

Pasta Night Menu

Il Antipasti

Begin your dining experience the Italian way, with flavours designed to awaken the appetite and celebrate *la dolce vita*.

Zuppa del Giorno (V, GFO, Vegan Available)

A comforting homemade soup of the day, prepared fresh by our chef with seasonal ingredients.

Funghi all'Aglio (V, GFO, Vegan Available)

Oven-baked mushrooms filled with garlic, parsley, black pepper and butter, finished with a drizzle of fresh lemon.

Bruschetta Caponata (VG, GFO, Vegan Available)

Toasted ciabatta topped with a rustic Sicilian caponata, aubergine, peppers and courgettes sautéed with cherry tomatoes, onion, basil and garlic.

Involtini di Melanzane (V, GF)

Tender aubergine rolls filled with sun-dried tomatoes, onion, garlic, rosemary, chilli and pecorino cheese, served with a rich tomato and chilli sauce.

Arancini Misti alle Verdure e Gorgonzola (V)

Golden, crispy risotto balls filled with a blend of seasonal vegetables and creamy Gorgonzola cheese, lightly breaded and fried to perfection, served with a rich tomato sauce and a touch of Parmigiano Reggiano.

Caprino alle Mele (V)

Crisp fried goat's cheese, served over warm caramelised apples and finished with a drizzle of balsamic dressing, *dolce e salato* in harmony.

Calamari Fritti e Gamberoni

Crispy golden squid and king prawns, served with fresh mixed leaves, a wedge of lemon and our house tartar sauce.

Gamberoni al Forno (GF)

Succulent king prawns baked with garlic, chilli and parsley, simple, rustic, and bursting with flavour.

Cozze alla Napoletana (GFO)

A traditional recipe from Naples – fresh mussels simmered in a rich tomato sauce with garlic, herbs and a hint of chilli. (*Available when market fresh.*)

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Le Pasta

Freshly prepared pasta dishes inspired by regional Italian traditions, each one crafted to bring *un vero assaggio d'Italia* to your table.

Lasagna Classica Emiliana

Freshly baked homemade lasagna, layered with rich ragù, béchamel and parmesan – a timeless classic from Emilia-Romagna.

Penne all'Arrabbiata – (V, VG, GFO)

A classic Roman dish – penne pasta tossed with garlic, white wine and fiery chilli in a light tomato sauce. Simple, bold and full of passion.

Linguine alla Bolognese

A true Italian classic – linguine pasta served with a rich, slow-cooked ragù of minced beef, tomato and herbs. Comforting and full of flavour.

Cannelloni Ricotta e Spinaci - (V)

Cannelloni pasta tubes filled with ricotta, spinach, garlic and mozzarella, baked in a rich tomato and basil sauce, topped with melted mozzarella

Linguine Carbonara o con Zucchine – (GFO, V option available)

A world-famous Roman classic – linguine pasta tossed in a rich, creamy sauce with onions, pancetta and fresh eggs.

For a vegetarian twist, enjoy it *con zucchine* – with sautéed courgettes in place of pancetta.

Pappardelle Boscaiola - (Vegan Available)

Wide ribbons of pappardelle cooked with fresh Italian sausage, mushrooms, peas, onion and basil in a creamy tomato sauce.

Penne al Salmone Affumicato

Penne pasta with smoked salmon, onions and fresh parsley, deglazed with a splash of brandy and finished in a creamy tomato sauce – rich, elegant and indulgent.

Pappardelle con Rucola e Caprino - (V)

Pappardelle pasta with cherry tomatoes and creamy goat's cheese in a delicate garlic sauce, finished with fresh rocket – a vibrant and satisfying vegetarian choice.

Penne all'Amatriciana - (GFO)

A beloved dish from the Lazio region – penne pasta cooked with onions, pancetta, chilli and white wine, finished in a rich tomato sauce. A perfect choice for those who enjoy a little *piccante*!

Linguine Aglio, Olio, Peperoncino e Gamberi - (GFO)

Linguine sautéed with succulent prawns in a classic *Aglio e Olio* blend – fragrant garlic, rich olive oil and a hint of chilli come together in perfect harmony. A simple yet irresistible favourite – Alessandro's choice!

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Le Specialità dello Chef

Parmigiana di Melanzane - (V, GF)

Layers of aubergine and courgette, gently baked in a rich tomato and basil sauce with parmesan, in the style of a classic lasagna. A true taste of *tradizione italiana*.

Paccheri ai Frutti di Mare (GFO)

Paccheri pasta with a seafood medley – prawns, mussels, squid and more – cooked with garlic, parsley, chilli, white wine and cherry tomato sauce. A must for seafood lovers.

Pappardelle con Tagliato di Filetto e Funghi

Large ribbon pasta with onions, mushrooms and strips of prime fillet beef, finished with white wine, French mustard, tomato and cream.

Paccheri Mare e Monti al Pesce Spada – (GFO)

Paccheri pasta with tender swordfish and aubergine, gently cooked in cherry tomatoes, garlic, white wine and a rich tomato sauce, a perfect harmony of sea and land.

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Contorni & Insalate

Insalata Mista (V, VG, GF)

A classic mixed salad with seasonal leaves and vegetables.

Insalata di Pomodoro e Cipolla (V, VG, GF)

Tomato and onion salad – fresh, crisp and refreshing.

Insalata di Pomodorini e Rucola – (V, GFO)

Cherry tomato and rocket salad with shaved *grana padano* cheese.

Pane all'Aglio - (VG)

Garlic bread with tomato and melted cheese.

Patate Fritte – (V, VG)

Italian-style fries, golden and crisp.

Patatine al Parmigiano - (V, VG)

Crispy skinny fries tossed with parmesan and Italian herbs, served hot and full of flavour.

Patate Caravelli – (V, VG)

Homemade potato wedges seasoned with our signature *spezie piccanti*, very hot and full of flavour.

Patate Rustiche – (V, VG)

Homemade crinkle-cut potatoes seasoned with Italian herbs, served with a rich chilli tomato sauce and shaved Asiago cheese.

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Monday & Tuesday Special – £21.90

Enjoy a taste of *la dolce vita* to start your week.

Includes:

- One **starter** (including dishes from our **Specials Board £2.50** supplement applies)
- One **pasta dish** of your choice (**Chef's Special £1.90**)
- One **glass of house wine** (white, red or rosé) or a **soft drink** (Coke, lemonade or orange juice)

Enhance your experience:

- Add a **side dish to share** – £3.00
- Add a **dessert** – £6.50
- Add a **coffee** – £2.20

(Excludes cheese & biscuits and liqueur coffees)

This offer cannot be used in conjunction with any other promotion.

A 10% service charge applies to all bookings. A £10 deposit per person is required for parties of six or more.