

100% PASTA

ITALIAN EXPERIENCE

APPETIZER

OLIVE *Vegan* £ 4,00
Taggiasca olives from Puglia.

PINSA BREAD *Vegan* £ 5,90
Stone-baked Pinsa served with Sicilian pistacchio pesto and Sicilian yellow tomato sauce.

FIORI DI ZUCCA RIPIENI *Veg* £ 4,90
Fried zucchini flowers stuffed with ricotta and provola.

OLIVE ASCOLANE £ 4,90
Fried breaded olives stuffed with pork sausage meat.

MOZZARELLINE AL PESTO *Veg* £ 4,90
Fried breaded mozzarella balls stuffed with basil pesto.

TRIS BRUSCHETTA *Vegan* £ 8,00
Three slices of toasted Pinsa bread singularly topped with cherry tomatoes, Aubergine caponata, pistacchio pesto and pistacchio granules.

BURRATA *Veg* £ 8,50
Fresh Burrata cheese served with rocket, cherry tomatoes and olives from Puglia.

POLPETTE DI MELANZANE *Veg* £ 6,90
Fried breaded Aubergine balls served on Sicilian tomato sauce and topped with Grana Padano and basil.

TAGLIERE DI SALUMI E BURRATA £ 16,90
Selection of Italian Cured meat served with fresh Burrata cheese, olives from Puglia and Pinsa bread.

SALADS

INSALATA ROMANA £ 13,50
A fresh mix of leaves, olives, cherry tomatoes and crispy guanciale (pork cheek), topped with Aubergine Caponata, shaved Grana Padano and a drizzle of olive oil.

INSALATA PUGLIESE *Veg* £ 13,50
A fresh mix of leaves, olives, cherry tomatoes and fresh Burrata cheese from Puglia, dressed with Sicilian red pesto and olive oil.

SIDE SALAD *Vegan* £ 5,00
A fresh mix of leaves, olives, cherry tomatoes and olive oil.

GLUTEN FREE OPTIONS ASK A MEMBER OF STAFF FOR GLUTEN FREE PASTA AND SAUCE ALTERNATIVES.

*Fresh Pasta Home - Made
in Gloucester Green*

THE CLASSICS OF ITALIAN TRADITION

FUSILLI AL POMODORO *Vegan* £ 11,90
Home-made pasta with Sicilian tomato sauce and fresh basil.
Best wine pairing: Grati "G" Chianti or Roberto Sarotto Barolo DOC

MEZZI PACCHERI ALLA CARBONARA £ 14,50
Home-made pasta with crispy guanciale (pork cheek), pasteurised egg yolk, pecorino (sheep cheese) and black pepper.
Best wine pairing: Clivus Soave Classico or Chiaretto di Bardolino Pasqua Chapter Series

SPAGHETTI ALL'AMATRICIANA £ 14,50
Home-made pasta with crispy guanciale (pork cheek), Sicilian tomato sauce, pecorino (sheep cheese) and black pepper.
Best wine pairing: Apericena Appassimento or Saverio Faro Nero d'Avola

RIGATONI AL PESTO DI BASILICO *Veg* £ 13,50
Home-made pasta with Sicilian basil pesto, pine nuts and sun-dried tomato paté.
Best wine pairing: Saverio Faro Grillo or Roberto Sarotto Gavi DOCG del Comune di Gavi

SPAGHETTI CACIO E PEPE *Veg* £ 13,90
Home-made pasta with pecorino (sheep cheese), parmesan and black pepper.
Best wine pairing: Pecorino Feudo Antico, Organic or Gufetto Pinot Grigio

TAGLIATELLE AL RAGÙ £ 14,50
Home-made egg pasta with a rich Bolognese ragù of slow-cooked beef and pork, soffritto, wine, Sicilian tomato sauce, parmesan and basil.
Best wine pairing: Mozzafiato Primitivo or Saverio Faro Nero d'Avola.

