

MODERN ITALIAN DINING

La Dantri

BY DANIEL BADEA



www.ladantri.com

MENU



ANTIPASTI



Some menu items can be adapted to be gluten free upon request.

CROCCHÉ DI MARE 14

Crispy smoked haddock and seafood croquettes served with homemade tartar sauce, pickled beetroot and a fresh green garnish.

GRILLED PRAWNS (GF) 15

Our signature chargrilled head-on shell-on king prawns, marinated in extra virgin olive oil, garlic, lime, and herbs, served with a garlic butter and chilli dip.

BBQ FRITTELLE 12

Slow-cooked BBQ-infused pulled pork and potato fritter, coated in herbed panko breadcrumbs and deep-fried until golden brown, served with crunchy apple slaw and 'Nduja mayo.

CROSTINI ROSSI (V|VG) 11.5

House-baked bread, toasted to perfection, topped with creamy roast pepper hummus, sundried tomatoes and marinated olives.

FUNGHI ALLA CREMA (V) 10.5

Sautéed mushrooms in a rich, creamy garlic and herb sauce, served with toasted house-baked bread for the perfect dip.

BURRATA CAPRESE (GF|V|N) 14

Creamy burrata paired with fresh cherry tomatoes and fragrant green pesto, finished with a drizzle of extra virgin olive oil.

PESCE E CARNE



BACCALÀ CALABRESE 29

Pan-seared cod with rich 'nduja butter and mussel sauce, served alongside roasted baby potatoes and topped with herb pangrattato

POLLO AL PESTO 24

Tender chicken breast filled with ricotta, sun-dried tomatoes and pesto, served on a smooth roasted red pepper and chickpea purée, accompanied by crisp Sardinian flatbread.

LOMBO DI MAIALE (GF) 26

Pan-seared pork loin cooked with capers, butter and lemon sauce, served with buttery mashed potatoes, roasted carrots and parsnips.

ORATA (GF) 25

Pan-seared Seabream filets, served with peas, creamy capers & Dijon mustard sauce and served alongside roasted broccoli

AGNELLO AL MIRTILLO (GF) 30

Tender grilled lamb cutlets served with silky carrot purée, grilled courgette, roasted potatoes, and a red wine and blueberry reduction.

RIBEYE (GF) 29

Char-grilled 10oz 32-day aged ribeye cooked to your liking, and served with rocket and radish salad.

ACCOMPANY THE STEAK WITH THE CHOICE OF BLUECHEESE, PEPPERCORN (AT £3.5 EACH)
OR CREAMY TRUFFLE SAUCE (AT £4.5)

(VG)- vegan (V) -vegetarian (GF)-gluten free (N)- contains nuts

Menu items may contain or come into contact with allergens, if you do suffer from any allergies please ask a member of the team.

LA PIZZA

HOT HONEY PEPPERONI 14

Pepperoni, Napoli sauce, and Fior di Latte mozzarella, finished with a drizzle of house-infused hot honey.

MARGHERITA (V) 12

Classic and simple - Napoli sauce, fresh basil, and Fior Di Latte mozzarella.

ELEGANTE 14

Pistachio pesto-based pizza topped with Fior di Latte mozzarella, burrata dollops, prosciutto crudo and fresh rocket.

PATATE BLU 17

White-based pizza topped with Fior di Latte mozzarella, Salami milano, potato, and blue cheese.

RUSTICA (N|V) 13.5

In house-made Romesco sauce (made with roasted red peppers, tomatoes, nuts, and garlic) sundried tomatos, mushrooms, olives, ricotta, and mozzarella.

CALZONE 14

Folden pizza filled with prosciutto cotto, mushrooms and Fior di latte mozzarella, served with Napoli sauce

CRUST DIPPERS - PERFECT FOR DIPPING!

GARLIC AIOLI | NDUJA MAYO | PESTO MAYO (N) | HOT HONEY - £1.5 EACH OR £4 FOR 3

TOP ANY PIZZA, PASTA OR RISOTTO WITH CREAMY CALABRIAN BURRATA CHEESE - £5.5

Please let us know if you prefer Vegan Mozzarella on any Vegetarian Pizza.

PASTA E RISOTTO

Please inform a staff member for GF alternatives, or to cater for allergies.

TAGLIATELLE DI MARE 16

Light tomato based tagliatelle pasta with mixed seafood (calamari, mussels, prawns & white fish), chilli, garlic, and a touch of white wine.

VEGANO (VG|V) 14.5

Sphagetti tossed in Napoli sauce, with roasted pepper, mushrooms, zucchini, red onion and topped with herb pangratato.

AMATRICIANA 14

Classic Roman spaghetti with crispy guanciale, Napoli sauce, fresh chilli and Pecorino Romano.

RISOTTO DANTRI (GF) 19

Carnaroli rice cooked with garden peas, guanciale, smoked haddock & zucchini, finished with grana padano & butter.

RIGATONI PICCANTE 15.5

Rigatoni pasta with chorizo, roasted peppers, Napoli and cream pink sauce infused with a touch of brandy, and chillies for an extra kick.

LASAGNA 14.5

Layers of egg pasta sheets, beef-pork ragu, creamy béchamel sauce, topped with melted mozzarella.

RAVIOLI A SPIRALE 22.5

King prawn and ricotta ravioli spirale, served in a rich, creamy prawn bisque and topped with black herring caviar pearls.

RISOTTO ROSSO (GF) 17

Spicy 'Nduja and roasted pepper risotto, topped with creamy stracciatella cheese.

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CONTORNI

SKIN ON FRIES 5

SEASONAL VEG 5

MIXED SALAD 5

PARMESAN MASH 6.5

BROCCOLI WITH ARRABIATA SAUCE
(TOMATO, CHILLI & NDUJA SAUCE) 5

BAMBINO

Kids menu served for ages 13 and below.

CLASSIC TOMATO PASTA 6

CHICKEN NUGGET, FRIES & SALAD 7

MARGHERITA 6

Add any Pizza Toppings 0.50 each

PAN SEARED SEABREAM, CREAMY MASH & ROAST BROCCOLI 8

ESCLUSIVA

We offer 'Alta Cucina', a premium dining experience that embodies the essence of 'high cuisine'. This exclusive selection showcases the finest ingredients and craftsmanship, available by pre-order 10 days in advance.

MATURED TOMAHAWK STEAK 1 - 1.2 KG 85

32-day matured Tomahawk, 1-1.2kg, designed for sharing and cooked to your liking.

JAPANESE A5 WAGYU SIRLOIN 8OZ 195

A5-grade Japanese beef embodying exceptional marbling and texture, delivering buttery-soft meat with an intense, rich flavour. Origin: Kagoshima / Miyazaki Japan

(Accompany the above steaks with any choice of steak sauces or sides priced above.)

Menù *Prima Sera*

Enjoy our early bird menu, featuring a selection of classic Italian dishes, available Monday to Thursday from 17:00 to 19:00. Please ask a member of staff to view the menu.

TWO COURSE MEAL ... £19

THREE COURSE MEAL ... £25

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