

## Antipasti

suitable for vegetarians

- 6.95 PATE DELLA CASA**  
served with toast and butter
- 6.95 FUNGHI ALL'AGLIO** ▽  
sautee mushrooms in a garlic and cream sauce
- 7.75 ANTIPASTO ITALIANO**  
mixed italian salami and parma ham served with italian pickle
- 7.95 CARPACCIO DI BRESAOLA DELLA VALTELLINA**  
very thin sliced fillet of beef with lemon juice, parmesan cheese and rocket salad
- 7.95 PROSCIUTTO CAPRESE**  
parma ham with buffalo mozzarella dressed with extra virgin olive oil, fresh basil and sunblushed tomatoes
- 8.95 AVOCADO MAITRE D'HOTEL**  
avocado served with smoked salmon, prawns and marie rose sauce
- 6.95 MARINATA DI VERDURE'ALLA GRIGLIA** ▽  
grilled aubergines, courgettes and peppers marinated in fresh mint, extra virgin olive oil, garlic and chilli, served with buffalo mozzarella
- 6.95 INSALATA CAPRESE** ▽  
buffalo mozzarella, tomato and avocado slices dressed with extra virgin olive oil and sunblushed tomatoes
- 7.50 COCKTAIL DI GAMBERETTI**  
norwegian prawns served on bed of lettuce and marie rose sauce
- 8.95 GAMBERONI DELLA CASA**  
king prawns with garlic and chilli in a tomato cream sauce
- 8.50 SALMONE AFFUMICATO CON GAMBERETTI**  
a scottish smoked salmon served with baby prawns in marie rose sauce
- 7.95 CROSTINI DI GAMBERETTI**  
toasted italian bread topped with norwegian prawns then dressed with fresh lemon juice, extra virgin olive oil and a hint of chilli
- 8.75 ROLATA DI SALMONE**  
smoked salmon with a filling of fresh crab meat, prawns and a lemon mayonnaise.

## 4.95 TOMATO & BASIL SOUP

*As all of our dishes are prepared from fresh, we ask you kindly to be patient*

**Please see our blackboard for a selection of fresh fish**

All major credit cards accepted. All prices include VAT at current rate

DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED ON TABLES OF 8 OR MORE

### ALLERGENS & INTOLERANCES

Please speak to a member of staff about the ingredients in your meal when making your order.

## pasta

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- 7.95 PENNE ARRABIATA** ▽  
pasta tubes with chilli, tomatoes and black olives
- 7.95 SPAGHETTI POMODORO E BASILICO** ▽  
spaghetti with fresh cherry tomatoes, garlic and basil
- 8.75 SPAGHETTI CARBONARA**  
spaghetti with bacon, egg yolk, cream & parmesan cheese
- 8.85 PENNE DELLA NONNA** ▽  
pasta tubes, fresh chilli, tomato, garlic, pepper, aubergine and parsley
- 10.95 TRIO PASTA**  
per person min of 2 persons the chef will surprise you with a choice of 3 different pasta dishes
- 10.95 PENNE CON POLLO E GAMBERETTI**  
short pasta tube with prawns and chicken in a cream sauce
- 12.95 LINGUINE CON GAMBERONI E ZAFFERANO**  
pasta with tiger prawns, saffron sauce, touch of chilli, cream, sun blushed tomato and asparagus
- 8.65 SPAGHETTI BOLOGNESE**  
spaghetti with a mince meat and tomato sauce
- 9.45 LASAGNE EMILIANE**  
layers of pasta with bechamel, ragu sauce, baked with mozzarella and parmesan cheese
- 9.95 RISOTTO AL FUNGHI PORCINI** ▽  
italian style rice with wild mushrooms, cream and white wine sauce
- 9.95 TAGLIATELLE ALLA AMATRICIANA**  
pasta ribbons with italian bacon, onions, garlic, tomato sauce with hint of cream
- 12.50 LINGUINE MARINARA**  
pasta with sun dried tomatoes, king prawns and mussels in a rich tomato sauce
- 10.90 PENNE CAMPAGNOLA**  
pasta tubes with spicy sausages, onions, garlic, fresh chilli, tomato sauce with a touch of cream
- 12.75 TAGLIATELLE DELLA CASA**  
pasta ribbons served with diced monkfish, shallots, with wine, tomato and cream sauce
- 9.45 PENNE CON TONNO**  
pasta tubes with tuna and black olives in a rich tomato sauce with a hint of chilli
- 10.95 TAGLIATELLE AL SALMONE ROMANOFF**  
pasta ribbon with salmon flambé in vodka, peppercorn, touch of tomato sauce and cream
- 7.95 CANNELLONI VEGETARIANI** ▽  
pasta sheets filled with spinach and fresh ricotta cheese baked in tomato sauce and bechamel
- 8.95 PENNE PRIMAVERA** ▽  
pasta tubes with fresh chilli, mushrooms, peppers, onions and garlic in a tomato and cream sauce
- 12.75 SPAGHETTI GRANCHIO**  
spaghetti with hand picked fresh crab meat, onion cherry tomato in a cream and tomato sauce

