



Focaccia with  
Olive Oil &  
Balsamic 5

# LA TUA PASTA

## AT BICESTER VILLAGE

Mixed  
Sicilian  
Olives 4

### ANTIPASTI

<b>Truffle Mini-Crochettes</b> (v) filled with truffle & ricotta cheese	8
<b>Tomato &amp; Mozzarella Mini-Crochettes</b> (v) with tomato dip	8
<b>Pan-fried wild mushrooms</b> with Gorgonzola Dolce on freshly baked Focaccia toast	10
<b>Caprese Salad</b> sliced tomato and buffalo mozzarella, on a bed of rocket drizzled with a balsamic glaze	12
<b>Chili and Garlic King Prawns</b> A classic Venetian appetizer	12
<b>Italian charcuterie board for two</b>	20

### PRIMI

Try our multi-award-winning pasta, made fresh every day in our London based Pastificio.

<b>Mint &amp; Ricotta filled Mezzelune Pasta</b> (v) with parmesan fondue & peas	17
<b>Spinach Ravioli</b> (ve) with sage-infused plant butter	14
✦ <b>Black Truffle &amp; Ricotta Tortelloni</b> (v) with creamy mushroom sauce	18
✦ <b>Devonshire Crab &amp; Mascarpone Tortelloni</b> charcoal pasta with basil & chilli emulsion	20
✦ <b>Tomato &amp; Mozzarella Tortelloni</b> (v) with tomato sauce and a basil emulsion	17
✦ <b>Tagliatelle Ragù di Manzo</b> with slow-cooked beef shin ragù	17
<b>Rigatoni alla Gricia</b> crispy pork guanciale, pecorino cheese & black pepper	16
<b>Tonnarelli con Gamberi</b> with prawns and cherry tomatoes within prawn bisque sauce	20
<b>Gluten-free Gnocchi option available</b> (ve)	
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<b>Cotolette Di Pollo</b> (h) breaded chicken breast with a summer salad	18
<b>Sicilian Chicken</b> (h) cooked with lemon, mushroom & rosemary served with mixed salad	18

### PIZZA

Made in the UK using 'live' sourdough and Italian '00' flour, which provides a balance of flavour.

<b>Margherita</b> (v) tomato, mozzarella, parmesan, fresh basil	14
<b>Quattro Formaggi</b> Gorgonzola, mozzarella, parmesan, taleggio	17
<b>Calabrian</b> tomato, mozzarella, burrata, nduja paste	18
<b>Napoletana</b> tomato, mozzarella, anchovies, olives, capers	16
<b>Funghi</b> (v) tomato, mozzarella, mushrooms	16
<b>Prosciutto Crudo e Rucola</b> tomato, mozzarella, prosciutto crudo, rocket, parmesan shavings, fresh basil	18

#### Extra toppings, each:

mushrooms, truffle oil, olives, onions, anchovies, rocket, parmesan shavings	2
nduja, prosciutto crudo, guanciale	3
burrata	4

### INSALATE

<b>Chicken Caesar Salad</b> crispy pork guanciale, croutons, creamy dressing & parmesan shavings	16
<b>Trofie Pasta Salad</b> with cherry tomatoes, pesto, buffalo mozzarella & pumpkin seeds	16
<b>Burrata Tomato Salad</b> fresh burrata, mixed leaves, cherry tomatoes with a drizzled basil emulsion	15

### SIDES

<b>Truffle &amp; Parmesan Fries</b>	6
<b>Rocket &amp; Cherry Tomato Salad</b>	5
<b>Seasonal Greens</b>	5

Be sure to tag us on Instagram  
@latuapasta #latuapasta #bicestervillage

A discretionary 12.5% service charge will be added to your bill. Please advise your server if you have any allergies or dietary requirements.

✦ Available at our Deli Shop for take-away. (v) - Suitable for vegetarians. (ve) - Suitable for vegans (h) - Halal chicken.

Vegan and Vegetarian suitable products are not produced with dedicated equipment.

