

# PASTA LOVER

**ALSO GLUTEN-FREE**

  
coeliacuk  
live well gluten free








+ 44 20 72 473 354

[reservation@mattarellobolognese.uk](mailto:reservation@mattarellobolognese.uk)

Wi-Fi: VERYTALY LTD - ilovepasta

# APPETIZERS *Gluten - free or regular*

|  |   |            |
|--|---|------------|
|  | <b>Cestino Bolognese (Crescentine )</b><br>Special puffy bread basket   | <b>£8</b>  |
|  | <b>Olives</b>   | <b>£6</b>  |
|  | <b>Tenere crocchette di patate con cuore di mozzarella su crema di peperoni</b><br>Potato croquettes with mozzarella heart on peppers cream | <b>£14</b> |
|  | <b>Friggione</b><br>6 hours slow cooked onions in tomato sauce  | <b>£12</b> |
|  | <b>Parmigiana di melanzane</b><br>Roasted aubergines layered with buffalo mozzarella cheese   | <b>£16</b> |
|  | <b>Tagliere sfizioso con selezione di Salumi DOP Emiliani</b><br>Charcuterie board with dry meats selection from Italy                      | <b>£24</b> |
|  | <b>Burrata e Friggione</b><br>Soft burratina cheese with Friggione  | <b>£16</b> |
|  | <b>Burrata con mortadella e granella di pistacchio</b><br>Soft Burrata cheese with Mortadella and pistachio crumble                         | <b>£18</b> |

# MEAT MAIN COURSES *Gluten - free or regular*

|  |  |            |
|--|--|------------|
|  | <b>Cotoletta alla "Bolognese"</b><br>Pork steak in bread crumbs served with creamy parmigiano, Parma ham     | <b>£24</b> |
|  | <b>Tagliata di Manzo con patate al forno</b><br>First quality ribeye sliced and served with roasted potatoes | <b>£34</b> |
|  | <b>Costine di agnello alla griglia</b><br>Grilled lamb chops   | <b>£33</b> |

# FISH MAIN COURSES *Gluten - free or regular*

|  |  |            |
|--|--|------------|
|  | <b>Gamberoni alla Diavola</b><br>Spicy king prawns sautéed flamed with whisky and a touch of chili | <b>£22</b> |
|--|--|------------|

# SIDES *Gluten - free or regular*

|  |  |              |
|--|--|--------------|
|  | <b>Patate al forno e rosmarino</b><br>Roasted potatoes and rosemary              | <b>£7</b>    |
|  | <b>Insalata classica</b><br>Seasonal selection of fresh leaves                   | <b>£7.50</b> |
|  | <b>Spinaci con burro e parmigiano</b><br>Spinach with butter and parmesan cheese | <b>£7.50</b> |

 **Vegetarian**


**Food allergies and intolerances:**

Please ask a member of staff if you require information on the ingredients in the food we serve.

# HANDMADE PASTA

*Rolling Pin*

*Gluten - free or regular*

|  |       |
|--|-------|
| <b>Tagliatelle tirate al mattarello con Ragù Bolognese</b><br>Tagliatelle, the oldest recipe from Bologna, our mince meat and tomato sauce is slow-cooked over 6 hours | £15.9 |
| <b>Lasagne verdi alla Bolognese</b><br>Green lasagne with Bolognese Ragù sauce and bechamel cream  | £16.9 |
| <b>Tagliatelle di castagne con guanciale, porri e pecorino</b><br>Chestnut tagliatelle with bacon, leeks and pecorino cheese   | £18.9 |
| <b>Carbonara</b><br>Egg yolk, pancetta and black pepper  | £15.9 |
| <b>Amatriciana</b><br>Pasta with smoky pancetta and tomato sauce   | £15.9 |
|  <b>Arrabbiata</b><br>Pasta with spicy tomato sauce                                    | £13.9 |
| <b>Pasta ai frutti di mare</b><br>Seafood pasta in tomato sauce  | £22   |
| <b>Pasta con la 'Nduja e Burrata cheese</b><br>Spicy, rich tomato and 'nduja pasta topped with a ball of creamy burrata  | £22   |

