

Main Menu

To start, to share or on the side

12 inch Garlic pizza bread ✓

Plain 4.00, Cheese 4.90, Tomato 4.40, Messicana 4.60, Focaccia al Rosmarino 4.20

5 Dough balls filled with mozzarella cheese served with garlic and parsley dip ✓ 5.50

Bruschetta romana ✓ (✓ without parmesan shavings) 5.90

Toasted home-made bread topped with freshly chopped tomatoes, basil, garlic and parmesan shavings

Zuppa del giorno ✓ GF* 4.50

Chef's home-made soup of the day served with freshly made bread – your waiter will tell you about today's choice

Caprese salad GF 5.90

Traditional Italian tomato and mozzarella salad with torn basil leaves, a sprinkle of oregano and drizzled with extra virgin olive oil

Melone ✓ ✓ GF 4.30

Sweet and juicy melon with fresh fruit (add parma ham for an additional £3)

Funghi ripieni ✓ 5.95

Oven baked mushrooms stuffed with breadcrumbs, garlic and our secret blend of herbs

Fegatini di pollo GF* 6.40

Chicken livers sautéed with mushrooms, onions, chilli, peppers and white wine

Paté della casa 5.90

La Corte home-made pâté of the day served with toast

Gamberoni orientale 8.20

King prawns pan fried with ginger, spring onions, cherry tomatoes, parsley and Calabrian chilli flakes

Calamari fritti 6.80

Deep fried squid with salad garnish and tartar sauce (optional)

Salmone affumicato GF* 7.50

Smoked salmon and prawns with marie rose sauce

✓ denotes dishes which are suitable for vegetarians ✓ denotes dishes which are suitable for vegans
GF Gluten Free GF* We can adapt this dish to a gluten free option if pre-ordered in advance

All our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients - If you have a food allergy, please let us know before ordering.

Pasta e risotto

Lasagne	9.00
Layers of pasta with bolognese and béchamel sauce	
Cannelloni	9.00
Layers of pasta rolled and filled with meat and spinach, topped with chef's tomato and béchamel sauce	
Spaghetti bolognese	9.00
Spaghetti served with traditional Italian bolognese sauce	
Spaghetti carbonara GF*	9.00
Spaghetti with a sauce made with pancetta, eggs and fresh cream, parmesan cheese and seasoned with black pepper	
Penne arrabbiata GF*	9.00
Penne pasta in a tomato sauce with spicy salami, onions and chilli (✓ without salami available)	
Agnolotti all'astice	11.90
Pasta parcels filled with lobster in a sauce of Atlantic prawns, white wine, cream and a touch of tomato	
Farfalle al salmone	10.50
Butterfly shaped pasta with fresh salmon with a touch of tomato and fresh cream	
Bistecca vegana ✓ V	12.90
This new unique vegetarian/vegan style steak is made with a selection of vegetables and legumes, served with pasta in Chef's tomato sauce	
Risotto ai funghi porcini ✓ V	10.90
Risotto rice with onion, garlic, our secret blend of herbs, chestnut and porcini mushrooms	

Pizza

Our pizzas are 12 inch and have a cheese and tomato thin base (please advise if you would like a thicker base)
Extra toppings £1

Margherita ✓	7.90	Gamberetti e tonno	9.50
The classic mozzarella, tomato and oregano		Prawns and tuna	
Vegetariana ✓	8.50	Gorgonzola e mele	9.50
Mushrooms, red onion, peppers and sweet corn		Gorgonzola cheese and sliced apple	
Salami	9.20	Carbonara	9.20
(with cheese balls an additional 50p)		A white pizza with bacon, beaten egg, parmesan and black pepper	
Spicy salami with or without cheese dough balls		Hawaiian	8.95
Prosciutto	8.70	Ham and pineapple	
Ham		La Corte	9.95
Romana	8.95	Wild boar, goats' cheese and caramelised onion	
Ham and mushroom		Pizza Caterina (Pizza Catherine)	9.95
Calabrese	9.30	Salami, red onion, mushrooms and fresh rocket	
Spicy salami and n'duja spicy Calabrian paté		La Corte is proud to support St. Catherine's Hospice by donating £1 every time this pizza is ordered.	
Franco	8.95		
Chicken and sweetcorn			

Carne e pesce

All served with potatoes and our seasonal vegetables of the day (unless stated)

Pollo GF*	13.90
Steamed breast of chicken with a choice of sauce: cream sauce (cream, white wine, onions and mushrooms) or pepper sauce (cream, brandy and freshly ground black pepper)	
Pollo corte GF*	14.90
Chicken breast filled with mozzarella and pesto then oven baked in a foil pouch with a light sauce made with cherry tomatoes, white wine, splash of cream, garlic and pesto	
Beef stroganoff	15.50
Tender strips of sirloin steak cooked in a creamy sauce with mushrooms, onions, paprika, a touch of red wine, French mustard and served with rice	
Pollo volcano	13.90
Pan fried chicken breast strips cooked in a sauce of red onion, peppers, chilli, basil, garlic, tomato sauce and served with rice	
Salmone gamberetti	15.95
Fresh salmon fillet cooked with cherry tomatoes, spring onion, atlantic prawns and a sauce with cream and a touch of tomato	
Bistecca ai ferri	18.00
Grilled sirloin steak served plain GF* or with one of our special sauces below	
Filletto di manzo	25.00
Grilled prime 10oz fillet steak served plain GF* or with one of our special sauces below	

Sauces: Additional £2

Barolo sauce – Barolo wine reduction sauce

Diane sauce - Mushrooms, onions and French mustard, finished with cream and white wine

Pepper sauce - Cream and brandy sauce with freshly ground black pepper

Boscaiola sauce - Tomato sauce with mushrooms, onions, olives, demi-glace and red wine

Gamberoni all' aglio GF*	17.20
Pan fried king prawns cooked with garlic, parsley, and white wine. Served with your choice of rice or fresh seasonal vegetables	
Seabass alla griglia GF*	15.95
Freshly caught grilled sea bass	

Sides:

Mixed side salad   **GF** 4.00 Bowl of mixed olives   3.90 Chips  2.50

Please also see our chef's specials board with today's choices

  **GF** Please also see our specials blackboard for other vegan, vegetarian and gluten free options. Or we can make you something special? Just ask your waiter.

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