

# La Ricetta

## Primi (Starters)

**GAMBERONI** - King prawns cooked in lemon scented extra virgin olive oil, hot green and red chillies, ginger and fresh coriander served with oven baked focaccia bread. £5.95

**FEGATI DI POLLO** - Chicken livers sautéed with garlic, mushrooms, sherry and a touch of cream, served on baked ciabatta. £5.25

**FUNGHI ALL'AGLIO** - Button mushrooms cooked in a garlic cream sauce, with melted mozzarella cheese, paprika and freshly ground black pepper, served with oven baked Italian bread. **V** £4.95

**MINISTRONE LA RICETTA** - La Ricetta's freshly prepared tasty minestrone soup with fresh vegetables, tomatoes, onions, pasta and pancetta, served with shaved parmesan cheese and home baked ciabatta. £4.55

**LA RICETTA SMOKIES** - Succulent pieces of smoked haddock and cod loin cooked in a creamy Snowdonia cheddar cheese sauce, topped with a parmesan crust. £6.25

**CIPIOLLE RIPIENE** - Sicilian style baked onion skins filled with chillies, goats cheese, olives, fresh coriander and grated pecorino cheese. **V** £4.95

**SMOKEN CHICKEN RISOTTO** - Arborio rice, smoked chicken, fresh coriander, garlic, mascarpone cheese, pancetta and shaved parmesan cheese combine together to make a creamy and delicate risotto. £5.15

**BRUSCHETTA GENOVESE** - Toasted ciabatta bread topped with concasse of tomato, roasted red pepper, red onion, garlic and fresh basil, served with grated pecorino cheese. (Served chilled) **V** £4.95

**OVEN BAKED GOAT'S CHEESE CROSTINI** - Toasted ciabatta bread topped with caramelised red onion, sunblush tomatoes, fresh basil and grilled goat's cheese. Served with rocket leaves drizzled with sweet balsamic dressing. **V** £4.95

**LA RICETTA'S ASPARAGUS SPECIAL** - Fresh asparagus spears wrapped in Italian ham, chargrilled and served on a crusty crostini, drizzled with butter sauce and sprinkled with shaved pecorino cheese. £6.25

## La Ricetta Pizza Selection

**MARGUERITA PIZZA** - Homemade pizza base topped with tomato sauce, tangy mature cheese, mozzarella cheese and fresh basil. **V** £7.95

**PIZZA DI CARNE ITALIANA** - Homemade pizza base topped with tomato sauce, mature cheddar, mozzarella cheese, prosciutto ham, pepperoni and Italian sausage. £10.95

**PIZZA LA RICETTA** - Homemade pizza base topped with basil pesto, goat's cheese, caramelized red onion, a handful of fresh rocket leaves and parmesan shavings. **V** £10.95

## Pasta

**SPAGHETTI ALLA BOLOGNESE** - Our own recipe of slowly cooked minced beef and tomato ragu, with oregano, fresh herbs, onion and garlic served on a bed of spaghetti pasta and topped with parmesan cheese. £9.25

**LASAGNE FATTE IN CASA** - La Ricetta's oven baked dish comprising of layers of a rich beef and minced pork ragu, tomatoes, onions, fresh herbs and garlic topped with béchamel sauce and parmesan cheese. £9.50

**LASAGNE ALLA VEGETARIANI** - Oven baked vegetables in a rich sauce of tomato and fresh herbs, layered with pasta, béchamel sauce and melted mozzarella. **V** £8.95

**SPAGHETTI NAPOLITANA** - Spaghetti pasta served with a classic rich tomato, fresh basil, garlic, sun dried tomato and olive sauce. **V** £8.50

**SPAGHETTI AL GAMBERONI** - King prawns sautéed with chillies, fresh ginger, garlic and red onion, bound in a rich tomato sauce. Served tossed with spaghetti pasta, fresh herbs and sprinkled with pecorino cheese. £12.50

**HAM HOCK PENNE CARBONARA** - Fresh onions, leeks, garlic and pulled Ham Hock, served tossed with penne pasta, cream and coriander. Topped with a soft poached egg and grated pecorino cheese. £8.45

**FILETTO DI POLLO CON PESTO** - Mini fillets of free range chicken chargrilled, served with spaghetti pasta tossed in red onion, garlic, fresh basil, pesto and toasted pine nuts. Topped with shaved pecorino cheese. £10.95

**LA RICETTA'S HOMEMADE SPICY MEATBALLS** - Homemade pork and beef meatballs baked in a hot and spicy tomato, garlic and onion sauce served on a bed of spaghetti. £9.95



## Secondi (Mains)

**COSTA DE PORCO** – A generous portion of slow roasted pork belly, served with black pudding, a slice of caramelized apple, red cabbage and crispy pork crackling. Accompanied with a Sicilian red wine sauce and homemade chipped potatoes. £11.95

