

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
Pizzottella Mortadella e Stracciatella <i>Fried pizza dough with Pistachio Mortadella and Stracciatella di Burrata</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>	12.00
Penne all'Arrabbiata <i>Tomato sauce, chili, garlic, parsley</i>	12.00
Tonnarelli Cacio e Pepe <i>Pecorino cheese, parmesan cheese, black pepper</i>	12.50
Fusilli al Pesto <i>Basil, pine nuts, parmesan, cheese, garlic</i>	13.00
Paccheri al Ragù <i>Minced beef, tomato sauce, mixed vegs</i>	13.00
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>	14.00
Gnocchi alla Sorrentina <i>Tomato sauce, mozzarella cheese, basil, parmesan cheese, garlic</i>	14.00
Paccheri Salsiccia e 'Nduja <i>Italian sausage, spicy 'nduja, tomato sauce, parsley</i>	14.00
Paccheri alla Boscaiola <i>Italian sausage, porcini mushrooms, double cream, parmesan cheese</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>	16.00
Red Prawn Gnocchi <i>Datterini tomatoes, prawns, crustaceans bisque, basil</i>	17.00
Tagliolini with Fresh Truffle <i>Butter, truffle paste, fresh black truffle and parmesan cheese</i>	22.00

FROM THE OVEN

8" Roman Pinsa topped with Mozzarella, Italian Sausage and Potatoes	11.00
Parmigiana <i>Aubergines, tomato sauce, mozzarella cheese, parmesan cheese</i>	11.50
Cannelloni di Carne <i>Beef, pork, bechamel, tomato sauce, parmesan cheese</i>	14.00
Lasagna <i>Beef mince, bechamel, tomato sauce, parmesan cheese</i>	14.00

SALADS & SOUPS

Tenderstem Broccoli with Chili, Garlic and Rosemary	6.50
Grated Yellow Chicory <i>Grated with breadcrumbs, pecorino Romano cheese, parsley</i>	8.00
Spinach & Beetroot Salad <i>Spinach, beetroot, orange, parmesan, roasted almonds, walnuts in a balsamic vinegar dressing</i>	9.50
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