

The MENU



Spagnoletti brings a modern, quirky take on Italian dining. Our sharing concept is based on vibrant small plates and large plates which reflect our passion for bold, Italian flavours.

Our dishes are homemade, always fresh, and inspired by the best seasonal ingredients. Expect authentic flavours, creative twists, and a menu designed to bring people together.

For the best experience, we recommend 3-4 plates per person

OUR BAKERY

Charcoal Sourdough Bread, Olive oil (vg)	5.5
Focaccia, Tomato, Black Olives (vg)	5.5
Rosemary Focaccia, Olive oil (vg)	5.5

TO START

Suckling Pig and Black Pudding Croquette, Sauce Gribiche (gf)	7
Wild Mushrooms and Truffle Arancini, Goat's Cheese (ve/gf)	6
Panelle, Taggiasche Olive, Lemon, Parsley (vg/gf)	6
Globe Artichoke, Lemon Mayo (vg/gf)	15
Vitello Tonnato, Veal, Capers, Tuna (gf)	14
Bruschetta I.O.W Tomato, Ricotta, Lardo	12
Yellowfin Tuna Loin, Watermelon, Nduja (gf)	11
Chargrilled Leeks, Hazelnut, Stracciatella (ve/gf)	12

PASTA

Doppio Ravioli, Ricota, Pumpkin & Nuts (ve)	16
Mushrooms Mezzaluna with Celeriac Broth (ve)	12
Mafalde, Slow-Cooked Lamb, Pecorino	14
Spaghetti Frutti Di Mare	24
Risotto, Rocket, Trombetta Courgette (ve/gf)	15

LARGE PLATES

Grilled Octopus, Salmoriglio Sauce, Potato, Taggiasche Olive (gf)	27
Grilled Veal Chop, Lemon Dressing, Bitter Leaves (gf)	40
Asparagus, Broccoli, Courgette and Pesto Trapanese and Polenta (vg/gf)	20
Stone Bass, Violet Artichoke, Cavolo Nero, Ginger Butter Sauce(gf)	29
Chicken, Truffle, Spinach, Spring Vegetables (gf)	28

SIDES

Roasted Potatoes (vg/gf)	5
Bitter Leaf Salad (vg/gf)	5
Grilled Broccoli with Sesame Seed Dressing (vg/gf)	5

(ve) – vegetarian

(vg) – vegan

(gf) – gluten free

Please ask a member of our team before ordering if you have any allergies or intolerances. A 12.5% discretionary service charge will be added to your bill.

BEERS & CIDERS

London Pilsner (½ Pint) - 5
V.E.S.P.A. Pale Ale (½ Pint) - 5
The Megaro Lager (330ml) - 6
Birra Moretti 0.0% Lager (330ml) - 5
Galipette Biologique Cidre (330ml) - 8
Galipette 0.0% Cidre - 7

SOFT DRINKS &

Coke - 4
Cordino - 4
Lemonade - 4
San Pellegrino - 4
Rise and Shine Juice 4.5
British Berry Juice - 4.5
Pure Green Juice - 4.5

JUICES

WINES

SPARKLING

DS Prosecco Brut Millesimato, Veneto

125ml	375ml	750ml
8		44

0.0% Spumante, Odd Bird, Veneto, NV

7		40
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Blanc de Blancs brut L'Irremplacable

15		90
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ROSÉ

Rosapasso Biscardo, Mabis, Veneto

8	24	46
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WHITE

Trebbiano, Terre Allegre, Puglia

		38
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Pinot Grigio Biologico, Casa Defra, Venezia

		38
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Cataratto Bianco Biologico, Fabrizio Vella, Sicily

10	24	45
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Pecorino Biologico, Feudo Antico, Abruzzo

11	26	48
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Vermentino di Sardegna, Mora & Memo, Sardinia

13	30	59
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RED

Merlot, Casa Defra, Veneto

		38
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Chianti, Loggia del Conte, Tuscany

12	26	44
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Salice Salentino Riserva, Casato Di Melzi, Puglia

10	27	48
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Primitivo di Manduria, Lirica, Puglia

		54
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Cannonau di Sardegna, Mora & Memo, Sardinia

12	30	57
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WINE ON TAP

Frizzante

125ml	375ml
8	

Pinot Bianco / Rosato / Pinot Nero

8	20
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