

AL DENTE

• IL PASTIFICIO •

ANTIPASTI

Homemade Olive Focaccia and Sourdough Bread with EVOO	3.00
Bruschetta al Pomodoro <i>Bread with cherry tomatoes, basil, garlic</i>	5.00
Arancini selection <i>6 Arancini: Cacio e pepe, Amatriciana, Beef ragu'</i>	8.50
Pizzotella Mortadella e Stracciatella <i>Fried pizza dough with Pistachio Mortadella and Stracciatella di Burrata</i>	8.50
Polpettine di Carne <i>Beef and pork meatballs, cooked ham, soya sauce milk, parmesan, garlic, in a potato cream</i>	9.00
Piadina Caprese <i>Tomatoes, buffalo mozzarella, basil, rocket</i>	9.00
Piadina Romagnola <i>Prosciutto di Parma 24 months, mozzarella, rocket</i>	9.00
Burrata and Parma Ham	12.00

PASTA

Penne Pomodoro/Arrabbiata <i>Tomato sauce / Tomato sauce, garlic, parsley</i>	8.50
Tonnarelli Cacio e Pepe <i>Pecorino cheese, parmesan cheese, black pepper</i>	9.50
Paccheri al Ragú <i>Minced beef, tomato sauce, mixed vegs</i>	9.95
Fusilli al Pesto <i>Basil, pine nuts, parmesan, cheese, garlic</i>	9.95
Spaghettoni alla Carbonara <i>Guanciale, free range eggs, pecorino cheese, black pepper</i>	10.50
Spaghettoni all'Amatriciana <i>Guanciale, tomato sauce, pecorino cheese, black pepper</i>	10.50
Paccheri Broccoli e Salsiccia <i>Italian sausage, broccoli, chilli, garlic</i>	10.50
Paccheri Salsiccia e 'Nduja <i>Italian sausage, spicy 'nduja, tomato sauce, parsley</i>	10.50
Gnocchi ai Quattro Formaggi <i>Taleggio, gorgonzola, parmesan and pecorino cheeses</i>	10.50
Gnocchi alla Sorrentina <i>Tomato sauce, mozzarella cheese, basil, parmesan cheese, garlic</i>	10.50
Ravioli Zucca e Pecorino <i>Pumpkin, pecorino cheese, nutmeg, amaretto biscuit in a butter and sage sauce</i>	10.50
Ravioli Al Dente <i>Spinach, mushrooms, ricotta cheese, truffle and parmesan fondue</i>	10.95
Linguine Seafood <i>King prawns, squid, mussels, cherry tomatoes, garlic</i>	11.50
Ravioli al Ragú <i>Beef, pork and parmesan cheese filling in a creamy slow cooked ragú</i>	12.50

FROM THE OVEN

8" Roman Pinsa topped with Mixed Vegetables <i>Mozzarella, broccoli, aubergines, red peppers, green peas, asparagus and leek</i>	10.50
8" Roman Pinsa topped with Mortadella, Stracciatella and Truffle	12.00
Parmigiana <i>Aubergines, tomato sauce, mozzarella cheese, parmesan cheese</i>	10.50
Lasagna <i>Beef mince, bechamel, tomato sauce, parmesan cheese</i>	11.50

SALADS & SOUPS

Grated Yellow Chicory <i>Grated with breadcrumbs, pecorino Romano cheese, parsley</i>	8.00
Spring Salad <i>Baby spinach, pine nuts, carrots, yellow pepper, fennel and vegan ginger mayo</i>	8.50
Green Feta Salad <i>Green olives, cucumber, feta, avocado</i>	9.50
Minestrone di Verdure <i>Fresh mixed vegetables soup</i>	8.00

DESSERTS

Tiramisù	6.00
Cannolo Siciliano	6.00
Gelato Tartufo Bianco Affogato al Caffè'	6.50
Mixed berries Cheesecake	7.00

Please tell us if you don't want parmesan. Gluten free pasta + £2.00.