

100% PASTA

ITALIAN EXPERIENCE

BREAD CICCETTI

OLIVE *Vegan* £ 3,90
Taggiasca olives from Apulia.

PINSA FRITTA *Vegan* £ 4,90
Fried pinsa served with Sicily Pistacchio pesto and Sicily yellow tomatoes sauces.

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

OLIVE ASCOLANE £ 4,90
Five olives stuffed with meat and fried.

MOZZARELLINE AL PESTO *Veg* £ 4,90
Five mozzarella balls stuffed with basil pesto and fried.

APPETIZER

BURRATA *Veg* £ 8,00
Burrata served on a bed of salad with cherry tomatoes and Taggiasca olives.

ARANCINO RAGÙ £ 8,00
Filled with rice and ragù sauce, fried and served on a bed of salad with cherry tomatoes and Taggiasca olives.

ARANCINO 'NDUJA' £ 8,00
Filled with rice and spicy sausage, fried and served on a bed of salad with cherry tomatoes and Taggiasca olives.

ARANCINO PISTACCHIO E PANCETTA £ 8,00
Filled with rice, pancetta, and pistacchio, fried and served on a bed of salad with cherry tomatoes and Taggiasca olives.

POLPETTE DI MELANZANE *Veg* £ 8,00
Fried, with grilled aubergines, breadcrumb, parmesan cheese, mozzarella cheese and Sicily yellow tomato sauce.

TRAMEZZINO MORTADELLA E STRACCIATELLA DI BUFALA £ 8,00
Two layers of bread filled with mortadella and burrata on a bed of salad with cherry tomatoes and Taggiasca olives.

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
Short fresh home-made pasta with Sicily tomato sauce, datterini tomatoes and fresh basil.
Best wine pairing: Grati "G" Chianti or Roberto Sarotto Barolo DOC

MEZZI PACCHERI ALLA CARBONARA £ 14,50
Short fresh home-made pasta with guanciale, free range eggs, pecorino (sheep cheese), black pepper.
Best wine pairing: Clivus Soave Classico or Chiaretto di Bardolino Pasqua Chapter Series

MEZZI PACCHERI ALL'AMATRICIANA £ 14,50
Short fresh home-made pasta with guanciale, Sicily tomato sauce, pecorino (sheep cheese), black pepper.
Best wine pairing: Apericena Appassimento or Saverio Faro Nero d'Avola

RIGATONI AL PESTO E POMODORINI *Veg* £ 13,50
Short fresh home-made pasta with basil, pine nuts, parmesan cheese, garlic and cherry tomatoes.
Best wine pairing: Saverio Faro Grillo or Roberto Sarotto Gavi DOCG del Comune di Gavi

SPAGHETTI CACIO E PEPE *Veg* £ 13,50
Long fresh home-made pasta with pecorino (sheep cheese), parmesan, black pepper.
Best wine pairing: Pecorino Feudo Antico, Organic or Gufetto Pinot Grigio

TAGLIATELLE AL RAGÙ £ 14,50
Long fresh home-made egg pasta with minced beef, Sicily tomato sauce and mixed veg.
Best wine pairing: Mozzafiato Primitivo or Saverio Faro Nero d'Avola

ADD EXTRA TOPPINGS

CHOPPED TOMATOES £ 2.50 | OLIVES £ 1.50
ROCKET £ 1.50 | PISTACCHIO £ 1.50
GUANCIALE (PORK CHEEK) £ 3.50
BURRATA CHEESE £ 3.50
PORCINI MUSHROOMS £ 3.50
TRUFFLE SAUCE £ 3.50

100% PASTA EXPERIENCE*
TRY 4 DIFFERENT ITALIAN PASTA!
£ 25,00 PER PERSON



OUR PASTA IS HANDMADE BY US AT 100% PASTA. WE SERVE IT AL DENTE, AND OUR SAUCES FOLLOW TRADITIONAL RECIPES FOR AN AUTHENTICALLY ITALIAN EXPERIENCE.



FILLED PASTA



TORTELLINI £ 15,90
Home-made egg pasta filled with Italian sausage, Sicily yellow tomato sauce, spicy 'nduja dressed and datterini tomatoes.
Best wine pairing: Famiglie Venete Valpolicella Ripasso Superiore Organic or Gufetto Montepulciano d'Abruzzo

TORTELLONI DI RICOTTA £ 16,90
Home-made egg pasta filled with Italian ricotta cheese and spinach, pecorino Romano cream, flakes of Parmesan and balsamic vinegar cream 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 olives.
Best wine pairing: Zaccagnini Verdicchio dei Castelli di Jesi DOC or Grati "G" Chianti

RAVIOLI AL SALMONE £ 16,50
Home-made egg pasta filled with salmon, dressed with olives patè, stracciatella di burrata and olives from Apulia.
Best wine pairing: Apericena Prosecco or Roberto Sarotto Gavi DOCG del Comune di Gavi

100% PASTA CREATIONS



RIGATONI AL PESTO DI PISTACCHIO *Vegan* £ 14,50
Short fresh home-made pasta with Sicily pistacchio, basil, pine nuts, garlic, cherry tomato.
Best wine pairing: Saverio Faro Grillo or Gufetto Montepulciano d'Abruzzo