## Secondi piatti

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- 11.95 PETTO DI POLLO GENOVESE**  
pan fried breast of chicken with gorgonzola cheese and white wine sauce
- 12.50 SUPREMA DI POLLO ALLA CREMA**  
pan fried breast of chicken with white wine, mushrooms, cream sauce, garnished with asparagus
- 12.95 PETTO DI POLLO ROMANO**  
pan fried breast of chicken with mix peppers, sun blushed tomato, spicy sausages, white wine and tomato sauce
- 13.50 PETTO DI POLLO ALLA FAVORITA**  
pan fried breast of chicken with white wine, prawns, peppercorn, garnished with tiger prawn, cream and sun blushed tomato
- 16.95 SCALOPPA DI VITTELO AL PORCINI**  
escalope of veal served with white wine, wild mushrooms and cream sauce
- 15.85 PICCATA AL LIMONE**  
escallop of veal in a capers, butter and lemon sauce
- 15.95 SCALOPPA MILANESE**  
breadcrumbed thin slice of veal fried in butter
- 15.95 VITELLO ALLA PIZZAIOLA**  
escallop of veal served with tomato, garlic, oregano, capers and olives
- 16.75 SALTIMBOCCA ALLA ROMANA**  
escallop of veal with parma ham and sage in a white wine and butter sauce
- 17.50 BISTECCA DIANA**  
pan fried sirloin steak with mushroom, french mustard, and brandy cream sauce
- 17.95 BISTECCA AL BAROLO**  
pan fried sirloin steak, shallots and smoked bacon in a rich, red wine sauce
- 22.95 Tournedo Rossini**  
fillet steak on the crouton base topped with paté and madeira sauce
- 21.95 FILETTO AL PEPE VERDE**  
fillet steak served with creamy green peppercorn sauce
- 21.95 FILETTO AL DOLCELLATE**  
fillet steak in creamy blue cheese sauce
- Della griglia*
- from the charcoal grill, all served with fries
- 16.50 VEAL PAILLARD**  
grilled veal escallop finished with chef's special garlic butter on a bed of rocket salad
- 16.95 GRILLED SIRLOIN STEAK**  
with our chef's special garlic butter
- 17.95 BATTUTA DI MANZO**  
flattened sirloin steak served in bed of rocket salad, extra virgin olive oil and parmesan shavings
- 21.95 FILLET STEAK**  
with our chef's special garlic butter
- 11.95 POLLO MARINATO ALLA GRIGLIA**  
grilled marinated breast of chicken with extra virgin olive oil, garlic and crushed peppercorn

## Vegetables and Salads

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- 2.90 SAUTEE OF MIXED VEGETABLES** ▽
- 3.20 SAUTEE MUSHROOMS** ▽
- 2.75 SAUTEE POTATOES** ▽
- 4.10 SAUTEE PANCETTA** ▽
- 2.50 FRENCH FRIES** ▽
- 3.40 MIXED SALAD** with Italian Dressing ▽
- 3.50 TOMATOES AND ONION SALAD** ▽
- 4.60 ROCKET SALAD** ▽  
with parmesan and cherry tomatoes
- 4.75 INSALATA DELLA CASA** ▽  
mix leaf salad with avocado, goat cheese and italian dressing

## Bruschette

- 4.95 BRUSCHETTA CALABRESE (Hot)**  
toasted bread topped with n'duja sausage & buffalo mozzarella
- 4.40 BRUSCHETTA ROMANA** ▽  
toasted bread with freshly chopped tomatoes and garlic
- 4.75 BRUSCHETTA TOSCANA** ▽  
toasted bread with freshly chopped peppers, garlic, parsley and extra virgin olive oil
- 4.85 TRIO DI BRUSCHETTA**  
chef's selection of three different toppings
- 4.60 BRUSCHETTA LA FAVORITA**  
toasted bread with salami and mozzarella
- 3.50 BREAD & OLIVES** ▽  
italian bread with mixed marinated olives
- 4.50 GARLIC BREAD** ▽
- 5.50 GARLIC BREAD WITH TOMATO** ▽
- 5.60 GARLIC BREAD WITH CHEESE** ▽
- 5.95 GARLIC BREAD WITH TOMATO AND N'DUJA**

