**La Dolce Tavola**

**Preorder form and MENU**

**RESERVED FOR:**

**NAME: DATE:**

**ARRIVAL TIME: DEPARTURE TIME:**

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| --- | --- | --- | --- | --- |
| **Name** | **Starter** | **Main Course** | **Dessert** | **Specifications** |
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**ANTIPASTI / STARTERS**

**Pane Casereccio** [V]
Homemade pizza bread.

**Pane al Aglio e Rosmarino / With Cheese** [V]
Garlic and rosemary pizza bread, with the option to add melted cheese.

**Olive Marinate / With Pizza Bread**
Homemade marinated olives served alone or with warm pizza bread.

**Bruschetta della Casa** [V]
Homemade pizza bread with chopped plum tomatoes, garlic, fresh basil, olive oil, and Buffalo mozzarella.

**Bruschetta Crudo**
As above, topped with stracciatella and prosciutto crudo.

**Montanara di Burrata**
Mini fried pizzas topped with creamy burrata, mortadella, and fresh basil pesto.

**Insalata Tricolore [V]**
Buffalo mozzarella, tomato, avocado, olive oil, and basil pesto.

**Supli [V]**
Risotto balls stuffed with mozzarella and peas, served with pomodoro dip.

**Calamari Fritti con Verdurine Croccanti**
Crispy squid and vegetables with homemade tartare sauce.

**Gamberoni Croccanti con la Salsa Piccante**
Fried king prawns in light batter, with crispy vegetables and spicy tomato sauce.

**Carpaccio di Manzo Rucola e Grana**
Thin beef fillet slices, rocket, Parmesan shavings, lemon and olive oil.

**Alette di Pollo alla Arrabbiata**
Spicy Italian-style chicken wings.

**Alette di Pollo BBQ**
Chicken wings in homemade BBQ sauce.

**TAGLIERE / SHARING BOARDS (FOR 3)**

**Antipasto alla Italiana**
Italian salami, Parmesan, mozzarella, grilled vegetables, sun-dried tomatoes, and pickles.

**Tagliere alla Dolce Tavola**
Fried squid, vegetables, risotto balls, burrata, Parma ham, meatballs, wings, and garlic ciabatta.

**PASTA**

**Lasagne al Forno**
Oven-baked layers of pasta with béchamel and beef ragù.

**Ricotta e Spinaci Ravioli**
With creamy ham and mushroom sauce or burrata and tomato basil sauce.

**Spaghetti alla Carbonara**
With creamy Parmesan and pancetta sauce.

**Spaghetti Bolognese**
With traditional Italian beef and tomato sauce.

**Spaghetti Meatballs**
With meatballs in tomato sauce.

**Spaghetti alla Siracusana**
Beef strips, capers, olives, garlic, chilli, anchovies, pecorino, and tomato sauce.

**Pennette Pollo e Zola**
Chicken, broccoli, and creamy gorgonzola.

**Pennette alla Campagnola** [V]
Aubergine, courgette, mushrooms, basil, mozzarella, and tomato sauce.

**Pennette al Sugo Rustico [V]**
Italian sausage, chilli, garlic, roast peppers, pecorino, and tomato sauce.

**Mezze Maniche alla Nonna Teresa**
Pancetta, leeks, peas, mascarpone, and tomato.

**Mezze Maniche alla Posilipo**
Sausage, pancetta, onion, garlic, chilli, pecorino, and tomato sauce.

**Mezze Maniche alla Diavola** [V]
Chicken, cherry tomatoes, chilli, garlic, parsley, and tomato sauce.

**Linguine alla Pugliese** [V]
Broccoli, chilli, garlic, olive oil, pancetta, and light tomato sauce.

**Linguine alla Scogliera**
Mixed seafood, garlic, white wine, and a touch of tomato sauce.

**Linguine alla Napoletana** [V]
Prawns, cherry tomatoes, chilli, spinach, garlic, white wine, and tomato sauce.

**Pappardelle Verdi e Rosa**
Prawns, asparagus, garlic, tomato sauce with cream.

**Pappardelle della Casa**
Chicken breast, mushrooms, leeks, and cream sauce.

**Pappardelle Salmone e Zucchine** –
Salmon, courgette, cream sauce, and dill.

**Pappardelle al Sugo Casereccio**
Beef ragu, mushrooms, chilli, parsley, and cream.

**RISOTTO**

**Risotto Sapore di Mare**
Carnaroli rice with mixed seafood.

**Risotto Gamberi e Asparagi** [V]
With prawns, asparagus, rocket, and tomato sauce.

**Risotto Caprese**
Tomato, basil, and melted buffalo mozzarella.

**Risotto di Bosco** [V]
Chicken, mushrooms, spinach, and Parmesan.

**CARNE E PESCE / MEAT AND FISH**

*Most meat and fish dishes are served with steamed vegetables and Italian-style roast potatoes or potato mousse unless marked with an asterisk (\*)*

