

AL DENTE

• IL PASTIFICIO •

ANTIPASTI

Our homemade Focaccia and Breadsticks basket	4.50
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
Frittatina di Pasta alla Carbonara <i>Deep fried shell with a rich heart of creamy carbonara pasta</i>	10.50
Piadina Vegetariana <i>Tomatoes, aubergines, buffalo mozzarella, 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 & SOUPS

8" Roman Pinsa Margherita	10.00
8" Roman Pinsa Mortadella e Stracciatella	11.50
Parmigiana <i>Aubergines, tomato sauce, mozzarella cheese, parmesan cheese</i>	11.50
Crespelle Prosciutto e Funghi <i>Crêpes filled with ham, mushrooms and mozzarella cheese</i>	13.50
Lasagna <i>Beef mince, bechamel, tomato sauce, parmesan cheese</i>	14.00
Minestrone di Verdure <i>Fresh mixed vegetables soup</i>	10.50

SALADS & SIDES

French Fries	5.00
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>Lettuce, Green olives, cucumber, feta, avocado</i>	9.50

DESSERTS

Gluten Free Hazelnut Semifreddo	6.00
Tiramisu'	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