## Pizza

all our pizzas are hand made and freshly prepared on the premises

- 7.95 PIZZA MARGHERITA** ▽  
tomato, cheese and oregano
- 8.95 PIZZA PROSCIUTTO E FUNGHI**  
tomato, cheese, ham and mushrooms
- 8.95 PIZZA PIEMONTESE** ▽  
tomato, cheese, chargrilled vegetables, finished with rocket salad and parmesan shavings
- 9.90 PIZZA "LA FAVORITA"** ▽  
tomato, cheese, roasted vegetables, sun blushed tomatoes and goats cheese
- 9.90 PIZZA PESCATORE**  
tomato, cheese, red onion, tuna, black olives and capers
- 9.95 PIZZA CALABRESE (Hot)**  
tomato, cheese, spicy calabrian sausage (n'duja) and fresh buffalo mozzarella
- 9.95 PIZZA DIAVOLA**  
tomato, cheese, spicy salami, onions and chilli
- 9.75 PIZZA MILANESE**  
tomato, dolcellate cheese and ham
- 9.95 PIZZA POLLO E FUNGHI**  
tomato, cheese, chicken, mushroom and oregano
- 1.95 EXTRA TOPPINGS**  
ham, chicken, spicy salami, mushrooms, goat cheese, onions, peppers, anchovies, tuna, n'duja sausage
- each**

*Vini*

*Wines By The Glass (275ml)*

- 6.70 PROSECCO
- 7.95 BELLINI
- 7.95 KIR ROYAL

*Whites*

- 4.30 HOUSE WHITE
- 4.85 FRASCATI
- 4.85 ORVIETO AMABILE
- 4.80 PINOT GRIGIO

*Reds*

- 4.30 HOUSE RED
- 4.95 CHIANTI
- 4.95 NERO D'AVOLA
- 4.80 ROSÉ

*Wines By The Bottle (750ml)*

*Italian Whites*

- 14.95 HOUSE WHITE WINE
- 17.95 ORVIETO CLASSICO AMABILE D.O.C  
Lightly sweet, soft, fresh and well balanced
- 17.95 FRASCATI SUPERIORE D.O.C  
Dry and fresh, pleasantly fleshy and fruity
- 20.95 VERDICCHIO D.O.C  
Fresh, well structured wine with citrus notes
- 18.95 PINOT GRIGIO  
Delightfully dry and full of flavour with a smooth texture
- 29.95 PINOT GRIGIO DEL COLLIO D.O.C  
Elegant, rich and fruity
- 29.95 GRECO DI TUFO  
Delicate and fruity, well balanced
- 31.95 GAVI DEL COMUNE DI GAVI D.O.C.G  
One of Piemonte finest whites

*Rose*

- 17.50 BERINGER BLUSH ZINFANDEL (California)  
A subtly pink wine with layers of strawberry, peach and watermelon flavours, fresch acidity and on-dry finish
- 17.95 PINOT GRIGIO ROSE  
Full body delicate rose petal aroma with fruity and tender softness

*Vini*

*Italian Red*

- 14.95 HOUSE RED WINE
- 17.95 VALPOLICELLA CLASSICO D.O.C  
Pleasantly fruity and smooth with a hint of spice
- 28.95 VALPOLICELLA RIPASSO D.O.C  
A fruity, complex, fragrant, tangy cherry aroma
- 17.95 MERLOT GRAVE DI FRIULI D.O.C  
Nicely tannic with a smooth finish
- 17.95 NERO D'AVOLA  
Best known Sicilian red, full bodied and fruity
- 19.95 CHIANTI  
Well balanced flavour with aroma of ripe fruits
- 27.95 BARBERA D'ALBA D.O.C  
Smooth full-bodied red made with ripe fruit from a single vineyard
- 41.95 BAROLO D.O.C.G  
Superbly dry and smooth with a pleasant oakiness
- 43.95 AMARONE D.O.C  
Full bodied, floral bouquet with black berry and violet aromas
- 57.50 BRUNELLO DI MONTALCINO D.O.C.G  
Superb, noble and wonderfully smooth with hints of spices

*Sparkling Wine And Champagne*

- 24.95 PROSECCO D.O.C  
Mouth watering, fresh and dry with a fine perlage
- 34.00 HOUSE CHAMPAGNE  
Light and fruity with a delightfully dry flavour
- 44.00 HOUSE CHAMPAGNE ROSÉ  
Light and crisp
- 48.00 MOET ET CHANDON
- 78.00 MOET ET CHANDON ROSÉ
- 55.00 VEUVE CLIQUOT PONSARDIN BRUT

**ALLERGENS & INTOLERANCES**

Please speak to a member of staff about the ingredients in your meal when making your order.

**Party Bookings**

Our restaurant is ideal for any occasion. We welcome parties and will be pleased to discuss with you any requirements you may have.

DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED ON TABLES OF 8 OR MORE



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