

PASTA NOSTRA – À LA CARTE

PASTA:

Arrabbiata: Original homemade spicy tomato sauce with basil, mozzarella and parmigiano (Vg) - £14

Bolognese: tagliatelle with a lamb ragu, slow-cooked and served with parmigiano (H) - £17

Truffle mushroom: Gigli in a truffle mushroom cream with oregano oil and parmigiano - £15

Cacio e pepe: Spaghetti cooked with a traditional pecorino romano sauce, finished with lime zest and pecorino - £16

Butternut squash: Pumpkin & ricotta ravioli in a butter sauce (V) - £16

Puttanesca: Bucatini with anchovies, black olives, cherry tomatoes, capers and parsley - £16

CICHETTI:

Rosemary Focaccia: Freshly baked, with balsamic & extra virgin olive oil (Vg) - £5

Tenderstem Broccoli: Pan-fried with garlic, chilli and lemon, served on a bed of lemon ricotta (Vg) - £8

Parmigiana: Aubergine in a tomato sauce with a crispy top layer of mozzarella - £7

Bruschetta: Stracatella, cherry tomatoes and basil - £7

Nduja meatballs: Homemade meatballs in our tomato sauce, finished with parsley and parmesan - £8

Arancini: Crispy truffle mushroom risotto balls with mozzarella (V) - £6

Arancino: Tomato, basil & mozzarella filling (V) - £6

Caesar Salad: Crisp romaine, parmesan, croutons — add chicken (+£2) (V) - £4

Rocket Salad: With shaved parmesan & balsamic glaze (V) - £4

Buffalo mozzarella: A bed of homemade avocado puree and tomato, finished with rocket, balsamic and basil oil - £9

Olives: Authentic from Cerignola - £4

DOLCI:

Tiramisu: Classic homemade Italian indulgence (V) - £7

Cheesecake: Homemade strawberry and vanilla cheesecake (V) - £6

Gelato: Vanilla, pistachio, hazelnut, mango, orange and chocolate - £3

KEYS: (Vg) Vegan (V) Vegetarian (H) Halal

Alternative pastas: can be paired with vegetarian sauces (arriabiata, pesto or butternut sauces) - **Vegan:** gamelli OR **Gluten Free:** tagliatelle or penne