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### COFFEE & TEA

Espresso	2.5	Hot Chocolate	4
Macchiato	3	Mocha	4
Americano	3.5	Amaretto Italian Coffee	6
Cappuccino	3.5	Varieties of Teas	3
Flat White	3.5	Milk alternatives: Oat	
Latte	3.5		

### PASTRIES

Croissant	3.5
Pain au chocolat	4
Pain au raisin	4
Croissant aux amandes	4
Chausson aux pommes	5

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### DOLCI

<b>Sicilian Lemon Tart</b> sweet pastry base, lemon cream and Italian meringue	8
<b>Tiramisu</b> (v) freshly made in-house	8
<b>Hazelnut Bomboloni</b> (v) with vanilla ice cream	7
<b>Saffron Poached Pear</b> with strawberry sorbet	8
<b>Pistachio &amp; White Chocolate Bomboloni</b> (v) with pistachio ice cream	7
<b>Speculoos Bomboloni</b> (ve)	6
<b>Affogato</b> (v)	5
<b>Salted Chocolate Caramel Brownie</b> with vanilla ice cream	8

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(v) - suitable for vegetarians · (ve) - suitable for vegans.

虾片 Prawn Crackers..... 2.95

### 头盘 STARTERS

马来西亚沙爹鸡串 Chargrilled Chicken Satay  ---- 7.50

Chargrilled to perfection and served with peanut sauce

香脆芥末虾 Crispy Wasabi Prawns ----- 10.95

Deep-fried prawns tossed in wasabi sauce

山水风味炸鱿鱼 Shan Shui Calamari ----- 9.95

Deep-fried seasoned squid in a soy, coriander and oyster sauce

鸡肉锅贴 Pan-fried Gyoza ----- 6.50

Chicken-stuffed gyoza pan-fried till golden brown

斋春卷 Vegetables Spring Rolls (V) ----- 4.95

Crispy spring roll stuff with mixed vegetables

### 点心 DIM SUM

鸡虾烧卖 Chicken and Prawn Siu Mai ----- 4.95

翡翠饺子(蔬菜) Vegetable Dumplings (V) ----- 4.50

小笼包 Xiao Long Bao ----- 4.95

虾饺 Prawn Dumplings ----- 5.00

麻辣虾肠粉 Mala Prawn Cheong Fun  ----- 5.95

鸡肉叉烧包 Chicken Char Siew Bao ----- 5.50

### 主食 MAINS

山水大虾炒饭 Shan Shui King Prawns Fried Rice ----- 14.95

Wok-fried rice with king prawns

海鲜炒乌冬面 Wok-fried Seafood Udon Noodles  ----- 14.95

Wok-fried Udon noodles flash fried with prawns, mussels and squid

香爆牛肉炒米粉 Wok-fried Beef Vermicelli ----- 14.95

Wok-fried vermicelli flash fried with tender beef slices

熏鸡肉炒米粉 Tender Chicken Fried Vermicelli ----- 13.95

Wok-fried vermicelli with hickory wood smoked chicken

广东蔬菜炒乌冬面 Canton Vegetable Fried Udon Noodles (V)  - 12.50

Fried Udon noodles with a mixed garden selection

鸡肉上汤面 Chicken Noodles in Superior Soup ----- 12.95

Wheat egg noodles and chicken in superior soup

上海葱油面 (鲜虾/时菜) Chef Li's Spring Onion Noodles---- 15.50/12.95  
(Prawns Or Vegetables)

Wheat egg noodles with charred spring onions, sesame oil and white pepper

印尼炒饭 Nasi Goreng Istimewa  ----- 15.50

Indonesian shrimp fried rice with chicken satay and XO sambal chilli

咖喱鸡/咖喱什菜 Slow-cooked Curry ----- 12.95  
(Chicken or Vegetable)

