

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 ragu'</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

Spaghettoni 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
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
Spaghettoni 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 mushroom, 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
Tagliolini with Fresh Truffle <i>Butter, truffle paste, fresh black truffle and parmesan cheese</i>	20.00

FROM THE OVEN

8" Roman Pinsa Margherita	10.00
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 Chilli, Garlic and Rosemary	6.50
Spinach & Beetroot Salad <i>Spinach, beetroot, orange, parmesan, roasted almonds, walnuts in a balsamic vinegar dressing</i>	9.50
Caprese Salad <i>Mozzarella di Bufala from Campania, plum tomatoes and basil</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

Tiramisù	6.50
Cannolo Siciliano	6.50
Gelato Tartufo Bianco Affogato al Caffè	6.50
Profiteroles	7.00

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