

# Main Menu

## Pre Starters

**Pane al aglio - Garlic pizza bread (V) £8.95** (to share)

*Smothered in homemade garlic butter, rosemary and smoked salt.  
(Add San Marzano tomato sauce or Mozzarella cheese for £2 each)*

**Bruschetta Pomodoro (V) £7.95**

*Simplicity and freshness, toasted house bread topped with tomatoes, olive oil and garlic*

**Pane fatto in casa - House bread (V) £6.95**

*Selection of sour dough, homemade focaccia, grilled sour dough and grissini bread.  
Served with homemade butter and balsamic oil.*

**Marinated olives (V) £4.95**

*Our marinated olives with artichokes, sun dried tomatoes, garlic and herbs*

## Starters

**Selezione Antipasto £19.95** (to share)

*Our selection of cured meats and cheeses.  
Served with olives, artichokes, sun dried tomatoes and grilled olive oil sour dough and grissini bread.*

**Gamberoni Mari e Monti £10.95**

*Pan fried king prawns and pepperoni salsiccia stagionata in a rich chilli napoli sauce.  
Served with garlic pizza bread.*

**Salmon carpaccio £12.95**

*Smoked salmon with York gin splash, aioli, lime pickled red onion,  
smoked rock salt and olive oil dressed pea shoots.*

**Pate Fegatini di pollo £8.95**

*Homemade chicken liver pate served with grilled bread,  
red onion marmalade, gherkins and crispy guanciale.*

**Fritto di mare £11.95**

*Lightly floured squid rings, king prawns, mussels and courgette crisps.  
Served with homemade aioli sauce.*

**Maiale alla Vecchia £9.95**

*Belly of pork glazed on honey and apple cider.  
Served with olive oil crostini, cavolo nero with pancetta and parsnip crisps.*

**Arancine siciliano £9.95**

*Mushrooms, mozzarella, saffron and mozzarella cheese arancine.  
Served with a rich tomato, garlic and basil ragu topped with rocket and grana padano.*

## *Main course*

### **Suprema di pollo £17.95**

*Chicken supreme served with crushed potatoes, grilled broccoli stems, cream of mushrooms and marsala wine sauce topped with crispy oyster mushrooms.*

### **Costata di manzo £26.95**

*Perfectly matured 10oz ribeye steak, our favourite cut, its generous marble makes this cut the most succulent of all, best enjoyed pink. We serve it with chips, roasted cherry tomatoes, mushrooms and peppercorn sauce (add prawns' skewer £5)*

### **Spiedini di Filetto £31.95**

*Fillet steak skewers with peppers served with house truffled chips, red wine jus, house mixed salad and crispy peppered onions.*

### **Duo di agnello £24.95**

*Combination of grilled lamb chops with slow cooked lamb shoulder rilette Served with broccoli steams, red wine jus, minted pea puree and crispy oyster mushrooms.*

### **Branzino zafferano £23.95**

*Pan fried sea bass served with crushed potatoes, king prawns and cavolo nero in a lemon saffron sauce.*

### **Grigliata mista £27.95**

*Combination Sirloin steak, lamb cutlet, and chicken breast served with roasted new potatoes, crispy peppered onions and red wine jus.*

### **Controfiletto £17.95**

*6oz sirloin steak served with herby roast potatoes, Cavolo Nero, crispy onions and peppercorn sauce.*

## *Side orders* £4.95

- House Chips**
- Truffle Chips With Pecorino**
- Grilled Broccoli Steams**
- Courgette Crisps**
- Sautéed Mushrooms**
- Honey Mustard Pecorino Rocket Salad**
- Mixed Salad**
- Buttered Green Beans**
- Crushed Potatoes**
- Roasted New Potatoes**
- Cavolo Nero With Pancetta And Grana Padano**

## *Pasta/Risotto*

### **Tagliatelle carbonara £16.95**

*Pan fried pancetta finished in a creamy sauce tossed with tagliatelle pasta.  
Topped with lightly poached egg yolk.*

### **Lasagne al forno £15.95**

*Classic lasagne served with pizza garlic bread and balsamic rocket.*

### **Linguine alla Pescatora £19.95**

*Combination of squid, prawns, mussels and clam meat cooked in rich white wine  
and napoli sauce tossed with linguini pasta and a fresh squeeze of lemon.*

