTOLANO	12.95
<i>Tomato sauce, mozzarella, garlic, pepper, courgette, auberginbe, olives, cherry tomato, rocket</i>	
VULCANO	12.95
<i>Tomato, mozzarella, sausage, salami, spianata calabra (spicy pepperoni sausage), spicy fresh chilli</i>	
GUSTOSO	11.95
<i>Tomato, mozzarella, Gorgonzola, white onion, anchovies</i>	

PIZZA

Our pizza dough is home made fresh every day and baked in an traditional brick pizza oven.

All Pizza are available with vegan cheese (vegetarian, diary free) on request.

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| 1 | MARGHERITA | 8.50 |
| | <i>Tomato sauce, mozzarella and fresh basil.</i> | |
| 2 | MARINARA | 7.95 |
| | <i>Tomato sauce, garlic, oregano and extra virgin olive oil.</i> | |
| 3 | FUNGHI | 10.95 |
| | <i>Tomato sauce, mozzarella and champignon mushrooms.</i> | |
| 4 | NAPOLETANA | 10.95 |
| | <i>Tomato sauce, mozzarella, anchovies and olives.</i> | |
| 5 | VEGETARIANA | 11.50 |
| | <i>Tomato sauce, mozzarella, grilled peppers, aubergines and courgettes.</i> | |
| 6 | QUATTRO STAGIONI | 12.95 |
| | <i>Tomato sauce, mozzarella, olives, Italian cooked ham, mushrooms and artichokes.</i> | |
| 7 | PARMA | 12.95 |
| | <i>Tomato sauce, mozzarella, once out of the oven finished with Parma ham Grand Riserva.</i> | |
| 8 | DIAVOLA | 11.95 |
| | <i>Tomato sauce, mozzarella and spianata calabra (spicy pepperoni sausage).</i> | |
| 9 | BUFALINA | 11.95 |
| | <i>Tomato sauce, fresh basil and buffalo mozzarella once out of the oven.</i> | |
| 10 | MACELLAIO "THE BUTCHER" | 12.95 |
| | <i>Tomato sauce, mozzarella, sausage, ham and spianata calabra (spicy pepperoni sausage).</i> | |

La Lambretta

11 VALTELLINA	12.95
<i>Tomato sauce, mozzarella, once out of the oven finished with bresaola (cured ham), rocket and Grana Padano shaving.</i>	
12 FORMAGGI	11.50
<i>Tomato sauce, mozzarella and mixed cheeses.</i>	
13 BISMARCK	11.95
<i>Tomato sauce, mozzarella, Italian cook ham and egg.</i>	
14 RUDY	12.95
<i>Tomato sauce, mozzarella, spianata calabra (spicy pepperoni sausage), onion and gorgonzola cheese.</i>	
15 TONNO	11.95
<i>Tomato sauce, mozzarella, tuna, white onion.</i>	
16 CRIS	12.95
<i>Tomato sauce, mozzarella, mushrooms, Italian cooked ham, brie and garlic.</i>	
17 PETER	12.95
<i>Tomato sauce, mozzarella, gorgonzola, olives and spianata calabra (spicy pepperoni sausage).</i>	
18 ESTIVA	13.95
<i>Tomato sauce, once out of the oven finished with buffalo mozzarella, cherry tomato, basil and Parma Ham.</i>	
Extra topping	1.50
Extra topping Parma ham/bresaola	2.50
Extra topping Buffalo mozzarella	3.00

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MAIN COURSES

Our pasta is made with pasteurized egg, flour, salt and water at La Lambretta with a Dominiononi "mini Italia" pasta machine. Individual portion main course size are 140 gr.

