

Antipasti / Starters

Zuppa del Giorno **£12.00**
(Soup of the day)

Calamari Fritti **£16.00**
(Deep fried calamari in light breadcrumbs)

Insalata Tricolore - (Salad) V **£16.00**
(Mozzarella from Campana, tomatoes, pesto and rocket)

Cestino di Salmone Affumicato **£17.00**
(Scottish smoked salmon rosette marinated in beetroot and stuffed with cream cheese)

Gamberi Rustici **£17.00**
(Tiger prawn sauté in garlic,herbs,lemon and tomato sauce,served with toasted bread)

Rotolini di Zucchini **£16.00**
(Roulade of grilled-courgettes with Parma ham, cream cheese and herbs)

Gnocchi alla Monalisa - (Gluten-free) **£17.00**
(Homemade gnocchi with asparagus, sun-dried tomatoes and grated parmesan)

Antipasto Misto - (For Two) **£32.00**
(Selection of Italian Cured Meats)

(V) Vegetarian

Allergies:
La Fortuna would like to advise customers that some of our dishes may contain one of 14 major allergens.
We advise you to speak to a member of staff if you have any food allergies or intolerances.



Home Made Pasta

Spaghetti alla Pomodoro (V) £17.00
(Spaghetti pasta with fresh tomato sauce)

Spaghetti alla Carbonara £19.00
(Spaghetti pasta with guanciale, eggs black pepper and Parmesan Cheese)

Paccheri Lombardi £19.00
(Paccheri pasta with luganega sausage, onion and fennel in white wine and black pepper sauce)

Risotto Monzese (Gluten-free) £18.00
(Risotto with Saffron and Parmesan)

Tagliatelle alla Picasso (V) £21.00
(Tagliatelle with garlic, fresh tomatoes, basil and burrata)

Pappardelle alla Buscaiola (V) £20.00
(Pappardelle Pasta with Porcini mushroom cream and Truffle oil)

Linguine Modo Mio £22.00
(Linguine Pasta with Tiger Prawns, Calamari in White Wine, with fresh tomatoes and chilli flakes)

PIZZA

Pizza Margherita (V) £17.00
(Mozzarella, tomato and basil)

Pizza alla Diavola £18.00
(Spicy Pepperoni salami and olives)

Pizza La Fortuna £19.00
(Mozzarella, Parma Ham, Rocket and Parmigiano Cheese)

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Main Course

Pesce - Fish

Filetto Di Branzino Al Cartoccio **£36.00**
(Sea bass filet on bed of potatoes, marinated with anchovies, capers, herbs, oven baked in foil)

Merluzzo Al Profumo Di Agrumi **£35.00**
(Citrus flavored cod seasoned with fresh thyme and white wine served with roasted fennel)

Carne – Meat

Pollo alla Contadina **£32.00**
(Farm reared chicken breast served with goat's cheese, walnuts and honey in a white wine sauce)

Cotoletta Alla Milanese **£34.00**
(Veal Escalope in light breadcrumbs, served with roasted potatoes)

Insalata – (Salads)

Insalata Formaggio di Capra & Parma Ham
Goat's Cheese Salad (*) **£24.00**
(Baked goat's cheese Parma ham, pear, walnut, rocket, balsamic glazed dressing)

Chef Elsa Salad (V) **£25.00**
(Mixed cheeses, fresh fruits, guanciale crisp finished with mango dressing)

Side Orders

Roasted Potatoes/Mixed Salad/Bread/Mixed Vegetables/Rocket & Parmigiano

£6.50

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La Fortuna

Italian Red Wines

House Wine Montepulciano D'Abruzzo.Terramare (Citra)

Full-bodied with smooth and soft flavors, produced in the Abruzzo region of Italy from 100% Montepulciano grapes

Glass (175ml) £8.00 **Half Bottle £16.00** **Bottle £28.00**

Ponticello Chianti Classico (Toscana) £38.00

Limpid ruby red color, floral notes for its odor and a harmonious, dry and sapid flavor with a good level of tannin

Valpolicella Galadino (Veneto) £38.00

Agreeable delicate bouquet, delicate vinous, reminiscent of bitter almonds ,it has low tannins and high acidity, balanced by moderate alcohol contentment and body

Casa San' Orsola Barolo (Piedmonte) £58.00

Made from the nebbiolo grape, this light red color full-bodied wine is a complex mélange of dark fruit warm spice and has a length that just goes on and on.

Amarone della Valpolicella (Veneto) £65.00

Wonderful and rich. The first aromas that hit you are violets and a stinging and sweet whiff of pipe tobacco. Eventually, sandalwood and plums come through on the nose. Surprisingly more acidic than sweet given the appassimento method, yet nicely balanced.

Brunello di Montalcino, Geografico (Toscana) £74.00

Purple-red in colour. Intensely perfumed on the nose, with aromas of blackberries, blackcurrants and cherries. In the mouth, the wine is full bodied with tremendous depth and richness, attractive fruit and well-balanced acidity

La Fortuna

Italian White Wines

House Wine Trebbiano D'Abruzzo ,Terramare (Citra)
Dry, fresh and sharp with slight citrus fruit flavors ,produced in the Abruzzo region of Italy from 100% Trebbiano grapes

Glass (175ml) £8.00 Half Bottle £16.00 Bottle £28.00

Soave Classico, Cesari (Veneto) £32.00
Made of Garganega grapes, light-bodied, melon-and orange-zest tastes,dry, delicate and refined bouquet

Ponticello Pinot Grigio Friuli Grave (Friuli) £32.00
Light, crispy, dry, bright pale yellow in color with aromas of citrus flavours

Frascati, Poggio Le Volpi (Lazio) £34.00
Full-bodied, straw yellow in color ,dry ,and acidic with a distinctive taste, on the nose remind pear and green apple, then elderflower, grass and white flowers

Gavi,La Luciana (Piedmonte) £38.00
Zesty citrus fruit and lightly floral characters, with hints of apple and pear. Fresh, steely acidity and underlying mineral characters, balanced by notes of melon and stone fruit, and a touch of fennel and spice.

