A note from Nicola,

Eating is a serious matter in Italy, and our Head Chef has helped create Rucola's award-winning menus to reflect the very best of traditional and contemporary Italian cuisine. From classic, freshly-made pasta, to delectable fresh fish and succulent meat – all of our mouth-watering dishes are made with the finest ingredients sourced from specialist suppliers.

Looking for something a bit different ? We have daily specials, just ask our dedicated team of Chefs and Staff. We will be happy, if possible to alter any dish, even perhaps cook it at your table and where possible cater for special dietary requirements or special requests.

An Experience Heightened with Fine Wine

They say the best things in life come to those who wait, and we believe that to be true. Take for example our comprehensive wine list which we also have thoughtfully and carefully selected to accompany your chosen or favorite dish.

The Winning Formula

We think that the secret of our success is that we are striving to achieve a perfect marriage of serving fine food and wine, discerning service, and amazing value, but as the old saying goes: the proof of the pudding is in the eating. In a recent survey of our customers, an impressive percentage strongly agreed that the produce was fresh and of the best quality and that our committed team are friendly and helpful; and that we have created an invigorating atmosphere which provides an excellent venu to celebrate those special and important occasions.

The restaurant is available to hire for functions. We are happy to cater for any sized party, for weddings, birthdays, anniversaries, funerals or even for your workplace celebration. We can offer either an á la Carte menu or a set menu that can be individually tailored to suit your personal requirements.

Ciao

Nicola

rucola®

À la Carte Menu

From our Pizza Oven

Bread

La Bruschetta   *Toasted bread, fresh tomatoes, garlic, basil* £7.40

Garlic Bread 'In Bianco'   *Pizza base, garlic, olive oil*   £5.90

With Cheese £6.90

Garlic Bread 'Rosso'   *Pizza base, garlic, olive oil, tomatoes*   £6.90

With Cheese £7.90

Focaccia Rustica   *Italian bread, rosemary, olive oil*   £6.40

Rustic Bread , Tapenade , Olives   £6.40

Pizzas

Margherita   *Tomato, mozzarella*   £11.40

Prosciutto e Funghi   *Tomato, mozzarella, mushrooms, parma ham*   £13.40

Quattro Stagioni   *Tomato, mozzarella, artichokes, roast peppers, parma ham*   £13.40

Capricciosa   *Tomato, mozzarella, ham, black olives*   £13.40

Americana   *Tomato, mozzarella, spicy sausage (hot)*   £13.40

Quattro Formaggi   *Tomato and four cheeses*   £13.40

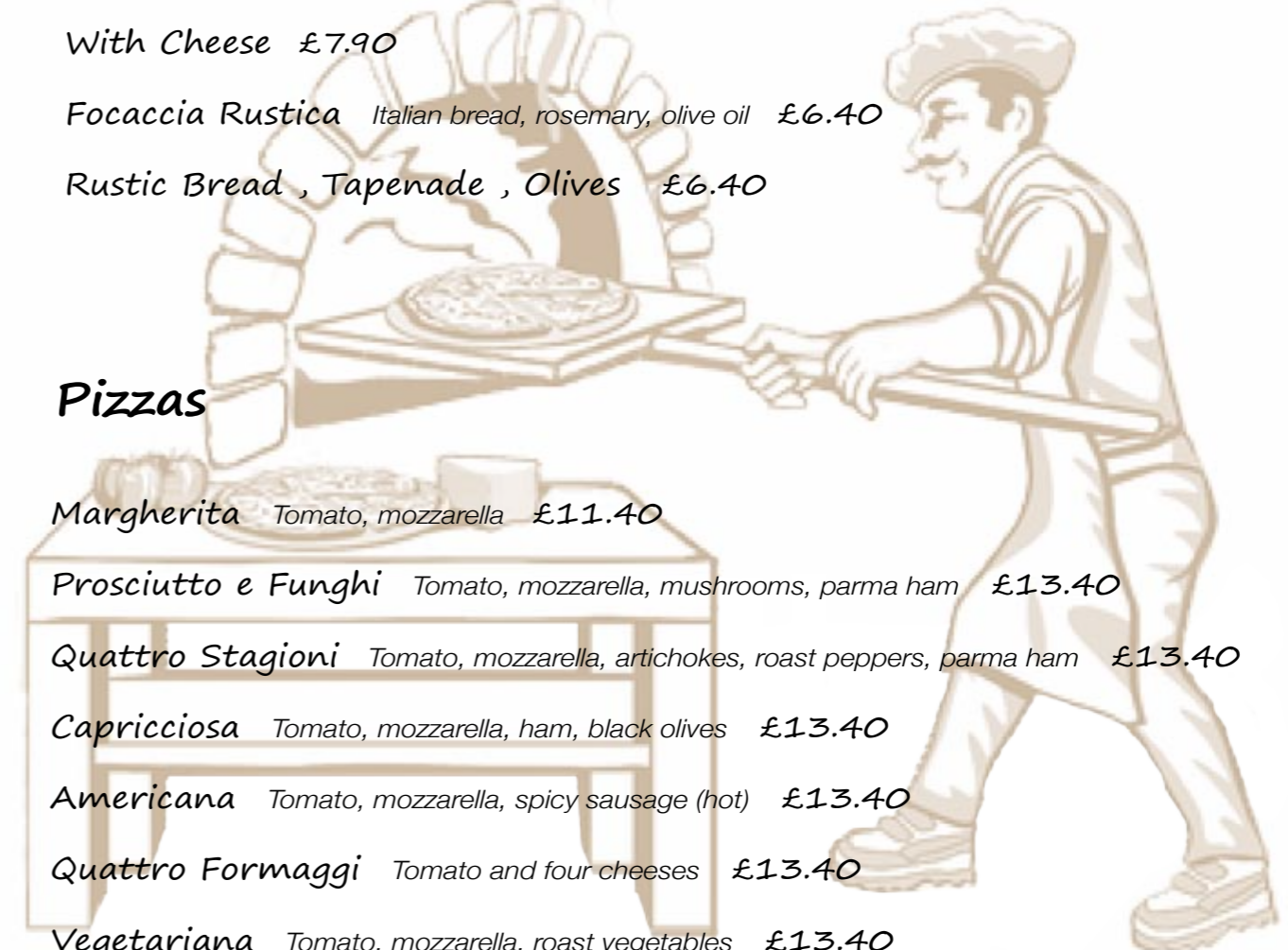Vegetariana   *Tomato, mozzarella, roast vegetables*   £13.40

