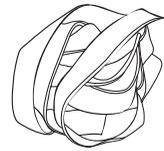


Rigatoni



Pappardelle (egg)



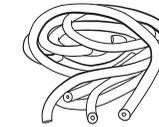
Casarecce

Emilia's

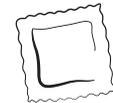
CRAFTED PASTA



Potato Gnocchi (egg)
(occasionally available)



Bucatini



Ravioli (egg)

Antipasti

Mixed olives marinated
with garlic, chilli and herbs v

£ 3

Finely sliced bresaola (cured beef)
with rocket and parmesan
salad or toasted ciabatta

£ 8

Burrata with toasted ciabatta and a
drizzle of extra virgin olive oil v

£ 7

Side salads and greens

(Ideal to accompany our pasta dishes)

Tossed Italian side salad with
our homemade dressing v

£ 3.5

Steamed fine green beans with
basil pesto or a drizzle
of extra virgin olive oil v

£ 4.5

Rocket and parmesan salad
with our homemade dressing v

£ 4

For information on allergens please ask
All tips are shared amongst staff
Vegetarian dishes shown with a 'v'

A discretionary 10% service charge
will be added to your bill, all of which
goes to our wonderful staff

The countless pasta shapes and the flavours of accompanying sauces have evolved over centuries (from around 1271 A.D.), moulded by Italian society and its regions through the passing down of recipes from mother to daughter. In the south semolina dough is shaped by hand, while the central areas opt for the silky smoothness of dough made with eggs, mirroring the richness of the landscape from the picturesque Tuscan hills to the ancient sites of Rome. The best flavour comes from cooking the pasta with just the right amount of salt in plenty of boiling water allowing it to swim freely until it's al dente.

There's an art to choosing the right pasta for the right sauce; the twisted shape of casarecce marries well with pesto, long ribbons of pappardelle can stand up to hearty meat-based sauces, while ravioli with its flavoursome filling can be simply served with a light butter sauce.

Pasta dishes

I **Homemade tomato sauce with freshly chopped basil and buffalo mozzarella (rigatoni) v** £ 9.5

"Originally eaten beneath Capri's blue sky, this dish oozes with the spirit and taste of the Amalfi coast."

II **Homemade creamy walnut sauce with chestnut mushrooms (casarecce) v** £ 10

"The Liguria region in north-western Italy gave birth to salsa di noci, direct from its rich and fertile soil, translating into creamy simplicity."

III **Smoked salmon (or pancetta) carbonara with pecorino and beaten eggs (bucatini)** £ 12.5 (£ 11)

"Although the origins of this classic are hazy, with carbonaro translating as charcoal burner, it is believed that the lush creaminess of this filling dish fuelled hungry workers."

IV **4 hour slow cooked béchamel bolognese with grated parmesan (pappardelle)** £ 11.5

"Hailing from Imola, a town located on the Santerno River to the west of Bologna, pappardelle al ragù is a slow-cooked meat sauce."

V **Homemade parmesan, pecorino and basil pesto (casarecce) v** £ 9.5

"Genoa in northern Italy is home to this intense and deliciously fragrant sauce."

VI **Flaked yellowfin tuna fillet with homemade tomato sauce, peperoncino and freshly chopped parsley (rigatoni)** £ 12

"This deceptively simple dish was first believed to have been served on the Mediterranean island of Sicily at least 150 years ago."

VII **Handmade ravioli with organic lamb, parsley and parmesan in a light butter and sage sauce** £ 13.5

"A delicate combination of lamb and herbs from the Emilia-Romagna region."

Wine and beer

Red (125ml / 750ml)

Torre Cerere Montepulciano DOC £ 4.5 / £ 22

Oltre Passo Primitivo IGT £ 5.5 / £ 27

White (125ml / 750ml)

Contesa Pecorino IGT £ 4.5 / £ 22

Valle Berta Gavi DOCG £ 5.5 / £ 27

Rosé (Torre Alta Pinot Grigio IGT)

125ml £ 5, 750ml £ 25

Prosecco (Corte Alta DOC)

125ml £ 6, 750ml £ 30

Italian craft beer

Amarcord Gradisca (330ml) £ 5

Baladin Birra Nazionale (330ml) £ 7

Cocktails (£ 7.5 each)

Negroni (Gin, Martini Red and Campari)

Amaretto Sour (Amaretto, lemon juice and egg white)

Peach Bellini (White peach puree and prosecco)

Artisan Italian soft drinks (£ 3 each)

Gazzosa Limone - lemonade

Aranciata - orangeade

Chinotto - bitter citrus

(all 275ml)

Other soft drinks (£ 2.5 each)

Orange or Apple juice (200ml)

Coca cola (normal or diet - 330ml)

San Pellegrino sparkling water or Acqua Panna
still water (500ml)

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