

ITALIAN STYLE “TAPAS”

OLIVE TAGGIASCHE (V) (GF) <i>Olives from Arma di Taggia, Liguria, Italy</i>	3.95
BRUSCHETTA CLASSICA (V) <i>Grilled home-made bread, garlic, cherry tomato and basil</i>	4.95
MOZZARELLA E POMODORO (GF) <i>Buffalo mozzarella, cherry tomatoes and fresh basil</i>	4.95
SCAGLIE DI PARMIGIANO REGGIANO (GF) <i>Parmesan cheese bites</i>	3.95
POLPETTE DI MANZO (GF) <i>Home-made meatballs in a garlic and tomato sauce</i>	4.95
BRUSCHETTA GORGO 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 cooked ham, Parma ham and bresaola</i>	4.95
INVOLTINI DI BRESAOLA (GF) <i>Cream cheese wrapped in bresaola (salted and dried beef)</i>	4.95
TRIS DI SALAMI (GF) <i>Selection of Italian salami</i>	4.95
CALAMARI FRITTI <i>Deep fried Calamari</i>	5.50
GAMBERI CON POMODORINI (GF) <i>Prawns in a garlic and cherry tomato sauce</i>	5.50
BRUSCHETTA AL SALMONE <i>Grilled home-made bread with cream cheese and smoked salmon</i>	5.50
GUAZZETTO DI PESCE (GF) <i>Calamari, mussels and prawns in a garlic and tomato sauce</i>	5.95

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

FOR SHARING

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

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

FOCACCIA CRUDO E BUFALA 13.95
Focaccia topped with garlic, buffalo mozzarella, Parma ham and rocket

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

INSALATE

Salads

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

INSALATA DI POLLO E PANCETTA (GF) 11.95
Grilled chicken breast, pancetta, mixed leaves, cherry tomatoes, cucumber and olives

INSALATA CONTADINA (V) (GF) 9.95
Mixed leaves, cherry tomatoes, cucumber, carrots, olives and white onions

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CALZONE

A "folded pizza"

CLASSICO	11.95
<i>Tomato sauce, mozzarella, mushrooms and Italian cooked ham</i>	
ORTOLANO	12.95
<i>Tomato sauce, mozzarella, garlic, pepper, courgettes, aubergines, olives, cherry tomatoes and rocket</i>	
VULCANO	12.95
<i>Tomato sauce, mozzarella, sausage, salami, Spianata calabra (spicy pepperoni sausage) and spicy fresh chilli</i>	
DELIZIOSO	12.95
<i>Tomato sauce, mozzarella, brie, sausages and Italian pancetta</i>	

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PIZZA

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

All Pizzas are available with vegan cheese (vegetarian, dairy free) on request.

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| 1 | MARGHERITA
<i>Tomato sauce, mozzarella and fresh basil</i> | 8.95 |
| 2 | MARINARA
<i>Tomato sauce, garlic, oregano and extra virgin olive oil</i> | 8.50 |
| 3 | FUNGHI
<i>Tomato sauce, mozzarella and champignon mushrooms</i> | 10.95 |
| 4 | NAPOLETANA
<i>Tomato sauce, mozzarella, anchovies and olives</i> | 10.95 |
| 5 | VEGETARIANA
<i>Tomato sauce, mozzarella, grilled peppers, aubergines and courgettes</i> | 11.95 |
| 6 | QUATTRO STAGIONI
<i>Tomato sauce, mozzarella, olives, Italian cooked ham, mushrooms and artichokes</i> | 12.95 |
| 7 | PARMA
<i>Tomato sauce, mozzarella, once out of the oven finished with Parma ham Grand Riserva</i> | 12.95 |
| 8 | DIAVOLA
<i>Tomato sauce, mozzarella and Spianata calabra (spicy pepperoni sausage)</i> | 11.95 |
| 9 | BUFALINA
<i>Tomato sauce, fresh basil and buffalo mozzarella once out of the oven</i> | 11.95 |
| 10 | MACELLAIO "THE BUTCHER"
<i>Tomato sauce, mozzarella, sausage, ham and Spianata calabra (spicy pepperoni sausage)</i> | 12.95 |

La Lambretta

11 VALTELLINA	12.95
<i>Tomato sauce, mozzarella, once out of the oven finished with bresaola (cured ham), rocket and Grana Padano cheese shaving</i>	
12 FORMAGGI	11.50
<i>Tomato sauce, mozzarella and mixed cheeses</i>	
13 PANCETTA BIANCA	11.95
<i>Mozzarella, brie and Italian pancetta</i>	
14 RUDY	12.95
<i>Tomato sauce, mozzarella, Spianata calabra (spicy pepperoni sausage), onion and gorgonzola cheese</i>	
15 MONTANARA	13.95
<i>Tomato sauce, mozzarella, sausages, gorgonzola cheese and wild mushrooms</i>	
16 PROSCIUTTO E FUNGHI	11.95
<i>Tomato sauce, mozzarella, Italian cooked ham and mushrooms</i>	
17 PETER	12.95
<i>Tomato sauce, mozzarella, gorgonzola, olives and Spianata calabra (spicy pepperoni sausage)</i>	
18 FRUTTI DI MARE	13.95
<i>Tomato sauce, mozzarella, mix of seafood (calamari, prawns and mussels)</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 Dominioni "mini Italia" pasta machine. An individual main course portion is 140 gr.