**BISTECA GRANDE** - A 9oz (approx. weight) Welsh Sirloin Steak char grilled to your liking, served with either a roasted garlic butter and mushroom sauce or creamy peppercorn sauce accompanied by home-made chipped potatoes and vegetables of the day. £17.95

**POLLO LA RICETTA** - Baked fillet of free range chicken stuffed with goat's cheese, fresh basil, sun dried tomatoes, wrapped in prosciutto ham and drizzled with warm basil pesto. Served on a bed of tagliatelle pasta with a light butter sauce and torn basil leaves. £11.95

**MONTRADINI** - Strips of welsh beef cooked in garlic, mushrooms and brandy cream sauce served with tagliatelle pasta tossed in fresh herbs and butter. £11.65

**ANATRA** - Pan fried breast of Duck served on a bed of braised leeks and caramelized red onion with asparagus spears, cherry tomatoes and a red wine reduction. Accompanied by new potatoes sautéed in olive oil and parsley. £12.95

**VEAL INVOLTINI** - Escalope of veal flash fried served in a light massala wine and wild mushroom sauce served with fresh vegetables and rosemary or chipped potatoes. £16.95

**ITALIAN BEAN CASSEROLE** - Borlotti beans, cannellini beans, chick peas and kidney beans combined in a rich tomato, garlic and onion juice cooked with Italian herbs and spices topped with pecorino cheese. V £8.95

**FILETTO DI SALMONE LIMONE** – Oven baked fillet of salmon with a bread crumb topping of lemon zest, parsley and grated pecorino cheese. Accompanied by glazed cherry tomatoes, fresh asparagus and drizzled with a butter sauce, served with potatoes and vegetables of the day. £12.50

## Side Orders

**GARLIC BREAD** - Homemade pizza base topped with butter and garlic. V £2.95

**GARLIC CHEESE BREAD** - Homemade pizza base topped with butter, garlic and grated mature cheese. V £3.50

**TOMATO BREAD** - Homemade pizza base topped a tomato, garlic and onion sauce. V £3.50

**VEGETABLES OF THE DAY** - A selection of hot seasonal market fresh vegetables. V £2.65

**CHIPPED POTATOES** - Homemade, deep fried favorite. £2.65

**WILD ROCKET SALAD** – Fresh rocket leaves, cherry tomatoes and shaved pecorino cheese drizzled with extra virgin olive oil. V £2.65

**TOMATO AND RED ONION SALAD** – Freshly cut vine cherry tomatoes, finely chopped red onion and torn basil leaves tossed in a basil pesto dressing. V £2.65

**NEW POTATOES** – New potatoes pan fried in olive oil, black pepper, paprika and chopped parsley. V £2.65

## Dolci (Sweets)

**LIMONCELLO CHEESECAKE** - Tangy fresh lemons and the classic Italian Limoncello liquor are whipped with mascarpone cheese, eggs and sugar into a creamy and sweet topping, then piled onto a crunchy base of grape nuts, almonds and crushed amaretti biscuits. £4.95

**TIRAMISU** - Our homemade version of this classic dessert comprising of mascarpone cheese, amaretti biscuits, espresso coffee, fresh cream and a dusting of rich dark chocolate. £4.95

**SELECTION OF ITALIAN ICE CREAMS** - Vanilla, strawberry, chocolate and other flavours feature. Ask for today's selection. £1.40 per scoop

**BREAD, BUTTER AND PANETONE PUDDING** - A variation of the favourite pudding, this time created with Welsh Bara Brith and Italian Panetone which are baked in a sweet nutmeg and egg custard. £4.95

**GINGER SPONGE PUDDING** - Our homemade ginger sponge pudding served with hot toffee sauce and cream or vanilla ice cream. £4.95

**CHOCOLATE PROFITEROLES** – Choux pastry balls filled with mascarpone cream, smothered with a rich chocolate sauce. £4.95

**AFFOGATO** – Vanilla ice cream served with a single shot of espresso coffee. £3.50

Add a liqueur of your choice for £2.00.

## Coffees

Latte	£2.25
Cappuccino	£2.25
Americano	£2.25
Espresso	£2.25
Hot Chocolate	£2.25
Earl Grey Tea.	£1.80

Liqueur £4.80

Choose from: Amaretto, Brandy, Whisky, Cointreau, Grand Marnier, Vodka, Dark Rum, Malibu, Tia Maria, Baileys, Drambui, Southern Comfort.

All served with an Italian biscuit.

## Hours

Open from 6pm Wednesday, Thursday, Friday & Saturday  
Open on Sundays on Bank Holiday Weekends.

Open Monday and Tuesday for parties over 15 people.

Special Diets catered for.  
All dishes may contain Nuts.

If you have any food intolerances or allergies,  
please inform the waitress.

V Vegetarian