

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
Piadina Vegeteriana <i>Tomatoes, aubergines, buffalo mozzarella, basil, rocket</i>	10.50
Piadina Romagnola <i>Prosciutto di Parma 24 months, stracchino, rocket</i>	11.00
Fried Calamari and Veggies <i>Deep fried calamari with mixed vegetables</i>	12.00
Beef Carpaccio <i>Carpaccio-style roast beef served with a balsamic vinegar glaze, arugula, and cherry tomatoes.</i>	12.50
Burrata and Parma Ham	13.00

PASTA

Penne Pomodoro/Arrabbiata <i>Tomato sauce / Tomato sauce, garlic, parsley</i>	9.50
Tonnarelli Cacio e Pepe <i>Pecorino cheese, parmesan cheese, black pepper</i>	9.95
Paccheri al Ragù <i>Minced beef, tomato sauce, mixed vegs</i>	10.50
Fusilli al Pesto <i>Basil, pine nuts, parmesan, cheese, garlic</i>	10.50
Spaghettoni alla Carbonara <i>Guanciale, free range eggs, pecorino cheese, black pepper</i>	10.95
Rigatoni all'Amatriciana <i>Guanciale, tomato sauce, pecorino cheese, black pepper</i>	10.95
Paccheri alla Boscaiola <i>Italian sausage, porcini mushroom, double cream, parmesan cheese</i>	10.95
Paccheri Salsiccia e 'Nduja <i>Italian sausage, spicy 'nduja, tomato sauce, parsley</i>	10.95
Gnocchi alla Sorrentina <i>Tomato sauce, mozzarella cheese, basil, parmesan cheese, garlic</i>	10.95
Ravioli Zucca e Pecorino <i>Pumpkin, pecorino cheese, nutmeg, amaretto biscuit in a butter and sage sauce</i>	10.95
Ravioli Al Dente <i>Spinach, mushrooms, ricotta cheese, truffle and parmesan fondue</i>	11.50
Linguine Seafood <i>Prawns, squid, mussels, cherry tomatoes, garlic and chili</i>	13.95
Tagliolini with Fresh Truffle <i>Butter, truffle paste, fresh black truffle and parmesan cheese</i>	22.00

FROM THE OVEN & SOUPS

8" Roman Pinsa Margherita	10.00
Parmigiana <i>Aubergines, tomato sauce, mozzarella cheese, parmesan cheese</i>	11.00
Lasagna <i>Beef mince, bechamel, tomato sauce, parmesan cheese</i>	12.50
Minestrone di Verdure <i>Fresh mixed vegetables soup</i>	10.00

SALADS & SIDES

French Fries	5.50
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
Green Feta Salad <i>Green olives, cucumber, feta, avocado</i>	9.50
Caprese Salad <i>Mozzarella di Bufala from Campania, plum tomatoes and basil</i>	9.50
Caesar Salad <i>Chicken, lettuce, crispy bread croutons, Caesar dressing, Parmesan shavings</i>	11.50

DESSERTS

Gluten Free Hazelnut/Pistachio Semifreddo	6.00
Tiramisù	6.50
Cannolo Siciliano	7.00
Gelato Tartufo Bianco Affogato al Caffè'	7.00
Profiteroles	7.00

Please tell us if you don't want parmesan. Gluten free pasta + £2.50

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WINE

Glass (125ml)

Bottle

SPARKLING

Prosecco di Valdobbiadene Brut, Col de' Salici	7.00	38.00
Sarò Franca Millesimato BRUT, Trentodoc, azienda Guido F. Fendi		56.00
Marchese Antinori Franciacorta Cuvée Royale		58.00

WHITE WINE

Appia Antica white, Lazio, Italy	7.00	29.00
Gavi di Gavi la Contessa, Piemonte, Italy	7.50	34.00
Tormaresca Chardonnay, Puglia, Italy	7.50	36.00
Villa Antinori Bianco, IGT Toscana, Italy	8.00	38.00
Burattini DOC White, Vermentino Toscana, azienda Guido F. Fendi, Toscana, Italy		40.00
Vette Sauvignon Blanc, Tenuta San Leonardo, Trentino, Italy		42.00
Vermentino di Bolgheri, Guado al Tasso, Toscana, Italy		48.00

RED WINE

Appia Antica red, Lazio, Italy	7.00	32.00
Montepagano Montepulciano d'Abbruzzo, Umani	7.50	35.00
Sabazio Rosso di Montepulciano, La Braccasca	7.50	37.00
Barbera d'Asti Fiulot, Prunotto, Piemonte, Italy	8.00	40.00
Burattini DOC red, San Giovese Toscana, azienda Guido F. Fendi		48.00
Torcicoda, Tormaresca, Puglia, Italy		48.00
Il Bruciato, Tenuta Guado al Tasso, Antinori, Toscana, Italy		60.00

ROSÈ WINE

Calafuria Negroamaro Rosato, Tormaresca, Puglia, Italy	7.50	42.00
Scalabrone, Rosato di Bolgheri, Guado al Tasso, Toscana, Italy		50.00

ALCOHOLIC DRINKS

Peroni Beer	5.00
Ichnusa Beer	5.00
Aperol Spritz	10.00
Campari Spritz	10.00
Limoncello Spritz	10.00
Vodka & Tonic (<i>Absolut</i>)	9.00
Gin & Tonic (<i>Hendricks</i>)	11.00
Negroni	11.00
J Walker Black Label Whiskey	8.00
Amaro Montenegro	5.00
Grappa Veneta Stravecchia (gold)	5.00
Limoncello Strega	5.00

SOFT DRINKS

Acqua Panna	glass 75cl	4.00
Acqua San Pellegrino	glass 75cl	4.00
Acqua Panna	plastic 50cl	2.00
Acqua San Pellegrino	plastic 50cl	2.00
Coca-Cola Regular	33cl	2.20
Coca-Cola Zero	33cl	2.20
San Pellegrino Orange	33cl	2.50
San Pellegrino Lemon	33cl	2.50
Apple Juice	glass 20cl	3.00
Orange Juice	glass 20cl	3.00