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

TOMATO AND BASIL* (V)	9.95
<i>Tomato sauce, extra virgin olive oil and fresh basil</i>	
SPICY ARRABBIATA* (V)	10.95
<i>Tomato sauce, garlic, spicy chillis and extra virgin olive oil</i>	
WILD MUSHROOM* (V)	13.95
<i>Fresh wild mushrooms, garlic, white wine, parsley and cream</i>	
PESTO*	11.95
<i>Fresh basil, pinenuts, Pecorino Romano cheese, parmesan cheese and extra virgin olive</i>	
FORMAGGI*	11.95
<i>Creamy mixed Italian cheese sauce</i>	
RAGU'*	11.95
<i>"Bolognese sauce" made with local beef mince</i>	
TRADITIONAL CARBONARA*	11.95
<i>Egg, parmesan, Pecorino Romano cheese, pancetta and freshly ground black pepper</i>	
POLPETTE*	11.95
<i>Home-made meatballs in a garlic and tomato sauce</i>	
SALMONE*	13.95
<i>Smoked salmon in a creamy garlic, parsley and white wine sauce</i>	
GAMBERONI*	14.95
<i>Shelled tiger prawns in a garlic, white wine and cherry tomato sauce</i>	
FRUTTI DI MARE*	17.95
<i>Calamari, prawns and mussels in a white wine, parsley and tomato sauce</i>	

**All our pasta sauce are gluten free and can be served with gluten free pasta.*

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La Lambretta

AGNOLOTTI ALLA PIEMONTESE	13.95
<i>Ravioli filled with meat served with ragu' (Bolognese sauce)</i>	
TAGLIATA DI MANZO AL PESTO (GF)	20.95
<i>8oz grilled and sliced sirloin steak served with a side of home made pesto, oven baked potatoes and salad</i>	
FEGATO ALLA VENEZIANA (GF)	16.95
<i>Pan fried calves liver served with oven baked potato and caponata*</i>	
SALTIMBOCCA ALLA ROMANA	20.95
<i>Pan fried veal escalopes dressed with parma ham and sage served with oven baked potato and caponata*</i>	
POLLO ALLA BOSCAIOLA (GF)	17.95
<i>Pan fried diced chicken fillet cooked with fresh wild mushroom in a white wine and creamy sauce served with oven baked potato and caponata*</i>	
POLLO ALLA SICILIANA (GF)	15.95
<i>Pan fried diced chicken fillet cooked with cherry tomatoes, olives, capers and red wine, served with oven baked potato and salad</i>	
FISH OF THE DAY	
<i>Please ask a member of the staff for details</i>	

**Caponata: Sicilian speciality made of mixed vegetables, capers, olives and celery marinated in a tomato sauce.*

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SIDES

MIXED LEAVES & CHERRY TOMATOES (V) (GF)	3.95
OVEN BAKED POTATOES (V) (GF)	3.95
CAPONATA (V) (GF)	4.50
<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)	7.50
<i>Choose your sauce:</i>	
<i>Ragu (Bolognese)</i>	
<i>Home-made pesto</i>	
<i>Home-made meatballs in a garlic & tomato sauce</i>	
<i>Formaggi (a mix of Italian cheeses)</i>	
PIZZA MARGHERITA [V]	7.50
<i>Tomato sauce and mozzarella (Extra toppings £ 1.50 each)</i>	
POLLO (GF)	7.50
<i>Chicken fillet cooked in a cherry tomato and garlic sauce, served with oven-baked potatoes</i>	

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HOME-MADE DESSERT

£6.50

TIRAMISU

PANNA COTTA AL CIOCCOLATO (GF)

Chocolate Panna Cotta

CHILLI AND ORANGE CHOCOLATE MOUSSE (GF)

HOME BAKED CHEESECAKE

Please ask a member of staff for todays flavour

CANNOLI SICILIANI

Crispy, sweet, crunchy tubes filled with cream and chocolate

TORTA DI MELE

Apple cake

TAGLIERE MISTO DI FORMAGGI

9.95

*Selection of regional Italian cheeses served with biscuits, honey and grapes
(Available with gluten free biscuits. 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 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 SCOOPS 4.95

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AFTER DESSERT

VIN SANTO E CANTUCCINI 5.00
50ml of Vin Santo (liqueur wine) served with Cantuccini (Tuscan almond biscuit).

CAFFE

LAVAZZA

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

SOFT DRINKS

3.00

Coca Cola

Coca Cola 0

Diet Coke

Orange Juice

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 Aqua Panna 250ml

2.50

Still Aqua Panna 750ml

4.00

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

<i>Birra Moretti 4.6%</i>	<i>PINT 5.00</i>	<i>HALF 2.50</i>
<i>Shipyard Pale Ale 4.5%</i>	<i>PINT 4.20</i>	<i>HALF 2.10</i>
<i>Hop Back Crop Circle 4.2%</i>		<i>BTL 4.50</i>
<i>Kingstone Press Apple Cider 4.7%</i>		<i>BTL 4.50</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>4.00</i>
<i>Glenmorange</i>	<i>4.00</i>
<i>Jameson</i>	<i>4.00</i>
<i>Jack Daniels</i>	<i>4.00</i>

LIQUEURS

<i>Brandy Vecchia Romagna</i>	<i>4.50</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>3.50</i>
<i>Grappa</i>	<i>4.50</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>Tia Maria / Kalua</i>	<i>3.50</i>
<i>Aperol Spritz</i>	<i>6.50</i>
<i>Negroni</i>	<i>7.00</i>
<i>(Campari, Martini & Gin)</i>	

PORT

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