

# Pasta

Prices are for 4 or 6 portions

## LASAGNA ALLA BOLOGNESE (C,D,E,G)

The classic lasagna with ragù, mozzarella and creamy besciamel £30/£40

### LASAGNA VEGETARIANA (D,E,G)

Lasagna with aubergine, courgette and peppers £30/£40

### LASAGNA ZUCCA E SALSICCIA (D,E,G)

Lasagna with italian sausages, butternut squash and provola cheese £30/£40

## PASTA AL FORNO FUNGHI E

PISELLI (D,E,G) Oven baked pasta with mushrooms and peas £30/£40

PASTA AL FORNO PANCETTA E ZUCCHINE (D,G) Oven baked pasta with smoked pancetta and courgette

### £30/£40

## PASTA AL FORNO PANCETTA E PISELLI (D,G) Oven baked pasta with pancetta and peas £30/£40

# Pasta Sauces

Sauce for one package (500g) of pasta

RAGÙ (c,d) Meat sauce with tomatoes £8

# AMATRICIANA

Tomato sauce with smoked pancetta £8

ZUCCA E PATATE Pumpkin and potato

£8

NORMA (c,d) Tomato, aubergine and ricotta £10 ZUCCHINE, PACHINO E GAMBERETTI (F) Courgette, baby plum and shrimp £8

SUGHETTO DI DATTERINI Fresh tomato Sauce £8

# Soup

### Prices are for 4 or 6 portions

## PASTA E FAGIOLI OR PASTA E

CECI (c,g) The classical Italian white beans or chickpeas & pasta soup £20/£25

## MINESTRONE DI VERDURE (c) Mixed vegetable soup £20/£25

### ZUPPA CON ROMANESCO (G)

Soup with romanesco broccoli served with pasta £20/£25

### VELLUTATA DI ZUCCA (D,G)

Creamy Pumpkin soup with croutons £20/£25 PASTA E PISELLI (G) Pea soup with pasta £20/£25

# ZUPPA DI LENTICCHIE (C)

Lentils and vegetable soup £20/£25

### VELLUTATA DI PORRI (D)(G)

Creamy leek soup with croutons £20/£25

## VELLUTATA DI PISELLI (D,G)

Creamy peas soup with croutons £20/£25

# Mains

Prices are for 4 or 6 portions

POLPETTE AL SUGO (c,G) Meat balls with tomato £25/£35

> POLPETTONE (D,G) Meat loaf £30/£40

ROAST BEEF Perfectly roastedand succulent £30/£40

## PARMIGIANA DI MELANZANE (C) Oven baked aubergine parmigiana

£30/£40

## POLPETTE AL VINO BIANCO (G)

Meat balls with white wine £25/£35

SCHNITZEL (G) Breaded beef or chicken cutlet £4 each

## SALSICCE E LENTICCHIE (C)

Italian sausages with lentils £25/£35

# Sides & Salads

Prices are for 4 or 6 portions

PISELLI E PANCETTA Peas and pancetta £15/£20

## SPINACI BURRO E PARMIGIANO (D)

Creamy spinach cooked with butter and pamigiano £20/£25

VERDURE GRATINATE (G) Oven baked breaded vegetables INSALATA GRECA Greek salad

### £25/£30

FUNGHI TRIFOLATI

Pan cooked mushrooms, with fresh parsley and garlic £20/£25

#### £15/£20

COUSCOUS CON VERDURE GRATINATE (G) Vegetable Couscous with oven baked breaded vegetables £20/£25

# Desserts

TIRAMISÙ (D,E,G) My specialty :-) £25

TORTA DI FRUTTA (D,E,G)

Fresh fruit cake £30

TORTA DI ANANAS (D,E,G)

Pineapple cake £20

SACHER TORTE (D,E,G)

Chocolate sponge cake cut into layers with apricot jam £35

> CRUMBLE AL LIMONE (D,G,N) Lemon crumble £20

CROSTATA (D,E,G) Jam tarte...good for breakfast! £15

> TORTA DI MELE (D,E,G) Apple cake £20

CIAMBELLONE (D,E,G) Italian breakfast cake £20

## CRUMBLE DI MELE (D,G,N) Apple crumble

£20

## CREMA AL MASCARPONE (D,E) Mascarpone cream

£20

ALLERGEN INFORMATION

(C) Celery (D) Dairy or Milk (E) Eggs (F) Fish, Crustaceans or Molluscs (G) Gluten (L) Lupin (M) Mustard (N) Nuts (P) Peanuts (S) Sesame (SB) Soybeans (SD) Sulphur Dioxide & Sulphites (more than 10ppm)

Allergenic ingredients are present in our kitchen. We cannot guarantee dishes are 100% free of these ingredients.