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Lani	(bread)

Olive Miste Marinate con Pane Della Casa Toasted homemade ciabatta with mixed olives, extra virgin olive oil and a balsamic syrup.	(Ve)	£4.95
<b>Bruschetta Romana</b> Garlic marinated tomatoes tossed with red onions finished with the finest extra virgin olive oil and shredded basil leaves on toasted Altamura bread.	(Ve)	£4.95
<b>Pizza Marinara</b> Classic pizza bread with Italian tomatoes, fresh garlic and finished with a basil oil infusion.	(Ve)	£5.95
Pizza Marinara con Mozzarella The same delicious pizza bread as above but with melted mozzarella.	(V)	£6.95
<b>Pizza al Rosmarino</b> White pizza base topped with fresh rosemary, extra virgin olive oil and flaked sea salt.	(Ve)	£5.45
Pizza Bianca con Rucola Pizza bread topped with fresh garlic oil, finished with fresh rocket	(V)	£6.95

# Antipasti Freddi (cold starters)

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Caprese di Buffala Italian baby buffalo mozzarella tossed with ripe cherry tomat red onion, basil infused oil and a balsamic reduction.	oes,	(V)	£6.95
<b>Salmone Scozzese Affumicato</b> Finest Scottish oak smoked salmon simply finished with wild leaves and crème fraiche.	rocket		£7.45
<b>Cocktail di Gamberetti</b> Atlantic prawns on a mixed leaf salad with homemade marie sauce and a wedge of fresh lemon.	rose		£7.45
<b>Prosciutto di Parma</b> Finest Parma ham aged for twelve months served with rocker parmesan shavings.	t and		£8.45
<b>Antipasto Misto</b> Selection of Italy's finest cured meats, served with pickles, mi and creamy dolcelatte cheese and bread sticks.	xed olives		£8.45
Patê della Casa Homemade pate, hot toasted Pugliese bread, mixed leaves as paired chutney.	nd a		£7.45

## Antipasti Galdi (hot starters)

Zuppa del Giorno Soup of the day served with warm focaccia bread (please ask your waiter for today's soup).		£4.95
<b>Calamari Fritti</b> Dusted calamari rings lightly fried, served with homemade tartare sauce and fresh lemon.		£7.45
Gamberoni Saltati all' Aglio e Peperoncino Sautéed king prawns smothered in garlic and chilli with cherry tomatoes and a white wine butter sauce.		£8.95
Funghi alla Crema D'Aglio Button mushrooms in a creamy garlic sauce served with Italy's most famous Altamura toast.	(V)	£7.95
Capesante e Gamberi King scallops and king prawns sautéed with chilli, garlic and white wine, finished with a rich tomato, pea and oregano sauce. Accompanied with toasted ciabatta.		£9.95
<b>Costine di Maiale</b> Chefs own secret recipe, sweet and sticky BBQ spare ribs.		£7.95
<b>Tempura di Merluzzo</b> Cajun marinated cod goujons fried in a light tempura batter paired with a tangy citrus mayo.		£7.95
<b>Mozzarella Milanese</b> Panko breaded mozzarella smothered with a tantalising napolitana sauce, rucola and infused basil oil.	(V)	£6.95
<b>Fritto Misto di Mare</b> Selection of cod goujon, king prawns , calamari, courgettes, lightly dusted and deep fried, served with garlic mayo.		£8.95
Insalata del Contadino Warm salad of crispy pancetta and mushrooms on a bed of mixed leave and a light grain mustard dressing	S	£7.45
<b>Insalata alla Cesare</b> Cesar salad with mixed leaf lettuce, cucumber, rocket, homemade croutons and parmesan shavings.		£6.95