Italian Rosé Wines

Pinot Grigio Light Blush Rose, Roccamena (Sicily)
A pretty, dry, pale pink in color with delicate notes of citrus, white flowers and summer fruits on nose

Glass (175ml) £8.50 Half Bottle £17.00 Bottle £30.00

Sparkling

Prosecco Vino Spumante 75CL £32.00
Prosecco Vino Spumante 20CL £10.50
Lightly colored, has delicate lemon fruity and flora notes, fresh excellent aperitif



Desserts

Tiramisu **£10.00**
(Double Cream, Mascarpone, Liquors, Golden Caster Sugar, strong Espresso coffee, Savoiardi Biscuits, Cocoa Powder)

Ricotta Pistachio Cake **£10.00**
(Ricotta cheese, brown butter, pistachios, vanilla and almon extract, and lemon zest)

Gelati - Ice Cream **£8.00**

Sorbetti - Seasonal Flavors **£9.00**

Poached Pear - Served with Sorbetti **£11.00**
(Slow cooked poached pears in white wine, saffron sauce)

Zabaglione **£10.00**
(Whipped and heated egg yolks. Served with Savoiardi biscuit and Marsala dessert wine)

Affogato (Coffee and Ice Cream) **£7.50**
(shot of expresso and vanilla ice cream)

Misto Di Formaggi - Selection of Cheese **£16.00**



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Aperitifs

Campari (25ml)	£ 6.50
Martini Dry/White/Red (50ml)	£ 6.50
Aperol (50ml)	£ 6.90
Vodka (25ml)	£ 6.50
Gin (25ml)	£ 6.50
Averna Siciliano (50ml)	£ 6.90
Extra shot.	£ 4.00

Soft Drinks

Coca Cola/Diet Coke (glass bottle 330ml)	£4.50
Appletiser (275ml)	£4.50
Fentimans Victorian Lemonade(275ml)	£4.50
Fruit Juices J2O(275ml)	£4.50
Mineral water Still/Sparkling(330ml/1Ltr)	£3.00/6.00
Schweppes Tonic/ Slimline Tonic / Soda	£3.50

Italian Liqueur (25ml)

Amaretto	£6.50
Sambuca	£6.50
Grappa	£6.50
Limoncello	£6.50
Disaronno	£6.50

Whiskies, Brandies, Digestives

Blended Whisky / Bourbon (25ml)	£ 6.50
Malt Whisky (25ml)	£ 7.00
Brandy (25ml)	£ 7.00
Vintage Port (50ml)	£ 6.50



Italian Beer(330ml)

Peroni/Moretti/Non-Alcohol	£5.90

Coffee / tea

Expresso.	£2.70
Double Expresso	£3.70
Latte/Cappuccino/Mocha/Hot Chocolate/Macchiato/Tea	£3.70
* Extra Coffee Shot	£1.50

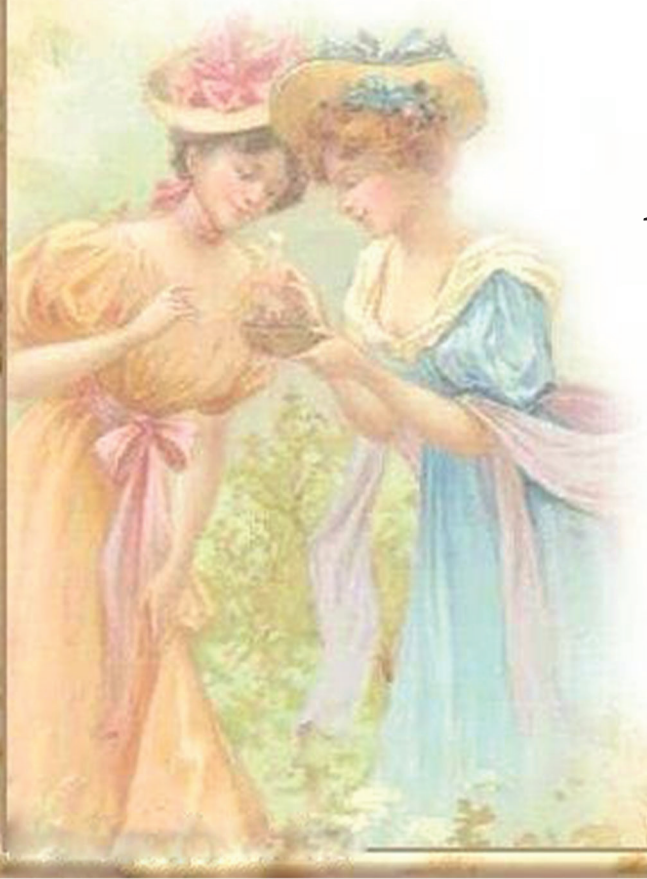
Price is inclusive of value added tax at 20%. and 12.5%. of optimal discretionary service charge for all members of staff

DEAR GUEST

I HAVE VERY SIMPLE TASTES....

I ALWAYS SETTLE FOR THE BEST....

CHEF



BUON APPETITO!