
PASTA & MAINS / SAMPLE MENU

Fresh pasta

Homemade pasta, comforting sauces and dishes made to share.

Bolognese lasagna

Homemade beef lasagna with slow-cooked Bolognese and béchamel sauce.

Maccheroni boscaiola

Homemade maccheroni with Italian sausage, mushrooms, garden peas, ham and black pepper.

Pappardelle with meatballs

Homemade egg pappardelle with beef meatballs and tomato sauce.

Maccheroni with ragù Genovese

Homemade maccheroni with beef and onion, cooked for six hours, and black pepper.

Maccheroni with mushrooms & pancetta

Homemade maccheroni with mixed mushrooms and Italian pancetta.

Tagliatelle with Bolognese sauce

Homemade tagliatelle with slow-cooked Bolognese sauce.

Pasta al forno

Baked maccheroni with tomato sauce, Italian sausage, spicy salami and mozzarella.

Mac & cheese with sausage

Baked maccheroni with béchamel, cream, mozzarella, Parmigiano, cheddar, Italian sausage and black pepper.

Mac & cheese with pumpkin **V**

Baked maccheroni with béchamel, cream, mozzarella, cheddar, pumpkin and black pepper.

Cannelloni **V**

Rolled pasta filled with ricotta and spinach, with béchamel and tomato sauce.

Gnocchi with Gorgonzola **V**

Potato gnocchi with Gorgonzola cream.

Gnocchi Sorrentina **V**

Baked potato gnocchi with tomato sauce and melted mozzarella.

Baked gnocchi with pumpkin & Gorgonzola **V**

Baked gnocchi in pumpkin and Gorgonzola cream.

Mediterranean lasagna **V**

Homemade lasagna with aubergine, courgette, red pepper, onion, basil pesto and béchamel.

Ravioli with porcini cream **V**

Homemade ricotta and spinach ravioli in porcini mushroom cream.

Ravioli with Gorgonzola **V**

Homemade ricotta and spinach ravioli in Gorgonzola cream.

Gnocchi with basil pesto **VG**

Potato gnocchi with freshly made basil pesto.

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Mains, risotto and salads

Generous Italian food for your table.

MAINS

Peposo GF

Slow-cooked beef in red wine, garlic and black pepper sauce.

Bolognese pie GF

Baked Bolognese sauce topped with mashed potatoes and Parmigiano.

Ragù Genovese GF

Beef and onion, cooked for six hours with black pepper, served with saffron rice.

Chicken cacciatora GF

Tender chicken cooked with tomato, onion, black olives and herbs.

Aubergine parmigiana V / GF

Baked or fried aubergine slices with smoked Italian cheese, tomato sauce and mozzarella.

Italian-style chicken & potatoes GF

Baked chicken thighs and potatoes, seasoned with rosemary, sage and thyme.

Pulled pork with apple, honey & mustard GF

Pork shoulder roasted with vegetables and Italian herbs, served with apple, honey and mustard sauce.

RISOTTO

Mushroom risotto GF

Carnaroli rice with a selection of mushrooms.

Pumpkin risotto GF

Carnaroli rice with pumpkin.

Mediterranean risotto GF

Carnaroli rice with aubergine, courgette, red onion, red pepper, tomato and oregano.

Asparagus, cream & pancetta risotto GF

Carnaroli rice with asparagus, cream and Italian pancetta.

Risotto Milanese GF

Saffron risotto made with Carnaroli rice, served with slow-cooked ossobuco.

SALADS

Caesar salad

Chicken breast, homemade Caesar dressing, Parmesan shavings and croutons.

Caprese salad V / GF

Tomato, fior di latte mozzarella, extra virgin olive oil, basil, oregano and salad leaves.

Orange & fennel salad V / GF

Sliced fennel, orange, extra virgin olive oil, basil, black pepper and sea salt.

Greek-style salad V / GF

Rocket, cherry tomatoes, black olives, feta and tzatziki.