Slow-cooked rich coconut curry with either chicken or vegetable

香脆炸鸡 Southeast Asian Fried Chicken  ----- 12.95

Deep-fried, mustard marinated chicken served with plum and chilli sauce

泰式香煎鲈鱼片 Pan-fried Sea Bass Fillet  ----- 13.95

Sea bass seared to perfection and served with Thai style chilli sauce

炒三鲜 Wok-fried Trio of Seafood  ----- 14.95

Squid, mussels, and prawns flash-fried in ginger and soybean past

菜豆腐 Tofu Spinach (V) ----- 9.95

Egg Tofu and spinach laced with homemade soybean paste

姜葱牛肉 Wok-fried Ginger Beef ----- 13.95

Beef slices flash fried in oyster sauce, ginger and spring onions

### 沙拉 SALADS

青瓜鲜虾沙拉 Summer Prawn & Cucumber Salad ----- 8.95

Freshly blanched prawns with a cucumber salad, citrus lime and plum dressing

芒果鸡肉沙拉 Hutong Chicken and Mango Salad ----- 9.95

Chicken tossed with mango, cabbage, carrots and fine beans in a sesame soy dressing

### 配菜 SIDES

时蔬 Seasonal Greens----- 6.95

上海凉拌黄瓜 Zesty Cucumber Salad (V) ----- 4.95

米饭 Steamed Jasmine Rice ----- 3.95

### 甜品 DESSERTS

雪糕糯米糍 Japanese Mochi Ice-cream Trio (chocolate, mango coconut) ----- 5.50

软饮 SOFT DRINKS

Filtered Still Water 过滤水 -----	3.20
Filtered Sparkling Water 过滤汽水 -----	3.20
Soda Water 苏打水 -----	2.50
Tonic Water 奎宁水 -----	2.50
Coke (330ml) 可口可乐 -----	3.50
Diet Coke (330ml) 健宜可乐 -----	3.50
Lemonade (330ml) 柠檬味汽水 -----	3.50

果汁 JUICES 3.50

Pineapple 凤梨汁
Apple 苹果汁
Orange 橙汁
Passion Fruit 百香果汁
Lychee 荔枝汁

白酒 WHITE WINE

Bottle 750ml / Glass 175ml

<b>Trebbiano Di Terre, 2019 Locanda De Luca.</b> -----	<b>19.95 / 5.75</b>
Mixed grapes packed, fruitier on palate, refreshing and mid weight mouth feel.	
<b>Pinot Grigio Casa Lia, 2019 Curico.</b> -----	<b>22.45 / 6.20</b>
Light, fresh and breezy, ripe flavours, pale colour burnish of grape skins.	
<b>Sauvignon Blanc, Awatere River V 2019 Marlborough</b> ----	<b>26.75/ 7.50</b>
Bright pale straw, ripe passion fruit aromas, zesty and crispy and a mineral line.	

玫瑰酒 ROSE

Bottle 750ml / Glass 175ml

<b>Paradis Rose, Granache 2019 Domaine Preignes Le Vieux</b>	<b>26.90 / 6.90</b>
Crispy, light and fruity crème de la crème of roses.	

啤酒 BEER

<b>Tiger (330ml)</b> -----	<b>5.50</b>
<b>Tsingtao (330ml)</b> -----	<b>5.50</b>

茶 TEA 3.50

Jasmine 茉莉花茶
Fog Green 云雾茶
Mint Rose 薄荷玫瑰
Genmaicha 玄米茶
Honey Orchid 蜜姬茶
King Ginseng Oolong 人参乌龙茶

红酒 RED WINE

Bottle 750ml / Glass 175ml

<b>Sangiovese Di Rubicone, 2019 Locanda Luca.</b> -----	<b>22.95 / 5.95</b>
Ripe cherries, stewed juices variety of Tuscany.	
<b>Montepulciano D'abruzzo, 2018 Bajo, Ilauri.</b> -----	<b>24.25 / 6.75</b>
Slightly smoky, red meat flavours, dark fruits, great on its own.	
<b>Malbec Casa Juanita, 2018 Mendoza</b> -----	<b>26.95 / 7.65</b>
Red berry nose, back up with chocolate and vanilla notes, fleshy fruit ripe long finish.	

汽泡酒 SPARKLING WINE

Bottle 750ml / Glass 175ml

<b>Millesimato. Brut Spumante 2019 Porta Leone</b> -----	<b>27.95 / 6.95</b>
Ripe apples and pears on the nose, with lemon zest cleaner finish.	