ADD EXTRA TOPPINGS

OLIVES, ROCKET, PISTACCHIO GRANULES £ 1.50 | SUN-DRIED TOMATO PATÉ £ 2.50 |
PINSA BREAD, CRISPY GUANCIALE (PORK CHEEK),
BURRATA CHEESE, PORCINI MUSHROOMS, TRUFFLE SAUCE £ 3.50



100% PASTA EXPERIENCE
TRY 4 DIFFERENT ITALIAN PASTA!
£ 25.00 PER PERSON

OUR PASTA IS HOME-MADE BY US AT 100% PASTA.
WE SERVE IT AL DENTE (BUT PLEASE LET OUR TEAM KNOW IF YOU LIKE YOUR PASTA WELL COOKED), AND OUR SAUCES FOLLOW TRADITIONAL RECIPES FOR AN AUTHENTICALLY ITALIAN EXPERIENCE.



FILLED PASTA

TORTELLINI ALLA 'NDUJA £ 16,50
Home-made egg pasta filled with Italian sausage dressed with Sicilian yellow tomato sauce, spicy 'nduja and topped with sun-dried tomato paté.
Best wine pairing: Famiglie Venete Valpolicella Ripasso Superiore Organic or Gufetto Montepulciano d'Abruzzo

TORTELLONI DI RICOTTA E GLASSA AL BALSAMICO *Veg* £ 15,90
Home-made egg pasta filled with Italian ricotta cheese and spinach, pecorino Romano cream (sheep cheese), flakes of parmesan and balsamic glaze from Modena.
Best wine pairing: Gufetto Pinot Grigio or Apericena Prosecco

TORTELLONI AI FUNGHI E TARTUFO *Veg* £ 17,50
Home-made egg pasta filled with porcini mushrooms, dressed with truffle sauce and olive paté.
Best wine pairing: Zaccagnini Verdicchio dei Castelli di Jesi DOC or Grati "G" Chianti

RAVIOLI AI FRUTTI DI MARE £ 17,50
Home-made egg pasta filled with salmon, served with clams, calamari, prawns, mussels, parsley and Sicilian tomato sauce.
Best wine pairing: Apericena Prosecco or Roberto Sarotto Gavi DOCG del Comune di Gavi

100% PASTA CREATIONS

RIGATONI AL PESTO ROSSO SICILIANO *Vegan* £ 13,50
Home-made pasta with Sicilian red pesto and sun-dried tomato paté.
Best wine pairing: Saverio Faro Grillo or Gufetto Montepulciano d'Abruzzo

MEZZI PACCHERI CACIO, PEPE E PORCINI *Veg* £ 16,50
Home-made pasta with pecorino (sheep cheese), parmesan, porcini mushrooms and black pepper.
Best wine pairing: Pecorino Feudo Antico, Organic or Gufetto Pinot Grigio

MEZZI PACCHERI AL PESTO DI PISTACCHIO E BURRATA *Veg* £ 17,50
Home-made pasta with Sicilian pistacchio pesto, pistacchio granella, sun-dried tomato paté and fresh Burrata from Puglia.
Best wine pairing: Zaccagnini Verdicchio dei Castelli di Jesi DOC or Roberto Sarotto Gavi DOCG del Comune di Gavi

FUSILLI ALLA CAPONATA DI MELANZANE *Vegan* £ 14,90
Home-made pasta with Sicilian yellow tomato sauce, Aubergine Caponata and capers.
Best wine pairing: Mozzafiato Falanghina or Ombrellino Pinot Grigio delle Venezie Rosé

TAGLIATELLE ALLA PESCATORA £ 16,90
Home-made egg pasta with clams, calamari, prawns, mussels, parsley and Sicilian tomato sauce.
Best wine pairing: Apericena Prosecco or Roberto Sarotto Gavi DOCG del Comune di Gavi

HOUSE RULES

- All guests seated at the same table must choose the 100% Pasta Experience. Mixing is not allowed.
- You can order max 4 different Pasta options among CLASSICS and CREATIONS. Filled Pasta is not included.
- We will serve the 4 types of Pasta in 4 different pans to share, it will be approximately ½ portion per each type per person. Please do not waste any food.
- No special request and no takeaway/doggy box.
- 1.5 hour time limit for the 100% Pasta Experience.

