DESSERTS

All Gluten - free

Tortino al Cioccolato Rich, decadent chocolate soufflè	£12.50
Most Popular **Tiramisù** Our original recipe	£12.50
Special Dessert	£11.50
Most Popular **Cheesecake** A world-renowned classic	£12.00
Panna Cotta with Chocolate or Berries Sweet, creamy, simple and luxurious	£11.00
Semifreddo al Pistacchio Our Signature Pistachio semifreddo	£11.50

COFFEES AND TEAS

Espresso	£3.5
Decaf Coffee	£4.5
Double Espresso	£4.5
Latte	£4.5
Americano	£4
Cappuccino	£4.5
Decaf Cappuccino	£5
English Black Tea	£4
Peppermint Tea	£4
Chamomile	£4

SOFT DRINKS

Acqua Naturale (Still water)	£5
Acqua Gasata (Sparkling water)	£5
Coke / Diet Coke	£4.5
Fanta / Sprite	£4.5
Fruit Juice (Orange, Pineapple, Apple, Cranberry)	£5.5

BEERS 33CL

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

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

mattarellobolognese uk

Wi-Fi: VERYTALY LTD - ilovepasta

Mattarello

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

APPETIZERS *Gluten - free or regular*

Most Popular
Cestino Bolognese (Crescentine) £9.00
Our signature puffy bread

Olives £7.00

Bruschetta al pomodoro e basilico £12.00

Friggione £14.00
6 hours slow cooked onions in tomato sauce

Parmigiana di melanzane £19.00
Roasted aubergines layered with buffalo mozzarella cheese

Selezione di salumi della casa £30.00
Selection of house cured meats

Burrata & Friggione £18.50
Soft burratina cheese with Friggione

Burrata con mortadella e granella di pistacchio £19.50
Soft Burrata cheese with Mortadella and pistachio crumble

Bresaola & Burrata £28.00
Air-dried beef, creamy burrata, extra-virgin oil, lemon zest, cracked black pepper

MEAT MAIN COURSES *Gluten - free or regular*

Cotoletta alla "Bolognese" £28.00
Pork steak in bread crumbs served with creamy parmigiano, Parma ham

Tagliata di manzo con rucola, Grana e riduzione di balsamico 250g £38.00 / 500g £55.00
Rib eye steak with rocket, grana flakes and balsamic glaze

Costine di agnello alla griglia £38.00
Grilled lamb chops

Scaloppina di pollo al limone £24.00
Chicken scaloppine with lemon sauce

SIDES *Gluten - free or regular*

Patate al forno e rosmarino £8.00
Roasted potatoes and rosemary

Insalata classica £8.50
Classic mixed salad

Spinaci con burro e parmigiano £8.50
Spinach with butter and parmesan cheese

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

Most Popular
Tagliatelle tirate al mattarello con Ragù Bolognese £19.90
Tagliatelle, the oldest recipe from Bologna, our mince meat and tomato sauce is slow-cooked over 6 hours

Lasagne verdi alla Bolognese £20.90
Green lasagne with Bolognese Ragù sauce and bechamel cream

Most Popular
Tagliatelle di castagne con guanciale, porri e pecorino £19.90
Chestnut tagliatelle with bacon, leeks and pecorino cheese

Spaghetti alla carbonara £18.90
Egg yolk, pancetta and black pepper

Spaghetti all'Amatriciana £17.90
Pasta with smoky pancetta and tomato sauce

Arrabbiata £15.90
Pasta with spicy tomato sauce

Tagliatelle con la 'Nduja e Burrata cheese £22.00
Spicy, rich tomato and 'nduja pasta topped with a ball of creamy burrata

Pasta Alfredo £18.90
Tossed in a creamy Parmesan butter sauce

Most Popular
Piccoli Tortellini proposti dallo Chef £28.00
Special handmade tortellini proposed by the Chef

Tagliatelle con funghi e pancetta £22.00
Tagliatelle with mushroom sauce and crispy bacon

Most Popular
Tortelloni con gorgonzola e dadolata di pere caramellate £24.00
Tortelli filled with ricotta cheese served in gorgonzola cheese with caramelised pears

Tortelloni di ricotta alla cacio e pepe £24.00
Tortelli filled with ricotta cheese in cacio pepe sauce

Most Popular
Balanzoni con burro e salvia e granella di pistacchio £24.00
Filled pasta with mortadella and ricotta cheese served in butter & sage sauce topped with pistachio crumble

Tortelli con ricotta burro e salvia £22.00
Tortelli with ricotta cheese butter and sage

Tortelloni ripieni con zucca crema di mascarpone e granella di amaretti £24.00
Butternut squash tortelloni in a mascarpone cream sauce with crushed amaretti biscuit

Tortelli di Ricotta con sugo pomodoro e pecorino £24.00
Tortelli filled with ricotta cheese in tomato sauce and grated pecorino cheese

Gluten-free dishes are identified by a dot of balsamic on the plate. Please note, we also prepare gluten-containing products in our separate regular kitchen.

FOOD ALLERGENS: