

# Main Menu

## Italian Nibbles

**Bruschetta classica** – toasted bread with a marinade of tomato, basil, garlic and olive oil £5.95

**Pane fatti in casa** – home made bread with balsamic oil and mustard butter £5.95

**Marinated olives** – £3.95

## Starters

**Antipasto** £19.95 (to share)

Selection of Italian cured meats and cheeses with bread, olives, grilled red pepper and artichokes

**Arancine classico** £8.95

Filled with mozzarella and mushrooms, served with a classic Napoli sauce, grana padano shavings and crispy mushrooms

**Formaggio di capra** £8.95

Grilled goats cheese with balsamic crustini, grilled red pepper, basil oil and red onion marmalade

**Maiale smaltato** £9.95

Belly of pork, glazed with honey and apple cider, served with toasted olive oil bread, sweet and sour carrots and parsnip crisps

**Paté della casa** £8.95

Home made chicken liver paté, served with crispy pancetta crumbs, gherkins, mustard butter, grilled bread and red onion marmalade

**Gamberoni mare e monti** £10.95

Pan fried king prawns finished in a rich arrabbiata and pepperoni sauce, served with pizza bread

## Main Courses

**Pollo alla cacciatora** £17.95

Old time favourite with marinated chicken thighs, boneless and skinless, finished in a rich tomato, herbs, olives and peppers ragu, served with roasted new potatoes and rocket salad

**Orata alla toscana** £22.95

Pan seared sea bream fillets finished in a cherry tomato, prawn, caper and butter sauce, served with spinach and roasted new potatoes

**Spiedini di agnello** £19.95

Skewers of marinated lamb with roasted potatoes, green beans and a rosemary red wine sauce

**Costata di manzo** £26.95

10oz perfectly matured ribeye steak, our favourite cut due to its marble, this cut is succulent – best enjoyed medium to rare – we serve it with chips, sautéed mushrooms and peppercorn sauce

**Spaghetti carbonara** £14.95

Classic creamy pancetta and grana padano sauce tossed with spaghetti pasta and topped with a lightly poached egg yolk

**Rigatone di gamberi** £17.95 (vegan option available)

King prawns cooked in a rich tomato arrabbiata sauce tossed with rigatone pasta topped with balsamic rocket

**Lasagne fatti in casa** £14.95

Home made lasagne, served with garlic bread, topped with pecorino cheese

**Cannelloni al forno** £14.95

Old classic, pasta filled with a combination of ricotta, spinach, grana padano and egg, finished in the oven with tomato sauce and mozzarella, served with garlic bread

**Calzone Kiev** £14.95

Folded pizza filled with mozzarella, chicken, mushrooms and garlic butter, served with tomato sauce

## Main Courses – contd

### Calzone diavola £17.95

Folded pizza filled with mozzarella and a nduja, chorizo, chicken and salami ragu, served with balsamic rocket salad

### Pizza Margherita £12.95 (vegan option available)

Tomato and mozzarella based pizza topped with fresh burrata and crispy basil leaves

### Pizza pepperoni duo modi £14.95

Classic pepperoni pizza with cured sausage fior di late and San Marzano tomato

### Pizza Calabrese £16.95

San Marzano tomato sauce, mozzarella, Calabrian nduja spicy sausage, olives, pepperoni and salami, topped with rocket

### Pizza gamberoni £16.95

Tomato and mozzarella based pizza topped with king prawns, capers and chorizo, finished with rocket and roasted red peppers

### Pizza formaggio di capra £14.95 (vegetarian)

Tomato and mozzarella based pizza with goats cheese, grilled red peppers and red onion marmalade

### Pizza capricciosa £14.95

Tomato and mozzarella based pizza topped with ham and mushrooms

### Pizza veganese £13.95 (vegan)

Tomato and vegan mozzarella based pizza with artichokes, marinated cherry tomatoes, red onions and balsamic rocket

## Desserts

### Banoffee della casa £8.95

House banoffee pie with Biscoff biscuit base and a shot of Baileys

### Tiramisu della casa £8.95

Home made tiramisu served with espresso coffee

### Limoncello pannacotta £8.95

Classic panna cotta with lemon liqueur and crushed amaretti biscuits, served with a shot of limoncello for extra strength

### Torta formaggio £7.95

Cheesecake served with berry salad

### Cannoli classico £7.95

Classic Italian pastry served with vanilla ice cream

### Selezione di gelati £2.50 per scoop

Italian gelato (Ice cream selection)

Vanilla, strawberry, chocolate, blood orange, passion fruit

Note: if you have any allergies, intolerances or special dietary requirements, please let us know

An optional 10% service charge will be added to tables of 6 or more

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