(V) = Vegetarian (Ve) = Vegan

£7.95

Le Laste

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<b>Spaghetti Bolognese</b> (Ve option) The most famous classic Italian pasta.	Starter - £7.95	Main - £10.95	
Ravioli All' Astice e Granchio Lobster and crab filled parcels, cherry tomatoes, spring onions, Icelandic prawns in a creamy tomato san	Starter - £9.45	Main - £13.45	
Spaghetti con Verdure Grigliate Piccanti (Ve) Selection of chargrilled vegetables sautéed with chilli, garlic and black olives in a napolitana sauce.	Starter - £6.95	Main - £9.95	
<b>Risotto Di Mare</b> Italian arborio rice, mixed with prawns, crayfish, calamari, sea bass and scallops in a delicate garlic and white wine sauce.	Starter - £9.95	Main - £13.95	
<b>Risotto Funghi Selvatici (V)</b> Pan fried wild mushroom and spring pea risotto in a rich creamy garlic sauce topped with wild rocket and freshly shaved parmesan.	Starter - £7.95	Main - £10.95	
Tagliatelle Con Salmone e Gambero di Fiume Ribbons of fresh pasta tossed with Scottish salmon, crayfish and sun-dry tomatoes in a creamy Napoli sauc	<b>Starter - £8.95</b> e.	Main - £11.95	
<b>Rigatoni Con Pollo</b> Pan fried fresh chicken ribbons, roasted peppers and asparagus in a fresh cream sauce.	Starter - £7.95	Main - £10.95	
<b>Spaghetti con Polpette</b> Homemade beef meatballs tossed together with spaghetti and fresh tomato Napolitana sauce.	Starter - £7.95	Main - £10.95	
Layers of egg pasta with homemade beef Bolognese and bechamel sauce, topped with 100% mozzarella cheese and baked till golden brown (careful very hot d	Starter - £7.95 ish).	Main - £10.95	
<b>Spaghetti Carbonara</b> Diced smoked pancetta and black pepper pan fried in a creamy parmesan cheese sauce.	Starter - £6.95	Main - £9.95	
<b>Rigatoni Alla Matriciana</b> Smokey bacon, chili, garlic, onion and cherry tomatoes sautéedtogether and finished off in a zingy tomato Napolitana sauce.	Starter - £6.95	Main - £9.95	
Ravioloni di Funghi gigante (V) Giant filled mushroom ravioloni, in a wild mushroom, onion, garlic andcream sauce, topped with fresh rucola and parmesan shavings.	Starter - £8.95	Main - £11.95	
Why not add extra's?			

• Seafood, Meat and Mozzarella £1.25 Any kids pasta plus a mixed ice cream £7.99 Gluten free pasta available upon request

#### La Lizzeria Classica

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Classic Margherita The finest Italian tomato sauce with creamy mozzarella and shredded basil.	(V)	£9.95
<b>Mexicano</b> A classic margherita base topped with blackened roasted cajun chicken breast and sweetcorn		£10.95
<b>Diavola</b> A duo of spicy Calabrian salamis, mozzarella and tomato sauce with a tipple of chili infused oil.		£10.95
<b>Quattro Carni</b> Roasted chicken breast, ham, salami, homemade beef meatballs, creamy mozzarella and a tangy tomato sauce.		£11.95
Calzone Classico Classic folded pizza with mozzarella, ham, wilted spinach and mixed mushrooms served with a tantalizing Napolitana sauce.		£10.95
<b>Pizza Fresca</b> Tangy tomato, a sprinkle of mozzarella finished with wild rocket leaves, thin sliced Tuscany ham and grana parmesan shavings.		£10.95
Calzone Kiev Folded pizza with roasted chicken breast, mozzarella and garlic butter served with a warm tangy tomato sauce.		£10.95
<b>Tonno</b> Creamy mozzarella, tomato sauce, fresh tuna flakes, red onion and olives.		£10.95
Chorizo e Bocconcini Pizza topped with a tomato sauce, fresh mozzarella balls, roasted red onions, peppers and the best Spanish chorizo.		£10.95
<b>Zucchini</b> A selection of chargrilled vegetables, tangy tomato sauce, honey goats cheese and fresh buffalo mozzarella finished with a drizzle of basil infused oil.	(V)	£10.95
<b>Hawaiana</b> A British favourite, tomato, mozzarella, ham and pinapple.		£10.95

#### Any kids pizza plus a mixed ice cream £7.99

Why not add extras?

• Seafood, Meat and Mozzarella £1.25 Vegetables 75p All our dough is homemade • Our mozzarella is never less than 100% Vegan mozzarella available • Gluten free pizza base - £2.50 extra

#### Specialita di Pollo (chicken)

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<b>Pollo del Bosco</b> Pan fried chicken breast with garlic, shallots, mushrooms, white wine and finished with a rich herb napolitana sauce.	£14.95
<b>Pollo Cordon Bleu</b> Breaded chicken breast with roast ham and mozzarella cheese, pan fried with sage, served on mixed leaves and fresh lemon.	£14.95
<b>Pollo con Asparagi e Porri</b> Pan fried chicken breast with leeks and asparagus finished with a splash of prosecco and cream.	£14.95
<b>Pollo Ruspante con Funghi e Pancetta</b> Oven roast organic chicken supreme on top of pancetta with wild mushrooms and flamed with a brandy and cream sauce.	£14.95
<b>Pollo Ruspante Zucchini e Asparagi</b> Oven roasted organic chicken supreme in a rich tomato sauce with olives, courgettes and asparagus.	£14.95

