

MODERN ITALIAN DINING

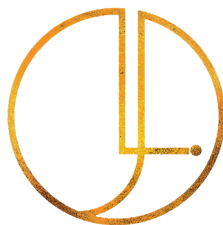
La Dantri

BY DANIEL BADEA



www.ladantri.com

MENU



ANTIPASTI

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.

ARANCINO 10.5

House-made crispy rice balls filled with prosciutto cotto and Fior di Latte mozzarella, served with Napoli sauce, parmesan shavings and rocket salad.

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.

BEETROOT CROSTINI (V|VG) 11.5

House-baked sourdough bread, toasted to perfection, topped with creamy beetroot hummus, chargrilled zucchini, and marinated olives.

FUNGHI ALLA CREMA (V) 10.5

Sautéed mushrooms in a rich, creamy garlic and herb sauce, served with toasted house-baked sourdough 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

GAMBERI AL PROSECCO (GF) 29

Pan-seared head-on, shell-on prawns sautéed with peppers, onions, and butter in a delicate Prosecco sauce, served with zesty lemon risotto.

ROULADE DI POLLO 24

Tender chicken roulade filled with ricotta, guanciale, and spinach, wrapped in Parma ham, served on a rich mushroom sauce, and topped with crispy onions.

FILETTO DI MAIALE (GF) 26

Pan-seared pork tenderloin served with caramelised carrots, roasted cauliflower, truffle mashed potatoes, and a rich red wine and dark chocolate jus.

SAPORE DI MARE (GF) 25

Sesame and chive-crusted mackerel, served with silky pea purée, roasted cauliflower, and a zesty lemon vinaigrette.

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

Explore our range of artisanal pizzas, each featuring 48-hour leavened dough made from finest Caputo flour founded in Naples in 1924 and revered worldwide by chefs for its role in creating the perfect Neapolitan pizza. Paired with Fior Di Latte cheese, known for its mild, sweet flavour that enhances every bite.

DIAVOLA 14

Spianata Calabrese, fresh chilli, Napoli sauce, and Fior di Latte mozzarella, finished with a drizzle of house-infused chilli extra virgin olive oil.

RUSTICA (N|V) 13.5

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

CALZONE 14

Folded pizza filled with Fior di Latte mozzarella, prosciutto cotto, and mushrooms, topped with Grana Padano shavings and served with Napoli sauce

GAMBERI & CHORIZO 17

White-based pizza topped with Fior di Latte mozzarella, chorizo, king prawns, fresh arugula, and drizzled with house-infused chilli extra virgin olive oil.

MARGHERITA (V) 12

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

MONA'S (N) 15

Green pesto-based pizza topped with Fior di Latte mozzarella, chicken, Salami Milano, and sunblush tomatoes

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.

POLLO E FUNGHI GNOCCHI 14

Soft potato gnocchi coated in a rich, creamy chicken and mushroom sauce with garlic, white wine, and Parmesan.

TAGLIATELLE ALLA ROMESCO (N|V) 14.5

Tagliatelle tossed in Romesco sauce with sunblush tomatoes, cherry tomatoes, and olives, topped with grilled zucchini florets and creamy burrata.

CLASSIC CARBONARA 14.5

Classic spaghetti with crispy guanciale, egg yolk, crushed black pepper, and Pecorino Romano.

RISOTTO TARTUFO (VG|V) 18

Creamy risotto with champignon and porcini mushrooms in a rich truffle sauce.

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, slow-cooked 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 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

TRUFFLED MASHED POTATO 6.5

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

BAMBINO

Kids menu served for ages 14 and below.

CLASSIC TOMATO PASTA 6

CHICKEN NUGGET, FRIES & SALAD 7

MARGHERITA 6

Add any Pizza Toppings 0.50 each

PAN SEARED MACKEREL, PEAS PUREE & ROAST POTATOES 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.

JAPANESE A5 WAGYU SIRLOIN 8OZ 195

A5-grade Japanese beef embodying exceptional marbling and texture, delivering buttery-soft meat with an intense, rich flavour. Pair it with our twenty year old vintage 'Marramiero Montepulciano' for an elevated dining experience.

Origin: Kagoshima / Miyazaki Japan

Accompany the steak 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 16:00 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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