



Rigatoni



Pappardelle



Casarecce



Gnocchi



Bucatini



Ravioli



Fresh Pasta specialists Emilia's Crafted Pasta choose Baker Street for their 4th restaurant, opening in Autumn 2023!



London's fresh pasta enthusiasts will be soon blessed with a new addition to Baker Street's food scene. Emilia's Crafted Pasta is set to open their fourth restaurant in Autumn 2023, to offer their much-loved pasta dishes (which are all freshly made on site every morning at each restaurant with 100% natural ingredients) to an ever-growing audience.

Baker Street joins Emilia's small collection of existing restaurants around London, including St. Katharine Docks, Aldgate and Canary Wharf. Emilia's newest gem will be located just a stone's throw away from the picturesque Regent's Park and not far from the village vibes of Marylebone.

Emilia's Baker Street will seat 85 seats in total (55 internally and 30 for alfresco dining). Its design will combine the building's art deco history with details inspired by traditional Italian Trattorias.





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True to the Emilia's ethos, the new restaurant will have its own distinctive character, inviting visitors to step into an intimate, yet bustling ambiance. The thoughtful combination of natural and earthy toned materials including terracotta, marble, terrazzo, and wood will give the usual rustic feel that's at the heart of Emilia's brand DNA. The Murano glass chandelier and sculptural neon light features will add a sophisticated contrast and make the space unique, for a homely atmosphere with a contemporary aesthetic.

As is customary in all Emilia's sites, the restaurant will feature a fully open kitchen with counter seating, allowing all diners to enjoy the theatrics of food being freshly prepared in front of them. Moreover, a custom-made pasta making station will grace the large corner windows, offering a captivating view of the full pasta making process to both passersby outside the building & those enjoying themselves inside.



The Baker Street menu will offer all Emilia's signature pasta dishes, based on an ethos of freshness and simplicity. Their famous pasta dishes will be the stars of the show, meaning you will be able to tuck into your favourites including Emilia's signature Casarecce Truffled Cacio e pepe (with Pecorino Romano D.O.P. & Parmigiano Reggiano D.O.P. sourced directly from Italy) and the hearty minimum 4-hour slow-cooked Pappardelle Béchamel Bolognese (made with 100% grass-fed beef from a small farm in Devon) amongst others. Vegans & vegetarians will also be well looked after with their signature homemade pistachio pesto or creamy homemade walnut sauces ensuring all pasta lovers in Central London will be able to enjoy the hearty and soul-warming pasta dishes irrespective of their dietary preferences.

Emilia's Baker Street will be opening in Autumn 2023, with the soft launch date to be announced closer to the time.

Founder & CEO Andrew Macleod says: "I'm very excited that we're expanding into the heart of Central London, following on from our successes in East London, the City and Canary Wharf and to be what will be the first 4-site pasta restaurant group in the UK. Comforting fresh pasta made with 100% natural ingredients should be affordable for everyone to enjoy on a regular basis and we look forward to continuing in our pasta mission to become the UK's favourite pasta restaurant brand".

<https://www.emiliaspasta.com/>
<https://www.instagram.com/emiliaspasta/>
<https://www.tiktok.com/@emiliascraftedpasta/>



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Notes for editors:

- Address: Emilia's Crafted Pasta, 215 Baker Street, London, NW1 6XE
- Please find a link to imagery here: <https://bit.ly/44XqpnC>
- Opening Q4 2023, soft launch date to be announced closer to the time

Emilia's approach to sustainability:

Emilia's Baker Street will continue the brand's commitment to sustainability initiatives. All food is made with 100% natural ingredients and suppliers have been hand-picked as Emilia's strives to work with companies, farmers and growers who care deeply about their produce and practise sustainable farming. For more information on Emilia's approach to sustainability, please follow the link:

<https://www.emiliaspasta.com/wp-content/uploads/2021/05/Emilias-Sustainability-Approach-2020.pdf>

The Emilia's brand ethos:

From rigatoni, to pappardelle, to casarecce, gnocchi, ravioli and bucatini, Emilia's Crafted Pasta takes the pairing of its hand-crafted pasta to the right sauces very seriously – there's a science behind the pairings to ensure the flavour is perfectly distributed and a craft behind the making the perfect pasta that allows the sauces to stick perfectly to the pasta ensuring each mouthful is as flavoursome as possible.

Our pasta dishes are made from scratch every day start to finish and inspired from traditional recipes and techniques. The menu is used only using the purest of ingredients, all 100% natural, with some exclusively sourced from a handful of local and sustainable suppliers in Italy and locally. Our most famous dish is a twist on a classic – a (minimum) four hour slow-cooked Béchamel Bolognese made with our 'Pasture for life' certified 100% grass-fed beef mince from a small farm in Devon, made heartier and creamier using fresh béchamel. We serve this with long silky-smooth golden ribbons of egg pappardelle, which is a pasta shape that works well with rich and meaty sauces enabling it to capture the Bolognese sauce on every centimetre of the pasta.

The weight, texture, and size of the pasta should complement the sauce and it is this which we call the science and geometry behind our pasta. The delicate nature of long pasta such as bucatini requires a simple olive oil, tomato base or runny egg sauce, whilst the curves of ridged pasta like casarecce allow delicate recipes like homemade pesto to nestle in their twists.

More background information on the building & Baker Street location:

The restaurant is part of the former Abbey House – the former headquarters of Abbey National Building Society, built in the 1920s. With its open Clock tower, the building is also famous for sitting next to Sherlock Holme's fictional residence address (221b) & museum.