

## DESSERTS



All Gluten - free

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

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

Espresso	£3
Decaf Coffee	£4.5
Double Espresso	£4.5
Latte	£4
Americano	£4

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

## SOFT DRINKS

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

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

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*Chi non ha le mani in pasta...  
non può giudicare*



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mattarellobologneseuk

Wi-Fi: VERYTALY LTD - ilovepasta

# PASTA LOVER






ALSO GLUTEN-FREE

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Mattarello Bolognese

PUNTO E PASTA

## APPETIZERS *Gluten - free or regular*

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

## MEAT MAIN COURSES *Gluten - free or regular*

<b>Cotoletta alla "Bolognese"</b> Pork steak in bread crumbs served with creamy parmigiano, Parma ham	£28.00
<b>Tagliata di Manzo</b> Sliced first quality ribeye	250g £36.00 500g £48.00
<b>Costine di agnello alla griglia</b> Grilled lamb chops	£38.00
<b>Scaloppina di pollo al limone</b> Chicken scaloppine with lemon sauce	£20.00

## FISH MAIN COURSES *Gluten - free or regular*

<b>Gamberoni alla Diavola</b> Spicy king prawns sautéed flamed with whisky and a touch of chili	£25.00
<b>Salmon served with wok - seared cabbage</b> Salmone su letto di verza al wok	£24.00

## SIDES *Gluten - free or regular*



 <b>Patate al forno e rosmarino</b> Roasted potatoes and rosemary	£7.00
 <b>Insalata classica</b> Seasonal selection of fresh leaves	£7.50
 <b>Spinaci con burro e parmigiano</b> 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*

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

## SPECIAL FILLED PASTA *Gluten - free or regular*

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

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live well **gluten free**

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