Choose long or short pasta and one of the sauces made in our kitchen:

TOMATO AND BASIL* (V)	9.50
<i>Tomato sauce, extra virgin olive oil and fresh basil</i>	
SPICY ARRABBIATA* (V)	9.95
<i>Tomato sauce, garlic, spicy chilli and extra virgin olive oil</i>	
WILD MUSHROOM* (V)	12.95
<i>Fresh wild mushroom, garlic, white wine, parsley, cream</i>	
PESTO*	10.95
<i>Fresh basil, pinenuts, cheese (pecorino romano and parmesan), extra virgin olive</i>	
FORMAGGI*	11.95
<i>Creamy mix of Italian cheese</i>	
RAGU'*	11.95
<i>"Bolognese sauce" made with local beef mince</i>	
TRADITIONAL CARBONARA*	11.95
<i>Egg, parmesan, pecorino romano, pancetta, black pepper</i>	
POLPETTE*	11.95
<i>Home made meat balls in a garlic and tomato sauce</i>	
SALMONE*	13.95
<i>Smoked salmon in a garlic, parsley and white wine creamy sauce</i>	
GAMBERONI*	14.95
<i>Shelled tiger prawns in a garlic, white wine and cherry tomato sauce</i>	

*All our pasta sauce are gluten free and can be served with gluten free pasta.
If you have any concerns about allergies, please ask for our allergens list*

La Lambretta

AGNOLOTTI ALLA PIEMONTESE	13.95
<i>Ravioli filled with meat served with ragu' ("bolognese sauce")</i>	
GNOCCHI ALLA BAVA	12.95
<i>Potato gnocchi served in a creamy mix of Italian cheese</i>	
TAGLIATA DI MANZO (GF)	20.95
<i>8oz grilled sliced sirloin steak served with oven baked potato, rocket, cherry tomato and topped with Parmesan flakes</i>	
SCALOPPINA AI FUNGHI (GF)	22.95
<i>Pan fried 8oz sirloin steak cooked in a wild mushroom creamy sauce served with oven baked potato and caponata*</i>	
POLLO TRICOLORE (GF)	14.95
<i>Pan fried diced chicken fillet cooked with garlic, cherry tomato and fresh basil, served with oven baked potato and salad</i>	
SCALOPPINE DI POLLO AL VINO BIANCO	14.95
<i>Pan fried Chicken fillet cooked with white wine, lemon and pink peppercorn, served with oven baked potato and caponata*</i>	
FRESH FISH OF THE DAY	
<i>Please ask a member of the staff for details</i>	
FRITTO MISTO	19.95
<i>Deep fried prawns and calamari served with salad and cherry tomato</i>	
<i>*Caponata: Sicilian speciality made of mixed vegetables, capers, olives and celery marinated in a tomato sauce.</i>	

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SIDES

MIXED LEAVES & CHERRY TOMATOES (V) (GF)	3.50
OVEN BAKED POTATOES (V) (GF)	3.50
CAPONATA (V) (GF)	4.00
<i>Sicilian speciality made of mixed vegetables, capers, olives and celery marinated in a tomato sauce.</i>	

MENU BAMBINI

Children

PASTA (100 GR OF HOME MADE PASTA)	6.95
<i>Choose your sauce: ragù, pesto, meat balls or tomato & basil.</i>	
PIZZA MARGHERITA [V]	6.95
<i>Tomato sauce and mozzarella. (Extra toppings £ 1.50 each)</i>	
FRITTO MISTO	9.95
<i>Deep fried prawns and squid served with mixed leaves and cherry tomatoes.</i>	
POLLO [GF]	6.95
<i>Chicken fillet cooked in a cherry tomato and garlic sauce served with oven-baked potato.</i>	

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HOME MADE DESSERT

£6.50

TIRAMISU

PANNA COTTA TOPPED WITH RASPBERRY COULIS (GF)

CHOCOLATE MOUSSE (GF)

HOME BAKED CHEESECAKE

(please ask a member of staff for todays flavour)

CANNOLI SICILIANI FILLED WITH CREAM AND CHOCOLATE

TAGLIERE MISTO DI FORMAGGI

9.95

Selection of cheese from Italy served with biscuit, honey and grapes.

Available with gluten free biscuit, please specify when you order.

