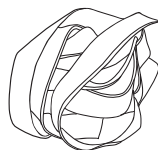


Radiatori



Pappardelle (egg)



Casarecce

Emilia's

CRAFTED PASTA

Potato Gnocchi (egg)
(occasionally available)

Bucatini



Ravioli (egg)

Antipasti

Mixed marinated olives **vegan** £3.5Sourdough bruschetta
with heritage tomatoes, garlic
and freshly chopped basil
vegan £7.7Finely sliced bresaola (cured beef)
with rocket and parmesan* salad
or toasted sourdough bread
£9.5Burrata with toasted sourdough
bread and a drizzle of
extra virgin olive oil £8.5

Salads (main course or to share)

Italian grains and mixed vegetable
salad with pomegranates, oranges and
freshly chopped mint **vegan**
(choice of dressing) £11.5Heritage tomatoes and burrata salad
with freshly chopped herbs
(extra virgin olive oil) £10.5

Side dishes (£4.8 each)

Rocket, olives, cherry tomatoes
and mixed peppers salad **vegan**
(honey balsamic dressing)Rocket and parmesan* side salad
(lemon dressing)Steamed fine green beans with
extra virgin olive oil (**vegan**) or
our homemade basil pesto

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

★ All our pasta and sauces are freshly made every morning in our restaurant with 100% natural ingredients ★

I Homemade tomato sauce with freshly chopped basil (radiatori) **vegan** £9.5
with buffalo mozzarella DOP - add £2*"Originally eaten beneath Capri's blue sky, this dish oozes with the spirit and taste of the Amalfi coast"***II** Homemade pistachio and basil pesto with sautéed
cherry tomatoes (casarecce) **vegan** £11*"A vegan Sicilian twist on our creamy green Genovese pesto"***III** Homemade creamy walnut sauce with chestnut mushrooms (casarecce) **v** £12.5*"The Liguria region in north-western Italy gave birth to salsa di noci, direct from its rich and fertile soil, translating into creamy simplicity"***IV** Truffled Cacio e Pepe (casarecce) £13*"This delicate twist on one of the most ancient dishes of traditional Roman cuisine adds truffle notes to the simple creamy and peppery sauce."***V** Pancetta (or smoked salmon) carbonara with pecorino DOP
and beaten eggs (bucatini) £13.5 (£14.5)*"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"***VI** 4 hour slow cooked béchamel bolognese with grated
parmesan* (pappardelle) (no pork) £14*"Hailing from Imola, a town located on the Santerno River to the west of Bologna, pappardelle al ragù is a slow-cooked meat sauce"***VII** Homemade basil pesto with grated parmesan* (casarecce) £12.5*"Genoa in northern Italy is home to this intense and deliciously fragrant sauce"***VIII** Handmade ravioli with high welfare 100% grass-fed lamb, parsley
and parmesan* in a light butter & sage sauce £14.5*"A delicate combination of lamb and herbs from the Emilia-Romagna region"*

*When we say parmesan, we always mean Parmigiano Reggiano DOP

You can experience our fresh, crafted pasta at our restaurants in Canary Wharf (E14 9QG), Aldgate (E1 8NH) and St. Katharine Docks (E1W 1AT).

Wine

Red (125ml / 750ml)

Montepulciano d'Abruzzo DOC £5 / £24

Conviviale Primitivo IGT £6 / £29

White (125ml / 750ml)

Il Meridione Grillo IGT £5 / £24

Camillone Sauvignon Blanc DOC £6 / £29

Rosé (Ancora Chiaretto DOC)

125ml £5.5, 750ml £27

Prosecco (Dolci Colline DOC)

125ml £6.5, 750ml £32

Italian craft beer (330ml bottle)

Menabrea Blonde £5.5

Amarcord Gradisca £6.5

Baladin Birra Nazionale £7.7

Cocktails (£9 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)

Organic Italian soft drinks (£4.2 each)

Gassosa — lemonade

Aranciata — orangeade

Melagrana — pomegranate

Chinotto — bitter citrus

(all 335 ml)

Other soft drinks (£3.2 each)

Orange or Apple juice (200ml)

Coca Cola (normal or diet — 330ml)

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

Follow us on @emiliaspasta @emiliascraftedpasta

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

All prices include Value Added Tax (VAT) @ 20%

To find out a bit more about our food, our suppliers and our
sustainability mission please turn over and see back of menu