



Chef's selection of antipasti

MEAT 15

*Parma ham, Pistachio mortadella
Bresaola, Fennel Salami* (N)(S)(L)(G)

VEGETABLE 13

*grilled artichoke, green chilli peppers stuffed with feta and
herbs, courgette, sun dried tomatoes* (G)(L)(SO)(MI)(S)(V)

CHEESE | 16

*Taleggio, Smoked Burrata,
Gorgonzola Dolce, Manchego* (MI)(S)(L)(SO)(G)

STARTERS

Tiger Prawns 18

Arrabbiata sauce, pickled chilli, grilled sourdough
(S)(CR)(L)(G)

Sarde in Saor 14

Venetian pickled sardines, caponata, grilled sourdough and parsley
(G)(S)(F)

Bruschetta 11

olive focaccia, wild mushrooms, grilled courgettes (S)(SO)(G)(VE)

Heirloom Tomato Salad 9 / 15

vegan ricotta, green verbena, pickled shallots, aged balsamic dressing
(S)(SO)(GF)(VE)

Rucola's Caesar 10 / 16

gem lettuce, anchovies, focaccia croutons, Parmesan
(F)(MI)(MU)(SO)(S)(G)

Add - 6

hot smoked salmon, grilled chicken, smoked burrata or grilled prawns
(F)(MI)(CR)

PASTA

Pesto alla Genovese 18

Casarecce, green beans, potato, toasted pine nuts (F)(S)(G)(V)

Strozzapreti alla Norma 17

aubergine, homemade tomato sauce (S)(G)(VE)

Tagliolini alle Vongole 24

Palourde clams, garlic & parsley, fresh lemon (E)(MI)(MO)(S)(G)

Tortellini Bianco 32

*Mushroom & truffle tortellini, truffle cream, chestnut mushrooms,
fresh truffle* (MI)(E)(S)(G)(V)

RUCOLA'S MODERN CLASSICS

Cannelloni 22

spinach & ricotta, arrabbiata sauce, truffle bechamel
(E)(MI)(G)(V)

Tuscano Cacciucco 38

*seasonal line caught fish, tiger prawns, mussels & Palourde clams,
fish stem, garlic bread* (MO)(CR)(F)(S)(MI)(S)(SO)(G)

Cornish Monkfish 34

*fagioli Cocco Bianco, vegan Nduja butter, wild sea purslane,
salsa Verde* (F)(MI)(S)(SO)(GF)

Chicken Cacciatore 24

*Cornfed chicken supreme, wild mushroom, bell peppers,
olives & capers tomato sauce* (S)

Fish for Two MP

Market fish, sea herbs & caper butter, sea vegetables
(F)(MI)(S)(GF)

PIZZA

Margherita 17

tomato sauce, mozzarella, fresh basil (L)(MI)(G)(V)

Vegan Nduja 19

tomato sauce, braised fennel, vegan Nduja, truffle oil
(L)(SO)(G)(VE)

Wild Mushroom & Pesto 21

tomato sauce, mozzarella, seasonal mushrooms, vegan pesto
(L)(MI)(G)(V)

Prosciutto & Rocket 19

tomato sauce, aged parmesan, prosciutto crudo & rocket
(L)(MI)(G)

SIDES - 6

Polenta & Pecorino Frittas (MI)(G)

Chips (MU)(S)(VE)

Charred Tender Stem Broccoli (GF)(VE)

Traditional Caponata (S)(GF)(VE)

Garden Salad (S)(MU)(VE)(GF)

Gorgonzola Croquettes (MI)(E)(G)

Please inform staff of any allergies.

(S) Sulphites & Sulphur Dioxide (G) Gluten (N) Nuts (TN) Tree nuts (E) Egg (F) Fish (CR) Crustaceans (Mo) Molluscs

(Mu) Mustard (SE) Sesame (L) Lupin (MI) Milk (SO) Soya (C) Celery (GF) Gluten Free (VE) Vegan (V) Vegetarian

Whilst we take precautions to prevent cross contamination, food may contain traces.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to the bill.