#### Vitello (veal)

£15.95

£18.95

£17.95

Vitello Pizzaiola

**Fillet Stroganoff** 

Pan fried Veal escallops, accompanied with tomato sauce capers black olives and oregano.	_13133
Vitello alla Milanese Panko breaded veal escallops pan fried in a butter and sage sauce served with a side order of spaghetti napolitana.	£15.95
<b>Vitello al Limone</b> Pan fried veal escallops with fresh lemon segments, white wine and butter finished with fresh parsley.	£15.95
Vitello alla Crema Pan fried veal escallops flamed with brandy, sautéed mushrooms	£15.95

### Specialita' di Garne (beef)

Sautéed strips of beef fillet flamed with brandy and paprika in a mushroom and cream sauce, served with steamed rice.	
<b>Fillet Teriyaki</b> Sautéed beef fillet ribbons in a garlic, ginger and chilli oyster sauce; tossed with julienne vegetables and bean sprouts then served with steamed rice.	£18.95
<b>Ribeye Gorgonzola</b> Chargrilled prime cut of ribeye topped with melted blue cheese served on a rocket, tomato and red onion salad.	£21.95

## Garni Grigliate (hand cut beef on the grill)

Ribeye	10oz	£21.95
Sirloin	10oz	£21.95
Fillet	9oz	£23.50

Calca nam	le Carni	£2.50
	All our steaks are served with sweet cherry tomatoes and grilled mushroom.	

#### Pepe (cream, peppercorn, brandy, demi-glace), Diane (cream, mushroom, French mustard) Aglio (garlic, chilli, oil), Chasseur (mushroom, tomato, demi-glace)

A plentiful mixture of skewered king prawns, fresh salmon, seabass fillet

and cod loin drizzled with a lemon butter sauce.

Grilled wild seabass fillet and grilled skewered king prawns

**Branzino con Gamberoni** 

#### Pesce (fish)

Fish Platter	£19.95
Salmone Piccante Grilled Cajun blackened salmon fillet served on oriental stir fry vegetables.	£16.95
Salmone Fiorentina Grilled salmon fillet with a creamy spinach and prawn sauce.	£16.95
Merluzzo Provencale Sautéed cod pieces, king prawns in chilli and garlic with shallots, mushrooms, Napoli sauce served with steamed rice.	£16.95
<b>Branzino Zenzero</b> Sizzled seabass fillets with ginger, chilli and spring onion.	£16.95
finished with garlic and chilli infused butter and white wine.	

#### Verdure e Gontorni (side dishes)

<b>Insalata Mista</b> House mixed salad.	£3.95	<b>Zucchini Fritti</b> Lightly battered and fried tempura courge	<b>£3.95</b> ettes.
Insalata di Rucola Rocket, parmesan shavings and palsamic reduction.	£3.95	Spicy wedges	£3.95
		Shoe string fries	£3.95
Pomodori e Cipolla Plum tomato and fresh onion finished with basil oil.	£3.95	Homemade chunky chips	£3.95
		Panaterre potatoes	£3.95
<b>Spinaci</b> Fresh spinach sautéed with fresh chilli and garlic.	£3.95	With rosemary oil.	
		Green Beans	£3.95
	£3.95	Sweet potato fries	£3.95
Funghi Saltati Sauteed mushrooms in butter.		Steamed Mixed Vegetables	£3.95
		Steamed Rice	£1.95

Insalata alla Cesare con Pollo

The same tasty salad as above with added chicken breast.





Bon appétit

Disfrute de su comida

**Enjoy Your Meal** 

Desfrute de sua refeição

**Buon Appetito** 

Mwynhewch eich bwyd

igawdu ikla tiegħek

**Smacznego** 

Taitneamh a bhaint as do chuid béile

Jabulela ukudla kwakho

# **OPENING TIMES:**

Monday - Friday 5pm - 9:30pm

**Saturday & Sunday** 

12pm - 9:30pm

Ask your waiter if you have any allergy or dietary requirements

Tel: 01924 473970

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Bradford Rd • Batley
West Yorkshire • WF17 6JD

The managment reserve the right to refuse admission

All food is subject to availability

We do not use genetically modified products