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

PACCHERI TRICOLORE *Veg* £ 17,50
Short fresh home-made pasta with Sicily pistacchio, basil, pine nuts, garlic, cherry tomato and stracciatella burrata from Apulia.
Best wine pairing: Zaccagnini Verdicchio dei Castelli di Jesi DOC or Roberto Sarotto Gavi DOCG del Comune di Gavi

FUSILLI CAPONATA *Vegan* £ 15,50
Short fresh home-made pasta with confit yellow datterini tomatoes, aubergines, peppers, courgettes olive and capers.
Best wine pairing: Mozzafiato Falanghina or Ombrellino Pinot Grigio delle Venezie Rosé

TAGLIATELLE ALLA PESCATORA £ 16,50
Long egg fresh home-made pasta with clams, sea bass, calamari and prawns.
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 1/2 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	£ 21,90	£ 4,20	£ 5,60
MOZZAFIATO FALANGHINA - BENEVENTANO IGT, CAMPANIA	£ 24,50	£ 5,20	£ 7,10
SAVERIO FARO GRILLO - SICILIA	£ 28,00	£ 5,60	£ 7,60
CLIVUS SOAVE CLASSICO - VENETO	£ 31,00	£ 5,80	£ 7,80
ZACCAGNINI VERDICCHIO DEI CASTELLI DI JESI DOC - MARCHE	£ 35,00	£ 6,40	£ 8,60
PEGORINO FEUDO ANTICO, ORGANIC - TERRE DI CHIETI IGT, ABRUZZO	£ 38,00		
ROBERTO SAROTTO GAVI DOCG DEL COMUNE DI GAVI - PIEMONTE	£ 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 - SICILIA	£ 28,00	£ 5,60	£ 7,60
GRATI "G" CHIANTI - TOSCANA	£ 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 - PIEMONTE	£ 40,00		

ROSE WINE

	BTL	125ML	175ML
GUFETTO MONTEPULCIANO D'ABRUZZO - ABRUZZO	£ 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 - PIEMONTE	£ 21,00	£ 4,00	
APERICENA PROSECCO - PROSECCO DOC VENETO	£ 28,00	£ 6,00	
NIVOLA LAMBRUSCO - EMILIA ROMAGNA	£ 32,00	£ 6,50	



BEERS & CIDERS

ICHNUSA ANIMA SARDA 330ML	£ 5,50
PERONI NASTRO AZZURRO ROSSA 330ML	£ 5,50
MESSINA CRISTALLI DI SALE 550ML	£ 7,50
PERONI GRAN RISERVA DOPPIO MALTO 550ML	£ 7,50
PERONI NASTRO AZZURRO ZERO ALCOHOL 330ML	£ 4,50
MELA ROSSA ITALIAN CIDER ANGIOLETTI 330ML	£ 7,50

COCKTAILS

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

SOFT DRINKS

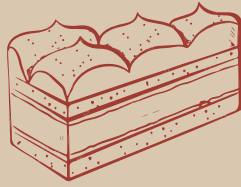
LIMONATA 330ML	£ 4,00
ARANCIATA 330ML	£ 4,00
BERGAMOTTO 330ML	£ 4,00
GINGER BEER 330ML	£ 4,00
MELOGRANO E FIORI DI SAMBUCO 330ML	£ 4,00
COCA COLA 330ML	£ 3,75
DIET COLA 330ML	£ 3,75
COCA ZERO 330ML	£ 3,75
APPLE JUICE 250ML	£ 3,50
ORANGE JUICE 250ML	£ 3,50
STILL WATER 500ML	£ 3,50
SPARKLING WATER 500ML	£ 3,50



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DESSERT



CANNOLO SICILIANO SCOMPOSTO £ 7,50

Flakes of wafer cannoli with Sicilian ricotta and chopped pistacchio.

TARTUFO BIANCO GELATO AFFOGATO AL CAFFÈ £ 7,50

Coffee and zabaglione ice cream whit topping and chopped meringue and espresso coffee.

TARTUFO AL PISTACCHIO GELATO £ 7,50

Pistacchio ice cream and almonds whit pistacchio topping, all wrapped in pistacchio

TIRAMISÙ £ 7,50

Base of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar and mascarpone and cocoa.

SOUFFLE AL CIOCCOLATO CON GELATO £ 7,50

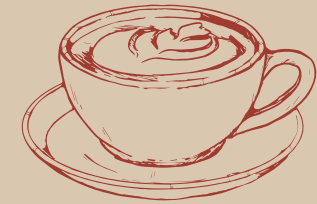
ALLA VANIGLIA

Chocolate souffléwhita delicious heart of liquid chocolate served whit vanilla ice cream.

BABÀ AL PISTACCHIO £ 7,50

Small leavened cake soaked in rum and filled with pistacchio custard.

COFFEE



ESPRESSO/ESPRESSO MACCHIATO £ 2,50

DOUBLE ESPRESSO/ £ 3,00

DOUBLE ESPRESSO MACCHIATO

AMERICANO £ 3,50

CAPPUCCINO £ 3,50

LATTE/FLATWHITE £ 3,50

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