

## DESSERTS All Gluten - free

<b>Tortino al Cioccolato</b> Rich, decadent chocolate soufflé	£11.50
<b>Tiramisù</b> Our original recipe	£12.50
<b>Special Dessert</b>	£11.50

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

## COFFEES AND TEAS

<b>Espresso</b>	£3
<b>Decaf Coffee</b>	£4.5
<b>Double Espresso</b>	£4.5
<b>Latte</b>	£4
<b>Americano</b>	£4

<b>Cappuccino</b>	£4.5
<b>English Black Tea</b>	£3.5
<b>Peppermint Tea</b>	£3.5
<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>Fanta / Sprite</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

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

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 **mattarellobologneseuk**

Wi-Fi: VERYTALY LTD - ilovepasta






Mattarello Bolognese

# PASTA LOVER

ALSO GLUTEN-FREE

 **coeliacuk**  
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## APPETIZERS *Gluten - free or regular*

<b>Cestino Bolognese (Crescentine)</b> Special puffy bread basket	£8.00
 <b>Olives</b>	£6.00
 <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	£30.00
 <b>Burrata &amp; Friggione</b> Soft burratina cheese with Friggione	£18.00
<b>Burrata con mortadella e granella di pistacchio</b> Soft Burrata cheese with Mortadella and pistachio crumble	£18.50
<b>Bresaola &amp; Burrata</b> Air-dried beef, creamy burrata, extra-virgin oil, lemon zest, cracked black pepper	£28.00

## 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

## 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	£19.90
 <b>Tagliatelle di castagne con guanciale, porri e pecorino</b> Chestnut tagliatelle with bacon, leeks and pecorino cheese	£19.90
<b>Carbonara</b> Egg yolk, pancetta and black pepper	£17.90
 <b>Arrabbiata</b> Pasta with spicy tomato sauce	£15.90
<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>Piccoli Tortellini proposti dallo Chef</b> Special handmade tortellini proposed by the Chef	£26.00
 <b>Tortelloni con gorgonzola e dadolata di pere caramellate</b> Tortelli filled with ricotta cheese served in gorgonzola cheese with caramelised pears	£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	£24.00

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**FOOD ALLERGENS:**



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