### **Spaghetti Bolognese £15.95**

*Italian dish tossed with spaghetti, a timeless classic.*

### **Tagliatelle Alfredo £17.95**

*Pan roasted chicken with mushrooms finished in a cream of tartufo and white wine sauce.  
Tossed with tagliatelle pasta garnished with crispy oyster mushrooms.*

### **Ravioli Aragosta £19.95**

*Lobster ravioli tossed in a cream of lime and saffron sauce  
With king prawns and crispy basil leaves.*

### **Risotto zafferano (V) £16.95**

*Pea and broad bean risotto cooked in a cream of lime and saffron sauce.  
Topped with balsamic pea shoots and goats' cheese crumbs.*

### **Risotto tartufo di pollo £17.95**

*Pan roasted pancetta with chicken and mushrooms risotto  
Finished with cream of Grana Padano and Truffle sauce topped with crispy oyster mushrooms*

### **Risotto Di Mare £19.95**

*Combination of squid, prawns, mussels and clam meat cooked in rich white wine  
and napoli sauce involved in risotto and a fresh squeeze of lemon.*

## *Salads*

### **Insalata Caesar £14.95**

*Classic Caesar salad with romaine lettuce, croutons and grilled chicken breast.  
Topped with grana padano and crispy guanciale*

### **Insalata di Capra (V) £13.95**

*Goats cheese salad with red onion marmalade, roasted red pepper  
and grilled asparagus dressed with honey mustard.*

### **Insalata salmone £15.95**

*Smoked salmon salad with poached egg, lime pickled red onion, crostini,  
green beans, York gin splash and grana padano.*

# *Pizza*

*Pizza is undoubtedly one of the most popular dishes in the world, pizza comes in all shapes, sizes, and Flavors. But what makes a pizza truly exceptional? The answer lies in the ingredients used, the cooking process, and of course, love. Here at La Vecchia Scuola we love pizza, and we hope that after you've tried our pizzas you will too.*

## **Margherita della casa (V) £14.95**

*San Marzano tomato sauce and mozzarella cheese based pizza topped with cheese and crispy basil leaves.*

## **Pepperoni mascarpone £16.95**

*Tomato and mozzarella pizza topped with mascarpone and our selection of two type pepperoni.*

## **Pizza calabrese £17.95**

*Classic tomato pizza topped with mozzarella, nduja Calabrian spicy sausage, olives, pepperoni, salami, rocket and basil oil.*

## **Misto di carne £17.96**

*Tomato and mozzarella based pizza topped with salsiccia curata, pepperoni, salami, chicken and red onions.*

## **Capricciosa £16.95**

*Tomato and for di latte mozzarella based pizza with cotto ham, artichokes, olives, oregano and basil oil.*

## **Calzone diavola £18.95**

*Folded pizza filled with mozzarella and a nduja, chicken, pepperoni, Tuscan sausages, onions and garlic ragu served with baked mascarpone and Parma ham*

## **Calzone Kiev £17.95**

*Folded pizza filled with mozzarella, garlic mushrooms and chicken. Served with napoli sauce and rocket salad.*

## **Calzone al Orto (V) £16.95**

*Folded pizza filled with mozzarella and our vegetable ragu served with balsamic rocket.*

# Desserts

## **Selection cheese board £14.95**

*Our selection of cheeses served with pane carasau, salty biscuits and fruit with a glass of Moscato semi sparkling dessert wine*

## **Homemade Tiramisu £7.95**

### **Biscoff cheesecake £8.95**

*Served with salted caramel ice cream*

### **Limoncello panna cotta £8.95**

*Served with limoncello liqueur and passion fruit coulis*

### **Chocolate Brownie (GF) £6.95**

*Served with vanilla ice cream*

### **Banoffee pie £7.95**

*Classic banoffee pie made the Italian way*

### **Vegan cheesecake**

*Vanilla cheesecake served with mixed berries coulis.*

### **Selections of Ice creams £2.25 (per scoop)**

*Chocolate*

*Salted Caramel*

*Vanilla*

*Strawberry*

*Lemon Sorbet*

*Blood Orange Sorbet*

*Note: if you have any allergies, intolerances or any other dietary requirements please let us know*

*Tables of 6 or more will be added a 10% service charge (optional of course)*