Antipasti / Starters

Zuppa del Giorno.....£10.00
(Soup of the day)

Salsiccia Italiana.....£15.00
(Grilled Italian sausages with a stick of polenta, baby spinach and chutney carrot)

Calamari Fritti.....£15.00
(Fried Calamari lightly battered)

Insalata Tricolore - (Salad) (V).....£14.00
(Mozzarella Campana, Avocado, tomatoes & Basil)

Tartare di Salmone.....£15.00
(Wholegrain rice cakes with avocado, smoked salmon and mango dressing)

Cestino di Gamberi - (Basket of Prawns).....£15.00
(Tiger prawns, guacamole sauce , sun dried tomatoes & cucumber)

Rotolini di Zucchini - (Rolled Courgettes).....£15.00
(Parma Ham, Grilled-courgettes, with Cream Cheese and herbs)

Antipasto Misto- (For Two).....£30.00
(Selection of Italian cured Meats)

Pasta

Spaghetti al Pomodoro (V).....£17.00
(Spaghetti pasta with tomato sauce)

Penne AllaCarbonara.....£19.00
(Penne pasta, with smoked pancetta, eggs & parmesan cheese)

Risotto - Alla Fantasia - Rice (V).....£18.00
(Risotto with beetroot, tarragon & dolce Latte)

Tagliatelle alla Monalisa.....£19.00
(Tagliatelle pasta with, asparagus, sun dried tomatoes & smoked pancetta)

Gnocchi Zafferano (V).....£19.00
(Gnocchi with saffron, courgettes in a cream sauce)

Pappardelle Ai Funghi Porcini (V).....£19.00
(Pappardelle pasta with porcini mushrooms cream & truffle oil)

Linguine Modo Mio.....£20.00
(Linguine pasta with tiger prawns, calamari in white wine, with cherry tomatoes and chilli sauce)

Pizza

Pizza Margherita.....£17.00
(Mozzarella, tomato and basil)

Pizza Gamberoni & Tonno.....£18.00
(Prawns, tuna, tomatoes, capers, olives & red onion)

Pizza La Fortuna.....£19.00
(Mozzarella, Parma ham, rocket & parmigiano cheese)

V-Vegetarian

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

Main Course

Pesce - Fish

Involtino di Spigola.....£30.00
(Rolled sea bass fillet - in a sun-dried tomato, capers, spinach & lemon sauce)

Filetto Di Merluzzo.....£30.00
(Pan fried cod fillet- with artichokes, fennel & black olives)

Carne – Meat

Saltimbocca Di Pollo.....£28.00
(Chicken breast topped with Parma ham, sage served with mixed vegetables)

Scaloppine Milanese.....£29.00
(Veal escalope served with spaghetti al pomodoro)

Insalata – (Salads)

Insalata Formaggio di Capra & Parma Ham

Goat's Cheese Salad (*).....£21.00
(Baked goat's cheese Parma ham, pear, walnut, rocket, balsamic glazed dressing)

Insalata Giardiniera – Gardener's Salad (V).....£21.00
(Roasted asparagus, beetroot, grilled green bean, fennel, oranges, fresh dill & lime dressing)

*(V) Vegetarian - * contains nuts*

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Italian Red Wines

House Wine Montepulciano D'Abruzzo, Terramare (Citra)

Intense red, with notes of red fruits and spices, harmonic and full bodied

Glass (175ml) £ 7.00 Half Bottle £14.00 Bottle £25.00

Ponticello Chianti Classico (Toscana).....£34.00

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

Valpolicella Galadino (Veneto).....£36.00

Agreeable delicate bouquet, delicate vinous, reminiscent of bitter almonds

Casa San' Orsola Barolo (Piemonte).....£60.00

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

Amarone della Valpolicella (Veneto).....£64.00

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).....£68.00

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, attract tive fruit and well balanced acidity

Italian White Wines

House Wine Trebbiano D'Abruzzo, Terramare (Citra)

Straw yellow colour, has a vinous but neutral aroma, the taste is dry, pleasant, soft and harmonious

Glass (175ml) £7.00 Half Bottle £14.00 Bottle £25.00

Soave Classico, Cesari (Veneto).....£28.00

Dry, easy drinking wine; delicate and refined bouquet

Ponticello Pinot Grigio Friuli Grave (Friuli).....£32.00

Light, crispy, dry, straw in colour with aromas of citrus flavors

Frascati, Poggio Le Volpi (Lazio).....£35.00

Bright pale yellow. On the nose remind pear and green apple, then elderflower, grass and white flowers

Gavi, La Luciana (Piemonte).....£38.00

Zesty citrus fruit and lightly floral characters, with hints of apple and pear. Fresh, steely acidity and underlying mineral characters, balanced by notes of melon and stone fruit, and a touch of fennel and spice.

Italian Rose Wines

Pinot Grigio Blush, VSM (Friuli)

Dry, fruity, balanced, hints of nuts and toasted bread

Glass (175ml) £7.50 Half Bottle £15.00 Bottle £28.00

Sparkling

Prosecco Vino Spumante 75CL.....£29.00

Smooth fruity and floral, fresh excellent aperitif

Prosecco Vino Spumante 20CL.....£8.50

Desserts

Tiramisu.....£8.00
Double Cream, Mascarpone, Liquors, Golden Caster Sugar, Strong Espresso Coffee, Savoiardi Biscuits, Cocoa Powder

Tortino Di Nutella.....£8.00
Digestive biscuits, Nutella, Italian soft cheese, double cream

Gelati- Ice Cream-seasonal Flavors.....£8.00

Sorbetti- Seasonal Flavors.....£8.00

Poached Pear -served With Sorbetti.....£8.00
Slow cooked poached pears in white wine-saffron/in red wine-cinnamon.

Zabaglione & Savoiardi.....£9.00
Whipped and heated egg yolks, soft brown sugar, marsala dessert wine or brandy.

Classic Italian Affogatto.....£7.00
After dinner dessert, shot of espresso and vanilla ice cream

Misto Di Formaggi-selection Of Cheese's.....£16.00

Aperitifs

Campari (25ml) ..... £ 6.50
Martini Dry/White/Red (50ml) ..... £ 6.50
Pernod (50ml) ..... £ 6.50
Vodka (25ml) ..... £ 6.50
Gin (25ml) ..... £ 6.50
Sherries (50ml) ..... £ 6.90
Mixers Extra ..... £ 2.50

Soft Drinks

Coca Cola/Diet Coke (glass bottle 330ml) £4.00
Appletiser (275ml) £4.00
Fentimans Victorian Lemonade(275ml) £4.50
Fruit Juices J20(275ml) £4.00
Acqua Panna still nature mineral water(750ml) £6.00
San Pellegriono sparkling nature mineral water(750ml) £6.00
Schweppes Tonic/ Slimline Tonic / Soda £3.50

Italian Liqueur (25ml)

Amaretto £6.50
Sambuca £6.50
Grappa £6.50
Limoncello £6.50
Disaronno £6.50

Whiskies, Brandies, Digestives

Whisky (25ml) ..... £ 6.50
Malt Whisky (25ml) ..... £ 6.90
Brandy (25ml) ..... £ 6.50
Vintage Port (50ml) ..... £ 6.50



Italian Beer(330ml)

Peroni/Moretti £5.90

Coffee / tea

Expresso £2.70
Double Expresso £3.70
Latte/Cappuccino/Mocha/Hot Chocolate/Macchiato/Tea £3.70
*Extra Coffee Shot £1.50

Price is inclusive of value added tax at 20%. and 12.5%. of optimal discretionary service charge for all members of staff