## SPECIAL FILLED PASTA

*Gluten - free or regular*

|   |       |
|---|-------|
| <b>Piccoli Tortellini proposti dallo Chef</b><br>Special handmade tortellini proposed by the Chef   | £ 24  |
|  <b>Tortelloni ripieni di ricotta con funghi</b><br>Tortelli filled with ricotta cheese served with mushroom sauce   | £17.9 |
|  <b>Tortelloni con gorgonzola e dadolata di pere caramellate</b><br>Tortelli filled with ricotta cheese served in gorgonzola cheese with caramelised pears | £18.9 |
|  <b>Tortelloni di ricotta alla cacio e pepe</b><br>Tortelli filled with ricotta cheese in cacio pepe sauce   | £18.9 |
| <b>Balanzoni con burro e salvia e granella di pistacchio</b><br>Filled pasta with mortadella and ricotta cheese served in butter & sage sauce topped with pistachio crumble   | £20   |
|  <b>Tortelli con ricotta burro e salvia</b><br>Tortelli with ricotta cheese butter and sage  | £17.9 |

  
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### FOOD ALLERGENS:



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# DESSERTS All Gluten - free

|  |     |   |     |
|--|-----|---|-----|
| <b>Tortino al Cioccolato</b><br>Rich, decadent chocolate soufflé | £9  | <b>Cheesecake</b><br>A world-renowned classic                                       | £9  |
| <b>Tiramisù</b><br>Our original recipe                           | £10 | <b>Panna Cotta with Chocolate or Berries</b><br>Sweet, creamy, simple and luxurious | £9  |
| <b>Special Dessert</b>   | £10 | <b>Semifreddo al Pistacchio</b><br>A creamy pistachio parfait                       | £10 |

# COFFEES AND TEAS

|                        |      |                          |      |
|------------------------|------|--------------------------|------|
| <b>Espresso</b>        | £3   | <b>Cappuccino</b>        | £4.5 |
| <b>Decaf Espresso</b>  | £4.5 | <b>English Black Tea</b> | £3.5 |
| <b>Double Espresso</b> | £4.5 | <b>Peppermint Tea</b>    | £3.5 |
| <b>Latte</b>           | £4   | <b>Chamomile Tea</b>     | £3.5 |

# SOFT DRINKS

|  |      |
|--|------|
| <b>Acqua Naturale (Still water)</b>                      | £4   |
| <b>Acqua Gasata (Sparkling water)</b>                    | £4   |
| <b>Coke / Diet Coke</b>                                  | £4.5 |
| <b>San Pellegrino (Orange, Lemon)</b>                    | £4.5 |
| <b>Fruit Juice (Orange, Pineapple, Apple, Cranberry)</b> | £4.5 |

# BEERS 33CL

|   |     |
|---|-----|
| <b>Peroni</b>   | £ 8 |
| <b>Peroni Gluten Free</b>  | £ 8 |
| <b>Menabrea</b>   | £ 8 |
| <b>Moretti</b>  | £ 8 |
| <b>Ichnusa</b>  | £ 8 |

# SPIRITS / DIGESTIF

|  |       |
|--|-------|
| <b>Limoncello, Sambuca, Amari....</b>          | £ 6.5 |
| ( A classical selection of Italian digestives) |       |

# COCKTAILS

|   |  |  |     |
|---|--|--|-----|
| <b>Campari / Aperol Spritz</b><br>Campari or Aperol, prosecco, splash of soda water | £14                                    | <b>Old Fashioned</b><br>Whiskey, Angostura bitter, sugar, soda water and orange                            | £16 |
| <b>Negroni</b><br>Gin, Campari, Vermouth rosso                                      | £14                                    | <b>Cosmopolitan</b><br>Vodka, Cointreau, cranberry juice, lime juice                                       | £16 |
| <b>Espresso Martini</b><br>Vodka, simple syrup, Kahlua, 1 shot espresso coffee      | £15                                    | <b>Porn star martini</b><br>Vanilla vodka, passoa, 1tbsp sugar syrup, 1 tbsp lime juice, prosecco to serve | £16 |
| <b>Gin &amp; Tonic</b><br>Gin, tonic water  | <i>single</i> £10<br><i>double</i> £15 | <b>Limoncello Spritz</b>   | £15 |