AFFOGATO AL CAFFE'

6.00

Vanilla ice cream served with meringue, a shot of espresso and chantilly cream.

GF available without the wafer, please specify when you order

SORBETTO AL LIMONE (GF)

6.00

Lemon sorbet mixed with Prosecco and Limoncello

GELATO

A CHOICE OF:

Vanilla (GF), Chocolate (GF), Salted caramel (GF), Lemon (GF)

1 SCOOP 2.00

2 SCOOPS 3.95

3 SCOOP 4.95

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AFTER DESSERT

VIN SANTO E CANTUCCINI	5.00
<i>50ml of Vin Santo (liqueur wine) served with Cantuccini (Toscany almond biscuit).</i>	

CAFFE

We serve Italian Lavazza coffee

ESPRESSO	2.50
DOUBLE ESPRESSO	2.50
CAPPUCCINO	3.00
LATTE	3.00
AMERICANO	2.50
AMERICANO WITH HOT OR COLD MILK	3.00
CAFÉ CORRETO	4.00
<i>(Espresso coffee with a splash of liqueur)</i>	

SOFT DRINKS

3.00

Coca Cola

Coca Cola 0

Diet Coke

Apple Juice

Pineapple Juice

Cranberry Juice

Sanpellegrino Lemonade

Sanpellegrino Blood Orange

Appletiser

Elderflower

Fever Tree Tonic Water

Fever Tree Slim Tonic Water

Fever Tree Ginger Ale

Fentimans Ginger Beer

Lime and Soda

Non Alcoholic Beer: Becks Bleu

WATER

Sparkling Sanpellegrino 250ml 2.50

Sparkling Sanpellegrino 750ml 4.00

Still Panna 250ml 2.50

Still Panna 750ml 4.00

*La Lambretta**Drinks***BEERS & CIDER**

<i>Birra Moretti 4.6%</i>	<i>PINT 4.50</i>	<i>HALF 2.30</i>
<i>Shipyard Pale Ale 4.5%</i>	<i>PINT 4.00</i>	<i>HALF 2.00</i>
<i>Hop Back Crop Circle 4.2%</i>		<i>BTL 4.00</i>
<i>Kingstone Press Apple Cider 4.7%</i>		<i>BTL 4.00</i>
<i>Old Mout Summer Berries Cider 4.0%</i>		<i>BTL 4.50</i>

GIN

<i>Gordon</i>	<i>3.50</i>
<i>Hendricks</i>	<i>4.50</i>
<i>Bombay</i>	<i>4.50</i>
<i>Mermaid</i>	<i>4.50</i>
<i>Beefeater Pink</i>	<i>4.00</i>

VODKA

<i>Smirnoff</i>	<i>3.50</i>
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RUM

<i>Bacardi</i>	<i>3.50</i>
<i>Dark</i>	<i>3.50</i>
<i>Spiced</i>	<i>3.50</i>

WHISKY

<i>Malt whisky</i>	<i>4.50</i>
<i>Scotch whisky</i>	<i>3.50</i>
<i>Glenmorange</i>	<i>4.00</i>
<i>Jameson</i>	<i>3.50</i>
<i>Jack Daniels</i>	<i>3.50</i>

LIQUEURS

<i>Brandy Vecchia Romagna</i>	<i>4.00</i>
<i>Cognac Remy Martin</i>	<i>4.50</i>
<i>Malibu</i>	<i>3.50</i>
<i>Baileys</i>	<i>4.00</i>
<i>Limoncello</i>	<i>3.00</i>
<i>Grappa</i>	<i>4.00</i>
<i>Sambuca</i>	<i>3.50</i>
<i>Amaretto</i>	<i>4.00</i>
<i>Martini</i>	<i>3.50</i>
<i>Campari</i>	<i>3.50</i>
<i>Aperol Spritz</i>	<i>6.00</i>
<i>Tia Maria / Kalua</i>	<i>3.50</i>

PORT

<i>Porto Sandeman 50ml</i>	<i>4.00</i>
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