

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 venue 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 à la Carte menu or a set menu that can be individually tailored to suit your personal requirements.

Ciao

Nicola

rucola[®]

Lunch Menu



Fresh Daily Specials are also available, please see the Blackboard

Luncheon Menu

This menu is only available Monday to Saturday for parties of no more than 10 people.

Any Starter £6.50

La Bruschetta

Toasted bread, fresh tomatoes, garlic, basil

Focaccia Rustica

Italian Bread, rosemary, olive oil

Prosciutto con Melone

Parma ham, melon

Rucola e Parmigiano

Rocket Salad, Shavings of Parmesan Cheese

Vegetali alla Griglia (V)

Grilled mixed vegetables, olive oil, balsamic vinegar

Garlic Bread

Pizza base, garlic, olive oil

La Bresaola

Cured fillet of beef, wafer thin cut

Avocado con Pancetta

Avocado salad, crispy bacon

Sardine alla Griglia

Grilled Sardines

Any Pizza £9.50

Margherita

Tomato, mozzarella

Prosciutto e Funghi

Tomato, mozzarella, Parma ham, mushroom

Americana

Tomato, mozzarella, spicy sausage (hot)

Vegetariana

Tomato, mozzarella, roast vegetables

Hawaiana

Tomato, mozzarella, ham, pineapple

Capricciosa

Tomato, mozzarella, ham, black olives

Extra toppings from £ 2.20

Any Main Course £11.50

Filetto di Trota Salmonata al forno con Pomodorini

Fresh fillet of salmon trout with cherry tomatoes

Vitello alla Panna e Funghi

Veal escalope, cream and mushroom sauce

Melanzane Parmigiana

Sliced aubergine, mozzarella, tomato, parmesan

Fettuccine Carbonara

Egg noodles, bacon, egg yolk, cream, parmesan

Crespelle Ripiene

Pancake, veal, spinach, parmesan "au gratin"

Penne Arrabbiata

Spicy tomato, garlic, black olives

Spaghetti alla Napoletana

Tomatoes, basil, garlic

Fegato Burro e Salvia

Calves liver, butter, sage

Pollo alla Parmigiana

Breast of chicken, ham, cheese

Fish and Chips

Confit di Anatra

Confit of duck with orange sauce

Lasagna

Home made (meat)

Spaghetti Bolognese

The classic meat sauce

Main courses are served with a bowl of sauté potatoes and a bowl of vegetables of the day

Daily Specials are also available

Side Orders

Chips, Sauté Potatoes	£5.00
Spinach	£7.00
Broccoli	£5.50
Mushrooms	£5.50
Zucchini	£7.50
Grilled Vegetables	£7.50
Salad, Green or Mixed	£5.50

Sweets

Sweets from the Trolley	£8.90
Ice Cream / Sorbet	£8.40
Gorgonzola Cheese	£9.90
Coffees and Teas from	£3.70
Liqueur Coffee	£9.90



All prices include VAT, a 12.5% gratuity is optional

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.