Calzone   *Folded pizza, tomato, mozzarella, ham, mushrooms, spicy pepperoni*   £13.40

Hawaiana   *Tomato, mozzarella, ham, pineapple*   £13.40

Al Tonno   *Tuna fish, onions, tomnato, mozzarella*   £14.40

Rucola 'Speciale'   *Fresh chopped tomato, mozzarella, rocked salad, parma ham* £14.40

Extra Toppings from £2.20

L'Inizio e Antipasti
The Beginning and antipasti

Insalata Tricolore con Olio e Basilico (V)   £10.80
Italian salad of avocado, mozzarella and tomatoes dressed with light basil oil

Rucola e Parmigiano (V)   £10.80
Rocket salad, shavings of parmesan cheese

Salmone Affumicato alla Rucola   £12.80
Smoked salmon, rocket salad, goats cheese

Tonno e Fagioli   £11.20
Tuna, beans and onion salad

La Bresaola   £11.80
Cured fillet of beef, cut wafer thin

Insalata di Avocado e Pancetta Croccante   £11.30
A salad of avocado and crispy bacon served on a bed of lettuce

Carpaccio di Manzo   £15.30
Thin slices of raw filet of beef served with rocket salad

Vegetali alla Griglia (V)   £9.80
Grilled mixed vegetables, olive oil, balsamic vinegar

Prusciutto di Parma con Melone   £11.30
Slices of Parma ham with melon

Gamberetti Scottati al Sale e Pepe   £14.80
Sautéed prawns in salt and pepper

Sardine alla Griglia   £12.30
Grilled sardines

Minestrone di Verdure (V)   £8.90
Traditional italian clear vegetable soup

Primi Piatti e Pasta
Starters and Pasta

Spaghetti alla Napoletana (V) £11.30
Tomatoes and basil

Penne Arrabbiata (V) £11.30
Pasta quills served with a spicy tomato sauce & olives

Melanzane Parmigiana (V) £11.80
Sliced aubergine, mozzarella, tomato, parmesan

Lasagna   £11.80
Home made (meat)

Fettuccine Carbonara   £11.80
Egg noodles, bacon, egg yolk, cream, parmesan cheese

Spaghetti Bolognese   £11.80
The classic meat sauce

Gnocchi di Patate (V) £11.80
Potato dumplings, four cheese sauce

Ravioli della Casa (V) £12.30
Pasta ravioli with tomato and basil sauce

Crespelle di Vitella e Parmigiano Gratinate   £11.80
A fresh mince of veal with parmesan wrapped in pancake au gratin

Pasta served as a Main Course add   £2.10

Secondi Piatti
Main Course

Vitello alla Panna e Funghi   £17.90
Veal escalope, cream and mushroom sauce

Gamberoni Piccanti all' Aglio Dolce   £22.90
King prawns, garlic,white wine, chilli (medium hot)

Branzino Grigliato al Rosmarino   £21.90
Grilled seabass with olive oil and rosemary

Confit di Anatra   £18.90
Confit of duck with orange sauce

Coda di Rospo alla Provinciale   £21.90
Monkfish in white wine, garlic and rich tomato sauce

Filetto di Manzo al Barolo e Senape   £26.50
Beef fillet with Barolo wine and mustard sauce

Pollo alla Parmigiana   £15.90
Breast of chicken, ham, cheese

Fish and Chips   £17.50

Fegato al Burro e Salvia   £17.90
Calves liver cooked in a butter and sage

Salmone alla Zafferano   £18.90
Fresh salmon with saffron sauce

Cosciotto d' Agnello   £22.40
Roast shank of lamb

Bistecca di Manzo al Pepe Nero   £22.40
Sirloin steak of beef in a black pepper sauce

Patate e Vegetali
Potatoes and vegetables

Chips, Sauté potatoes   £5.00

Spinach   £7.00

Broccoli   £5.50

Mushrooms   £6.00

Zucchini   £7.50

Grilled Vegetables   £7.50

Salad   £5.50

Dolci e formaggio
Sweets and Cheese

Sweets from the trolley   £8.90

Ice Cream / Sorbet   £8.40

Gorgonzola Cheese   £9.90

Various coffees and Teas from   £3.70

Liqueur Coffee   £9.90

Pesce

Carne

Boutique

Food Allergies & Intolerances
Customers with allergies need to be aware of this risk and should ask the management for information on the allergen content of our food.

All prices include VAT, a 12.5% gratuity is optional