WHITE WINE

	BTL	125ML	175ML
GUFETTO PINOT GRIGIO - Terre di Chieti IGT, Abruzzo	£ 21,50	£ 4,20	£ 5,60
MOZZAFIATO FALANGHINA - Beneventano IGT, Campania	£ 24,50	£ 5,20	£ 7,10
SAVERIO FARO GRILLO - Sicily	£ 28,00	£ 5,60	£ 7,60
CLIVUS SOAVE CLASSICO - Veneto	£ 31,00	£ 5,80	£ 7,80
ZACCAGNINI VERDICCHIO DEI CASTELLI DI JESI DOC - Le Marche	£ 35,00	£ 6,40	£ 8,60
PECORINO FEUDO ANTICO, ORGANIC - Terre di Chieti IGT, Abruzzo	£ 38,00		
ROBERTO SAROTTO GAVI DOCG DEL COMUNE DI GAVI - Piedmont	£ 48,00		

RED WINE

	BTL	125ML	175ML
GUFETTO MONTEPULCIANO D'ABRUZZO - Abruzzo	£ 22,50	£ 4,80	£ 6,20
MOZZAFIATO PRIMITIVO - Puglia IGT	£ 25,50	£ 5,30	£ 7,40
SAVERIO FARO NERO D'AVOLA - Sicily	£ 28,00	£ 5,60	£ 7,60
GRATI "G" CHIANTI - Tuscany	£ 32,00	£ 5,90	£ 7,90
APERICENA APPASSIMENTO - Puglia IGT	£ 36,00	£ 6,50	£ 8,70
FAMIGLIE VENETE VALPOLICELLA RIPASSO SUPERIORE ORGANIC - Veneto	£ 40,00		
ROBERTO SAROTTO BAROLO DOCG - Piedmont	£ 65,00		

ROSE WINE

	BTL	125ML	175ML
OMBRELLINO PINOT GRIGIO DELLE VENEZIE ROSÉ - Veneto	£ 23,00	£ 4,90	£ 6,40
CHIARETTO DI BARDOLINO, PASQUA CHAPTER SERIES - Veneto	£ 28,00	£ 5,60	£ 7,60

SPARKLING WINE

	BTL	125ML
ARALDICA MOSCATO D'ASTI - Piedmont	£ 21,00	£ 4,00
APERICENA PROSECCO - Veneto	£ 28,00	£ 6,00
NIVOLA LAMBRUSCO - Emilia Romagna	£ 32,00	£ 6,50



BEERS & CIDERS

ICHNUSA ANIMA SARDA 33CL	£ 5,50
PERONI ROSSA 33CL	£ 5,50
MESSINA CRISTALLI DI SALE 50CL	£ 7,50
PERONI GRAN RISERVA DOPPIO MALTO 50CL	£ 7,50
PERONI NASTRO AZZURRO ZERO ALCOHOL 33CL	£ 4,50
MELA ROSSA ITALIAN CIDER ANGIOLETTI 33CL	£ 5,90

COCKTAILS

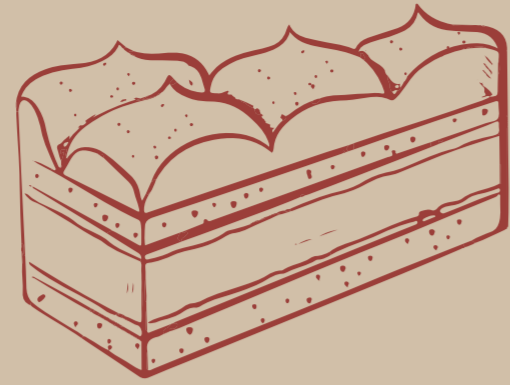
APEROL SPRITZ	£ 8,00
CAMPARI SPRITZ	£ 8,00
LIMONCELLO SPRITZ	£ 8,00
NEGRONI	£ 8,00
HUGO SPRITZ	£ 8,00

