

Mattarello Bolognese



SET MENU

STARTER (TO SHARE)

Crescentine nice puffy bread and Focaccia V
Charcuterie board made up of cured meats from Bologna
Burrata cheese served with slow cooked onions
in tomato sauce V
Burrata cheese served with mortadella

MAIN COURSE (TO CHOOSE)

Tagliatelle with Ragu Bolognese
Lasagna Verdi alla Bolognese served with bechamel cream
Home made Casarecce pasta with funghi V
Arrabiata V
Pasta Carbonara

HANDMADE FILLED PASTA

Tortelloni with Gorgonzola cheese served in a caramelised
pear sauce V
Tortelli with butter and sage V
Tortelloni filled with ricotta and served in Ragu Bolognese
sauce

SECONDI (TO CHOOSE)

Chicken breast served in a mushroom sauce
served with roasted potatoes or spinach
Cotoletta alla Bolognese
served with roasted potatoes or spinach
Parmigiana di melanzane V

DESSERT (TO CHOOSE)

Tiramisu
Panna Cotta with berries
Chocolate soufflé
Cheesecake

**2 COURSES £38 / 3 COURSES £48/
4 COURSES £65**

*All dishes can be made GLUTEN FREE upon request.
Please inform us of any other dietary requirements**



All dishes marked V are Vegetarian.

Please note that drinks are not included. However, for groups of four or more, we're pleased to offer a £4 discount on a bottle of our house red or white wine—perfect for sharing and enhancing your meal.

We look forward to welcoming you.

Mattarello Bolognese
3 Middlesex Street, London, E1 7AA
07733250305/ reservation@mattarellobolognese.uk

A deposit is required upon booking
Payment for deposit can be made via BACS :

VERYTALY LTD

Sort code: 60-07-26

Account number: 44662432