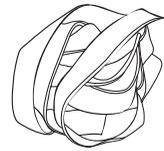


Rigatoni



Pappardelle (egg)



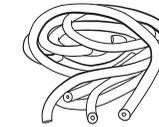
Casarecce

# Emilia's

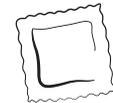
CRAFTED PASTA



Potato Gnocchi (egg)  
(occasionally available)



Bucatini



Ravioli (egg)

## Antipasti

Mixed marinated olives 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

## Salads (main course or to share)

Flaked yellowfin tuna mixed leaf salad  
with fine green beans, egg, heritage  
tomatoes and red onions  
(honey mustard dressing) £12

Heritage tomatoes and burrata salad  
with freshly chopped herbs  
(extra virgin olive oil) v £10

## Side dishes

Rocket, cherry tomatoes,  
mixed peppers and olive salad  
(honey balsamic dressing) v £4

Rocket and parmesan side  
salad (lemon dressing) v £4

Steamed fine green beans with our  
homemade basil pesto or extra virgin  
olive oil v £4.5

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

A discretionary 12.5% service charge  
will be added to your bill, thank you.

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** £ 10

*"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** £ 10.5

*"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)** £ 13 (£ 11.5)

*"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)** £ 12.5

*"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** £ 11

*"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)** £ 13

*"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** £ 14

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

## Wine

Red (125ml / 750ml)

Barbera da Vine DOC £4.5 / £22  
Conviviale Primitivo IGT £5.5 / £27

White (125ml / 750ml)

Il Meridione Grillo IGT £4.5 / £22  
Camillona Sauvignon Blanc DOC £5.5 / £27

Rosé (Ancora Chiaretto DOC)  
125ml £ 5, 750ml £ 25

Prosecco (Dolci Colline DOC)  
125ml £ 6, 750ml £ 30

## Italian craft beer

Amarcord Gradisca (330ml) £ 5  
Baladin Birra Nazionale (330ml) £ 7

## Cocktails (£ 8 each)

Amaretto Sour (Amaretto, lemon juice and egg white)  
Aperol Spritz (Aperol, prosecco and soda)  
Negroni (Gin, martini red and campari)  
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)