


## DESSERTS All Gluten - free

Tortino al Cioccolato Rich, decadent chocolate soufflé	£11.50	Cheesecake A world-renowned classic	£11.00
Tiramisù Our original recipe	£12.50	Panna Cotta with Chocolate or Berries Sweet, creamy, simple and luxurious	£10.00
Special Dessert	£11.50	Semifreddo della casa A creamy parfait	£11.50

## COFFEES AND TEAS

Espresso	£3	Cappuccino	£4.5
Decaf Coffee	£4.5	English Black Tea	£3.5
Double Espresso	£4.5	Peppermint Tea	£3.5
Latte	£4	Chamomile Tea	£3.5
Americano	£4		

## SOFT DRINKS

Acqua Naturale (Still water)	£4	Peroni	£8
Acqua Gasata (Sparkling water)	£4	Peroni Gluten Free 	£8
Coke / Diet Coke	£4.5	Menabrea	£8
Fanta / Sprite	£4.5	Moretti	£8
Fruit Juice (Orange, Pineapple, Apple, Cranberry)	£4.5	Ichnusa	£8

## BEERS 33CL

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

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Wi-Fi: VERYTALY LTD - ilovepasta

Mattarello Bolognese






PUNTO E PASTA

# PASTA LOVER

ALSO GLUTEN-FREE

  
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## APPETIZERS *Gluten - free or regular*

<b>Cestino Bolognese (Crescentine )</b> Special puffy bread basket	<b>£8.00</b>
 <b>Olives</b>	<b>£6.00</b>
 <b>Tenere crocchette di patate con cuore di mozzarella su crema di peperoni</b> Potato croquettes with mozzarella heart on peppers cream	<b>£14.00</b>
 <b>Friggione</b> 6 hours slow cooked onions in tomato sauce	<b>£12.00</b>
 <b>Parmigiana di melanzane</b> Roasted aubergines layered with buffalo mozzarella cheese	<b>£18.50</b>
<b>Tagliere sfizioso con selezione di Salumi DOP Emiliani</b> Charcuterie board with dry meats selection from Italy	<b>£30.00</b>
 <b>Burrata &amp; Friggione</b> Soft burratina cheese with Friggione	<b>£18.00</b>
<b>Burrata con mortadella e granella di pistacchio</b> Soft Burrata cheese with Mortadella and pistachio crumble	<b>£18.50</b>
<b>Bresaola &amp; Burrata</b> Air-dried beef, creamy burrata, extra-virgin oil, lemon zest, cracked black pepper	<b>£28.00</b>

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

<b>Cotoletta alla "Bolognese"</b> Pork steak in bread crumbs served with creamy parmigiano, Parma ham	<b>£28.00</b>
<b>Tagliata di Manzo</b> Sliced first quality ribeye	250g <b>£36.00</b> 500g <b>£48.00</b>
<b>Costine di agnello alla griglia</b> Grilled lamb chops	<b>£38.00</b>
<b>Scaloppina di pollo al limone</b> Chicken scaloppine with lemon sauce	<b>£22.00</b>

## SIDES *Gluten - free or regular*

 <b>Patate al forno e rosmarino</b> Roasted potatoes and rosemary	<b>£7.00</b>
 <b>Insalata classica</b> Seasonal selection of fresh leaves	<b>£7.50</b>
 <b>Spinaci con burro e parmigiano</b> 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> Tagliatelle, the oldest recipe from Bologna, our mince meat and tomato sauce is slow-cooked over 6 hours	<b>£18.90</b>
<b>Lasagne verdi alla Bolognese</b> Green lasagne with Bolognese Ragù sauce and bechamel cream	<b>£19.90</b>
 <b>Tagliatelle di castagne con guanciale, porri e pecorino</b> Chestnut tagliatelle with bacon, leeks and pecorino cheese	<b>£19.90</b>
<b>Carbonara</b> Egg yolk, pancetta and black pepper	<b>£17.90</b>
<b>Amatriciana</b> Pasta with smoky pancetta and tomato sauce	<b>£17.90</b>
 <b>Arrabbiata</b> Pasta with spicy tomato sauce	<b>£15.90</b>
<b>Pasta con la 'Nduja e Burrata cheese</b> Spicy, rich tomato and 'nduja pasta topped with a ball of creamy burrata	<b>£22.00</b>
 <b>Pasta Alfredo</b> Tossed in a creamy Parmesan butter sauce	<b>£18.90</b>
 <b>Piccoli Tortellini proposti dallo Chef</b> Special handmade tortellini proposed by the Chef	<b>£26.00</b>
 <b>Tortelloni ripieni di ricotta con funghi</b> Tortelli filled with ricotta cheese served with mushroom sauce	<b>£22.00</b>
 <b>Tortelloni con gorgonzola e dadolata di pere caramellate</b> Tortelli filled with ricotta cheese served in gorgonzola cheese with caramelised pears	<b>£22.00</b>
 <b>Tortelloni di ricotta alla cacio e pepe</b> Tortelli filled with ricotta cheese in cacio pepe sauce	<b>£22.00</b>
 <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	<b>£24.00</b>
 <b>Tortelli con ricotta burro e salvia</b> Tortelli with ricotta cheese butter and sage	<b>£20.00</b>

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**FOOD ALLERGENS:**