SOFT DRINKS

LIMONATA 33CL	£ 4,00
ARANCIATA 33CL	£ 4,00
BERGAMOTTO 33CL	£ 4,00
GINGER BEER 33CL	£ 4,00
MELOGRANO E FIORI DI SAMBUCCO 33CL	£ 4,00
COCA COLA 33CL	£ 3,75
DIET COLA 33CL	£ 3,75
COCA ZERO 33CL	£ 3,75
APPLE JUICE 25CL	£ 3,50
ORANGE JUICE 25CL	£ 3,50
STILL WATER 50CL	£ 3,50
SPARKLING WATER 50CL	£ 3,50



DESSERT



CANNOLO SICILIANO SCOMPOSTO

Deconstructed Sicilian Cannolo made with a base of crispy cannoli shells, filled with sweet ricotta cheese cream topped with pistacchio granules.

TARTUFO BIANCO AFFOGATO AL CAFFÈ

Coffee and zabaglione ice cream with coffee topping and chopped meringue.

TARTUFO AL PISTACCHIO

Pistacchio ice cream and almonds with pistacchio topping, all wrapped in pistacchio grains.

HOME-MADE TIRAMISÙ

Home-made Tiramisù made with ladyfingers soaked in coffee, layered with a mascarpone cream and dusted with cocoa powder.

TORTA VEGANA AL CIOCCOLATO CON

SORBETTO AL LAMPONE *Vegan, Gluten Free*

Dark chocolate cake, entirely vegan and gluten-free, served with a refreshing scoop of raspberry sorbet.

BABÀ AL PISTACCHIO

Traditional Neapolitan dessert, soft and light, soaked in a delicate rum syrup, served with pistacchio cream.

CREMA FREDDA AL LIMONE

Lemon Cold Cream made with fresh lemons, cream, and a touch of sugar.

GELATO

Three scoops of gelato to choose from: vanilla, chocolate, strawberry, and raspberry sorbet.

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£ 6,50

£ 7,50

£ 7,50

£ 7,50

£ 7,50

£ 7,00

£ 6,50

£ 5,95



COFFEE

ESPRESSO/ESPRESSO MACCHIATO

£ 2,50

DOUBLE ESPRESSO/ DOUBLE ESPRESSO MACCHIATO

£ 3,00

AMERICANO

£ 3,50

CAPPUCCINO

£ 3,50

LATTE/FLATWHITE

£ 3,50

TEA English Breakfast, Peppermint Tea, Red Berries Tea.

£ 3,00

HOT CHOCOLATE

£ 3,50

Decaffeinated options available for all coffee and espresso drinks.
Alternative milk: oat and soy.

LIQUEURS AND SPIRITS

LIMONCELLO 50ML

£ 5,00

AMARO DEL CAPO 50ML

£ 5,00

AMARO MONTENEGRO 50ML

£ 5,00

GRAPPA 50ML

£ 5,00

GIN 50ML

£ 5,00

VODKA 50ML

£ 5,00

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LUNCH MENU

*From Monday to Friday
from 12:00pm to 4:00pm*

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1 MAIN COURSE + 1 SIDE OF YOUR CHOICE

£ 9,90

MAIN COURSES

- CHOOSE 1 AMONG:**
- PASTA AL POMODORO
 - PASTA AL PESTO
 - PASTA AL RAGÙ
 - PASTA SALAD

SIDES

- CHOOSE 1 AMONG:**
- SALAD
 - OLIVE ASCOLANE (3)
 - MOZZARELLINE AL PESTO (3)



FOR MORE INFORMATION ASK THE STAFF!

*When the Sauce is Right,
You've gotta do the Scarpetta!*

..... *Buon Appetito!*

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Firm to the Bite.

*Italian Pasta
How It Should Be.*