**Pollo / Chicken**

**Pollo alla Principessa**
Chicken breast stuffed with mozzarella and asparagus, wrapped in speck with a creamy cheese sauce.

**Medaglione di Pollo alla Sorrentina**
Grilled chicken breast topped with tomato sauce, oregano, and melted Buffalo mozzarella.

**Pollo alla Crema e Funghi**
Chicken breast in a creamy mushroom sauce.

**Pollo alla Diavola**
Grilled chicken breast in a spicy tomato sauce.

**Pollo alla Toscana**
Grilled chicken breast with roasted peppers, onions, and spinach in a tomato cream sauce.

**Pollo alla Dolce Tavola**
Breaded chicken breast with mushroom sauce, asparagus, and smoked Scamorza cheese.

**Cotoletta Milanese Grande** – 18.50
Extra-large breaded **pork** or **chicken** cutlet.

**Maiale / Pork**

**Braciola di Maiale alla Bolognese**
Breaded pork cutlet with Bolognese sauce, mozzarella, and crispy speck.

**Pancetta Fresca al Sugo**
Roast pork belly with crispy crackling and Italian-style gravy.

**Braciola del Boscaiolo**
Grilled pork tomahawk with mushroom-onion gravy and a touch of cream.

**Manzo / Beef**

**Bistecca al Pepe Verde**
Sirloin steak in creamy peppercorn sauce.

**Bistecca alla Veneziana**
Sirloin steak with chicken liver, portobello mushrooms, and gravy.

**Bistecca alla Pizzaiola**
Sirloin steak with pizzaiola sauce (capers, olives, anchovies, chilli, garlic, oregano, tomato, white wine).

**Tagliata di Manzo** \*
Sliced sirloin steak on rocket with Parmesan, cherry tomatoes, balsamic glaze, and roast potatoes.

**Pesce / Fish**

**Casseruola del Marinaio con Crostini** \*
Seafood and fish stew with garlic, chilli, white wine, and tomato sauce.

**Gamberoni Aglio Peperoncino con Mousse di Patate e Spinaci Freschi** \*
Pan-fried king prawns with garlic, chilli, white wine sauce over spinach and potato mousse.

**Fritto Misto di Pesce con Verdurine Croccanti di Stagione \***
Mixed deep-fried fish, squid, prawns, and seasonal crispy vegetables.

**Pescato del Giorno** \*
Fresh catch of the day, prepared with the chef's special recipe

**PANINI GIGANTI**

**Panino Milanese**
Ciabatta with breaded pork or chicken, lettuce, tomato, Emmental, garlic and pesto mayo.

**Panino Vegetariano** [V]
Ciabatta with grilled aubergine, courgette, roasted peppers, Buffalo mozzarella, rocket, and salsa rosa.

**Panino Rustico**
Ciabatta with Italian sausage, roasted peppers, caramelized onion, smoked provola, and salsa rosa.

**Panino Sfizioso**
Ciabatta with chicken escalope, crispy speck, and melted Italian gorgonzola.

**Panino Bistecca**
Ciabatta with grilled sirloin steak, lettuce, tomato, Pecorino, chips, and light tomato sauce.

**Panino Polpetta**
Ciabatta with meatballs and mozzarella.

**PIZZA**

**Baby Pizza** –
Margherita with 3 toppings (children under 7).

**Pizza Capricciosa** –
Tomato sauce, ham, mushrooms, olives.

**Pizza La Dolce Tavola**
Tomato sauce, parma ham, rocket, cherry tomatoes, Parmesan.

**Pizza Margherita** [V]
Tomato sauce and mozzarella.

**Pizza Peperoni**
Tomato sauce, mozzarella and spicy salami.

**Pizza Alfredo**
White base with chicken, mushrooms, Parmesan, mozzarella.

**Pizza Vegetariana**
Tomato sauce, grilled aubergine, courgette, caramelized onion, sun-dried tomatoes, roasted peppers, mozzarella.

