

DESSERTS



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| Tortino al Cioccolato Rich, decadent chocolate soufflé | £9.00 |
| Tiramisù Our original recipe | £11.50 |
| Special Dessert | £11.50 |

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| Cheesecake A world-renowned classic | £11.00 |
| Panna Cotta with Chocolate or Berries Sweet, creamy, simple and luxurious | £10.00 |
| Semifreddo della casa A creamy parfait | £11.50 |

COFFEES AND TEAS

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| Espresso | £3 |
| Decaf Espresso | £4.5 |
| Double Espresso | £4.5 |
| Latte | £4 |

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| Cappuccino | £4.5 |
| English Black Tea | £3.5 |
| Peppermint Tea | £3.5 |
| Chamomile Tea | £3.5 |

SOFT DRINKS

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

BEERS 33CL

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| Peroni | £ 8 |
| Peroni Gluten Free  | £ 8 |
| Menabrea | £ 8 |
| Moretti | £ 8 |
| Ichnusa | £ 8 |

SPIRITS / DIGESTIF

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| Limoncello, Sambuca, Amari.... | £ 6.5 |
| (A classical selection of Italian digestives) | |

COCKTAILS

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| Campari / Aperol Spritz Campari or Aperol, prosecco, splash of soda water | £14 |
| Negroni Gin, Campari, Vermouth rosso | £14 |
| Espresso Martini Vodka, simple syrup, Kahlua, 1 shot espresso coffee | £15 |
| Gin & Tonic Gin, tonic water | single £11 double £15 |

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| Old Fashioned Whiskey, Angostura bitter, sugar, soda water and orange | £16 |
| Cosmopolitan Vodka, Cointreau, cranberry juice, lime juice | £16 |
| Porn star martini Vanilla vodka, passoa, 1tbsp sugar syrup, 1 tbsp lime juice, prosecco to serve | £16 |
| Limoncello Spritz | £15 |

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live well **gluten free**

PASTA LOVER

ALSO GLUTEN-FREE






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 **+ 44 20 72 473 354**

reservation@mattarellobolognese.uk

Wi-Fi: VERTALY LTD - ilovepasta

APPETIZERS *Gluten - free or regular*

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| Cestino Bolognese (Crescentine) Special puffy bread basket | £8.00 |
|  Olives | £6.00 |
|  Tenere crocchette di patate con cuore di mozzarella su crema di peperoni Potato croquettes with mozzarella heart on peppers cream | £14.00 |
|  Friggione 6 hours slow cooked onions in tomato sauce | £12.00 |
|  Parmigiana di melanzane Roasted aubergines layered with buffalo mozzarella cheese | £18.50 |
| Tagliere sfizioso con selezione di Salumi DOP Emiliani Charcuterie board with dry meats selection from Italy | £28.00 |
|  Burrata e Friggione Soft burratina cheese with Friggione | £16.50 |
| Burrata con mortadella e granella di pistacchio Soft Burrata cheese with Mortadella and pistachio crumble | £18.50 |

MEAT MAIN COURSES *Gluten - free or regular*

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| Cotoletta alla "Bolognese" Pork steak in bread crumbs served with creamy parmigiano, Parma ham | £28.00 |
| Tagliata di Manzo Sliced first quality ribeye | 250g £36.00 500g £48.00 |
| Costine di agnello alla griglia Grilled lamb chops | £38.00 |

Combine one of our side for just £5

FISH MAIN COURSES *Gluten - free or regular*

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| Gamberoni alla Diavola Spicy king prawns sautéed flamed with whisky and a touch of chili | £25.00 |
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SIDES *Gluten - free or regular*

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|  Patate al forno e rosmarino Roasted potatoes and rosemary | £7.00 |
|  Insalata classica Seasonal selection of fresh leaves | £7.50 |
|  Spinaci con burro e parmigiano Spinach with butter and parmesan cheese | £7.50 |

 **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

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|  Tagliatelle tirate al mattarello con Ragù Bolognese Tagliatelle, the oldest recipe from Bologna, our mince meat and tomato sauce is slow-cooked over 6 hours | £18.90 |
| Lasagne verdi alla Bolognese Green lasagne with Bolognese Ragù sauce and bechamel cream | £18.90 |
|  Tagliatelle di castagne con guanciale, porri e pecorino Chestnut tagliatelle with bacon, leeks and pecorino cheese | £18.90 |
| Carbonara Egg yolk, pancetta and black pepper | £17.90 |
| Amatriciana Pasta with smoky pancetta and tomato sauce | £17.90 |
|  Arrabbiata Pasta with spicy tomato sauce | £15.90 |
| Pasta ai frutti di mare Seafood pasta in tomato sauce | £24.00 |
| Pasta con la 'Nduja e Burrata cheese Spicy, rich tomato and 'nduja pasta topped with a ball of creamy burrata | £22.00 |

SPECIAL FILLED PASTA

Gluten - free or regular

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| Piccoli Tortellini proposti dallo Chef Special handmade tortellini proposed by the Chef | £24.00 |
|  Tortelloni ripieni di ricotta con funghi Tortelli filled with ricotta cheese served with mushroom sauce | £18.90 |
|  Tortelloni con gorgonzola e dadolata di pere caramellate Tortelli filled with ricotta cheese served in gorgonzola cheese with caramelised pears | £20.00 |
|  Tortelloni di ricotta alla cacio e pepe Tortelli filled with ricotta cheese in cacio pepe sauce | £20.00 |
|  Balanzoni con burro e salvia e granella di pistacchio Filled pasta with mortadella and ricotta cheese served in butter & sage sauce topped with pistachio crumble | £22.00 |
|  Tortelli con ricotta burro e salvia Tortelli with ricotta cheese butter and sage | £18.90 |

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