

Three Course Set Menu*

Available all day, every day.
19.95 per person



Bruschetta al pomodoro

Chopped Roma tomatoes, fresh basil, garlic, oregano & extra virgin olive oil on toasted rye bread

Calamari fritti

Fried crispy squid & garlic mayonnaise



Tagliatelle pollo e asparagi

Tagliatelle with chicken & asparagus in a creamy sauce

Pizza margherita

Mozzarella, tomato & fresh basil



Tiramisù

Homemade 'pick-me-up' soaked espresso biscuits, whipped mascarpone & Di Saronno liqueur

Panna cotta

Vanilla panna cotta, summer fruit compote

**not valid with any other promotions or offers.*

Nibbles

Olives VG 3.50

Mixed green & black marinated olives Gaeta, Leccino, Cerignola & Nocellara

Zucchine fritte V 4.75

Crispy zucchine

Crescentine V 5.50

Dough ball fritters with fresh grated Parmesan & arrabbiata dip

Antipasti

Bruschetta avocado V 6.50

Crushed avocado on toasted rye bread, egg, sun-dried tomatoes, sunflower seeds & lemon dressing

Antipasto misto 9.00 *per person*

Parma ham, mozzarella di bufala, salame Felino, olives, marinated peppers, artichokes & rocket

Bruschetta al pomodoro VG 6.25

Chopped Roma tomatoes, fresh basil, garlic, oregano & extra virgin olive oil on toasted rye bread

Pane rustico VG 4.00

Selection of organic Italian breads

Pane all'aglio V 4.00

Garlic bread

6.95 FOR TWO

Any two nibbles.
Served to share

Caprese 7.50

Bufala mozzarella, tomatoes, basil, extra virgin olive oil, oregano & sea salt

Calamari fritti 7.95

Fried crispy squid & garlic mayonnaise

11.95 FOR TWO

Any two antipasti
excluding antipasti misto

Served to share

Scaloppa di vitello 16.95

Slow-fried veal escalope coated in seasoned pangrattato

Milanese with sautéed potatoes

Napoli spaghetti with tomato sauce

Pollo alla Milanese 14.95

Chicken breast in crispy pangrattato, sautéed potatoes, rocket & tomato salad

(BIB) Best Italian Burger 12.95

Char-grilled 100% prime beef burger (6oz), tomatoes, onions & steak chips

Add: smoked pancetta or provolone cheese 1.50

Allergen & gluten intolerances

Information available on request. Not all ingredients are shown in descriptions. Please note that we do not operate a nut-free environment, therefore some products may contain or have come in contact with nuts or nut products or other allergens. All prices include VAT at standard rate. A discretionary 12.5% service charge will be added to your bill.

Pizza

Margherita V 10.25

Mozzarella, tomato & fresh basil

Diavola 13.25

Tomato, mozzarella, pepperoni, roasted red peppers, red chilli & basil

Capricciosa 12.95

Mozzarella, tomato, mushrooms, ham, black olives & artichokes

Funghi e gorgonzola V 13.25

Mozzarella, gorgonzola, mixed wild mushrooms, Parmesan & truffle oil

Calzone classico 13.65

Folded pizza, tomato, mozzarella, ham, mushrooms & oregano

Pizza leggera VG 10.25

Tomato, grilled aubergines, artichokes, red onion, olives & sun-dried tomatoes

Pasta

Spaghetti Bolognese

Spaghetti with slow-cooked beef ragù, San Marzano tomatoes, hint of porcini mushrooms, red wine & herbs

small 9.50 regular 12.50

Spaghetti pomodoro e basilico VG

Spaghetti with San Marzano tomato sauce & fresh basil

small 8.50 regular 10.50

Spaghetti al pesto V

Spaghetti with traditional ligurian basil pesto, pine nuts & extra virgin olive oil

small 9.75 regular 12.75

Spaghetti carbonara

Spaghetti with smoked pancetta, cream, egg & Parmesan

small 10.75 regular 13.75

Polpettine e spaghetti

Spaghetti with our signature beef & pork meatballs in a porcini mushroom & San Marzano tomato sauce
13.95

Tagliatelle pollo e asparagi

Tagliatelle with chicken & asparagus in a creamy sauce

small 11.95 regular 14.95

Linguine gamberi e zucchini

Linguine with king prawns, zucchini, cherry tomatoes, white wine, garlic, lemon zest & fresh chili

16.50

Ravioli spinach & ricotta

Spinach & ricotta filled ravioli tomato basil sauce

14.95

Maccheroni all sugo di Seitan VG

Maccheroni pasta with vegan seitan & tomato sauce

12.95

Maccheroni pesto rosso Siciliano V

Maccheroni, sun-dried tomatoes, ricotta & pine nuts

small 9.95 regular 12.95

TRY OUR SPAGHETTATA!

21.95 for two

Large serving of any of the Spaghetti dishes above.
Served to share.

Gluten-free

Penne pasta with your choice of sauce

Please allow 15 minutes cooking time

Aperitivi

Aperol Spritz 7.25

Aperol, prosecco, soda & orange

Negroni 7.25

Gin, Campari, Cinzano Rosso vermouth

O'ndina 9.95

Gin & tonic – 50ml

Bellini 7.25

Prosecco & peach purée

Campari & soda 7.25

Mojito 8.25

Appleton Estate rum, mint, lime, sugar

Bulldog Supersonic 8.25

Gin & tonic – 50ml

Sanbitter 3.95

Red sparkling non-alcoholic aperitif

Penne all'arrabbiata VG

Penne with our homemade arrabbiata sauce

small 8.95 regular 11.95

Lasagne pasticciate

Baked homemade beef lasagne with béchamel & Parmesan

13.25

Enjoy the truly unique experience of making classic Italian dishes by hand



Book your Cooking Classes here

V - VEGETARIAN VG - VEGAN

Mains

Pollo Caesar salad 14.65

Grilled chicken breast, baby gem lettuce, croutons, Caesar dressing & Parmesan

Pollo Caprese 15.75

Grilled chicken escalope topped with mozzarella, tomato & basil, grilled aubergines

Salmone al salmoriglio 17.25

Pan-roasted salmon, tenderstem broccoli, baked cherry tomatoes & Mediterranean herb dressing

Dal 1955. Londra

Spaghetti House