**Make Your Own Pizza**
With tomato sauce base.

**Extra Toppings**
Vegetables: Onion, mushroom, olives, courgette, aubergine, roast peppers, rocket, tomato, anchovies – £2.80
Meats/cheeses: Chicken, sausage, ham, prosciutto, salame, pancetta, stracciatella, mozzarella – £3.50
Prawns (6) – £5

**INSALATE / SALADS**

**Caesar Salad**
With grilled chicken or prawns, lettuce, Parmesan, croutons, anchovies, speck, and Caesar dressing

**Smoked Salmon Salad**
Smoked salmon, avocado, prawns, cherry tomatoes, and salsa rosa on mixed leaves

**CONTORNI / SIDES**

**Mixed Salad**
Mixed leaves, tomato, carrot, cucumber, olive oil and balsamic

**Insalata Tricolore**
Buffalo mozzarella, tomato, avocado, basil pesto, and olive oil

**Insalata di Pomodoro e Cipolla** –
Tomato and red onion with olive oil, balsamic, and fresh basil

**Homemade Vegetable Crisps**
**Italian Style Roast Potatoes**
**Potato Mousse**
**French Fries**
**Tartare Sauce**
**Mushroom Sauce**
**Peppercorn Sauce**
**Spicy Pomodoro Sauce**

**DOLCI DELLA CASA – DESERTS**

**SELECTION OF HOMEMADE SWEETS**

COPPA AMARETTO, PANNA COTTA, TIRAMISU, CHOCOLATE BROWNIE, NUTTELLA CAKE, CITRUS CAKE, BISCOFF CAKE

**VEGAN AND GLUTEN FREE**

Most of our meals are prepared freshly to order and we are happy to adjust the ingredients for our guests who are vegetarian, vegan or require gluten free options.

We offer vegan pasta and our risotto is made with vegetable stock. Tomato based sauces are also suitable for our vegan guests.

**On request** we offer vegan substitute to chicken nuggets, sausage and cheese only.

Our gluten intolerant guests can enjoy everything from the menu beside Pizza, Panini and fried dishes (as all fried options are buttered)

VEGAN OPTIONS:

Mixed Salad

Insalata di Pomodoro e Cipolla

Italian Style Rost Potato

French Fries

Olive Marinate

Vegan Fusilli alla Campagnola

Vegan Fusilli al Sugo Rustico

Vegan Mezze Maniche alla Diavola

Vegan Linguine alla Pugliese

Vegan Linguine alla Napoletana

Vegan Risotto e Asparagi

Vegan Risotto di Bosco

Vegan Pollo all Diavola

Vegan pizza and Panini as well

**Terms & Conditions of booking**

Dear Valued Customer,

Please be advised that during the month of December, all deposits will be non-refundable in the event of a cancellation (at any time) or no-show.

We kindly ask that you keep this in mind when booking during this period.

Christmas Menu is available ONLY by preorder.

Throughout December A La Carte Menu is available for standard bookings only

Thank you for your understanding and cooperation.

* Deposit must be paid at the time of booking and is then deducted from the bill. Bookings made without a deposit may be cancelled the following day without further notice.
* For bookings of more than 10 persons please contact us directly.
* Bookings for 5 or more persons require a deposit of £10 per person.
* During December, A La Carte Menu is available for standard bookings ONLY.
* Party organiser is responsible to collect and make one final payment
* All tables have an agreed standard time limit of 2h, when booking please ensure you agree with the duration of your reservation, which will also be contained in your booking confirmation.
* Alcohol is sold until 23.30
* All Christmas bookings require Pre-order (which can be found and download of our website) which must be provided one week in advance. Preorders for standard bookings may be provided couple of days beforehand.
* 12.5% service charge applies.
* Booking separate tables for large parties is against our booking policy and may result in the bookings been cancelled.
* Payments for deposit are accepted in the restaurant or via money transfer to our business account:

La Dolce Tavola LTD

Sort: 30-96-26

Acc: 76293060

Ref: name and date of reservation

PLEASE KEEP YOUR RECEIPT FOR DEPOSIT HANDY IF PAID IN THE RESTAURANT.

IF PAYING BY MONEY TRASFER PLEASE SEND US A MESSAGE WHEN YOU MADE YOUR PAYMENT.