

AL DENTE

• IL PASTIFICIO •

ANTIPASTI

Homemade Olive Focaccia and Sourdough Bread with EVOO	4.00
Bruschetta al Pomodoro <i>Bread with cherry tomatoes, basil, garlic</i>	6.00
Arancini selection <i>6 Arancini: Cacio e pepe, Amatriciana, Beef ragù</i>	9.50
Pizzotella Mortadella e Stracciatella <i>Fried pizza dough with Pistachio Mortadella and Stracciatella di Burrata</i>	9.50
Polpettine di Carne <i>Beef and pork meatballs, cooked ham, soya sauce milk, parmesan, garlic, in a potato cream</i>	9.50
Piadina Caprese <i>Tomatoes, buffalo mozzarella, basil, rocket</i>	10.50
Piadina Romagnola <i>Prosciutto di Parma 24 months, mozzarella, rocket</i>	11.50
Burrata and Parma Ham	14.00

PASTA

Spghettone sciuè sciuè <i>Confit datterini tomatoes, garlic, fresh basil</i>	11.50
Penne all'Arrabbiata <i>Tomato sauce, chili, garlic, parsley</i>	11.50
Tonnarelli Cacio e Pepe <i>Pecorino cheese, parmesan cheese, black pepper</i>	12.00
Fusilli al Pesto <i>Basil, pine nuts, parmesan, cheese, garlic</i>	12.50
Paccheri al Ragù <i>Minced beef, tomato sauce, mixed vegs</i>	12.50
Rigatoni all'Amatriciana <i>Guanciale, tomato sauce, pecorino cheese, black pepper</i>	13.50
Spghettoni alla Carbonara <i>Guanciale, free range eggs, pecorino cheese, black pepper</i>	13.50
Gnocchi alla Sorrentina <i>Tomato sauce, mozzarella cheese, basil, parmesan cheese, garlic</i>	13.50
Paccheri Salsiccia e 'Nduja <i>Italian sausage, spicy 'nduja, tomato sauce, parsley</i>	14.00
Ravioli Zucca e Pecorino <i>Pumpkin, pecorino cheese, nutmeg, amaretto biscuit in a butter and sage sauce</i>	14.00
Ravioli Al Dente <i>Spinach, mushrooms, ricotta cheese, truffle and parmesan fondue</i>	14.50
Linguine Seafood <i>Prawns, squid, mussels, cherry tomatoes, garlic and chili</i>	15.50
Red Prawn Gnocchi <i>Datterini tomatoes, prawns, crustaceans bisque, basil</i>	16.50
Linguine alle Vongole Veraci (add bottarga +£5.00) <i>Veraci clams, garlic, chilli, white wine, parsley, tomatoes</i>	18.50
Tagliolini with Fresh Truffle <i>Butter, truffle, truffle paste and parmesan cheese</i>	22.00

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>	11.50
Lasagna <i>Beef mince, bechamel, tomato sauce, parmesan cheese</i>	13.50

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>	10.50

DESSERTS

Cannolo Siciliano	6.50
Gelato Tartufo Bianco Affogato al caffè'	6.50
Mixed berries Cheesecake	7.00
Tiramisù	7.00
Chocolate Mousse	7.00

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