

Birre e Sidro

Birra Moretti 4.6 %

Classic lager

6.25 33cl / 9.25 66cl

Oxiana Chiara 4.8 %

Craft brewed Italian lager

8.25 33cl

Oxiana Session IPA 4.8 %

Craft brewed Italian IPA

8.25 33cl

Angioletti 5 %

Craft Italian cider

9.50 50cl

Birra Moretti Zero 0 %

Aromatic beer

6.25 33cl

Bibite

Acqua Panna • 4.95 75cl
Still mineral water

San Pellegrino • 4.95 75cl
Sparkling mineral water

San Pellegrino • 4.25
Aranciata or Limonata

Apple juice • 4.25
Royal Fruit Farm,
Sandringham

Ginger Beer • 4.25

Peach ice tea • 3.95



Sicilian lemonade • 4.25
Freshly made

Orange juice • 5.25
Freshly squeezed

Orange/Cranberry
juice • 3.75

Coca-Cola • 3.95
Original, Diet or Zero

WINE LIST ON SEPARATE MENU Ask your server.

Dolci e Gelati

Tiramisu v 8.25
Traditional Italian espresso soaked biscuits,
mascarpone cream & cocoa

Torta al melograno e ribes nero vg 8.25
Pomegranate & blackcurrant soft cake,
raspberry sorbet

Tentazione al cioccolato v 8.25
Chocolate “Temptation” layer cake,
vanilla gelato & crushed amaretti biscuits

Pere, vaniglia e cioccolato v 7.95
Warm poached pear with vanilla gelato,
chocolate sauce & crunchy amaretto

Crostata di mele v 8.25
Apple tart & vanilla gelato

Gelati e sorbetti
Please ask for today’s selection.
*Gelato & sorbetto made in London
from traditional Italian recipes.*

1 scoop 4.25 / 2 scoops 5.25 / 3 scoops 7.25

Caffe e Té

Espresso
Singolo 3.25
Doppio 4.00

Cappuccino 4.00 • Latte 4.00
Single espresso with hot milk

Caffé corretto con grappa • 6.25
Single espresso with grappa

Té • 3.75
Pot of English breakfast tea or Earl Grey

Infusione • 3.75
Camomile or peppermint

Té alla menta • 3.75
Fresh mint leaf tea

Affogato v 6.25
Vanilla gelato & espresso
ADD Amaretto di Saronno • 3.00

OATLY Available with all our caffè & té.



Dal 1955. Londra

Spaghetti House

Liquori e Digestivi

	25ml	50ml		25ml	50ml
Sambuca	4.95	9.90	Bailey's Irish Cream	4.95	9.90
Amaretto di Saronno	4.95	9.90	Amaro Montenegro	4.95	9.90
Frangelico	4.95	9.90	Limoncello	4.95	9.90
Kahlua	4.95	9.90	Grappa Barricata Russo	4.95	9.90

Ask to see our full spirits list.

The home of Italian dining in the heart of London since 1955.

SPAGHETTIHOUSE.CO.UK @SPAGHETTI_HOUSE

Per Cominciare

Olives **VG** 4.25
Sicilian Nocellara olives

Crescentine **V** 8.25
Dough ball fritters, with freshly grated
Parmesan & spicy arrabbiata dip

Arancini di riso • 8.50
Crispy arancini filled with ragu’, peas &
mozzarella with a spicy arrabbiata dip

Minestrone **VG** 8.50
Seasonal vegetable soup
& ditali pasta

Bruschetta al pomodoro **VG** 7.95
Chopped Roma tomatoes, basil,
garlic, oregano & extra virgin olive
oil on toasted Pugliese bread

Forno e padella

(BIB) Best Italian Burger • 17.75
Char-grilled 100% prime beef
burger (6oz), lettuce, tomato,
onion, relish & chunky chips

ADD Smoked pancetta or
Provolone cheese **2.00**

Pollo alla Milanese • 17.50
Shallow fried chicken breast in
seasoned breadcrumbs, chunky chips,
crispy leaves & tomato salad,
Spaghetti House dressing

Sides

Broccoli aglio olio
e peperoncino **V** 6.25
Tenderstem broccoli, garlic,
chilli, butter & olive oil

Patatine fritte **VG** 5.25
Chunky chips

Insalata mista **VG** 5.95
Crispy wild leaves,
baby gem, cucumber, tomato
& Spaghetti House dressing

Zucchine fritte **V** 6.25
Crispy zucchini

Pane all’aglio **V** 4.95
Our pizza dough baked with
a garlic butter & herb topping

ADD Mozzarella **2.75**

Pane rustico **VG** 5.25
Selection of traditional Italian breads

Calamari fritti • 10.75
Fried crispy squid & garlic mayo

Caprese **V** 10.50
Bufala mozzarella DOP, Roma
tomatoes, olives, basil, extra virgin
olive oil, oregano & sea salt

Lasagna Pasticciata • 18.75
Baked traditional beef
lasagne with béchamel sauce
& Parmesan

Salmone al forno • 23.75
Oven baked salmon, chilli &
garlic tenderstem broccoli, fresh
tomato & hollandaise sauce

APERITIVO TIME!

Sip & Snack
Enjoy an Aperol Spritz
& Crescentine
10.95 *per person*



3-5PM MONDAY - THURSDAY

V – VEGETARIAN VG – VEGAN

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Pasta

Spaghetti alla Bolognese • 15.50
Spaghetti tossed in our slow-cooked
beef Bolognese sauce

Spaghetti alla carbonara • 16.95
Spaghetti, smoked pancetta, cream,
egg, black pepper, Pecorino & Parmesan

Spaghetti al pomodoro **VG** 13.50
Spaghetti in a rich San Marzano
tomato sauce & fresh basil

Penne alla Norma **V** 17.25
Penne tossed in tomato sauce, fried
aubergines, fresh basil & ricotta salata

Linguine gamberi e zucchini • 20.95
Linguine with king prawns, courgettes,
cherry tomatoes, white wine,
garlic & fresh chilli

Spaghetti con polpettine • 18.25
Simone’s special, pork & beef
meatballs, in a porcini mushroom
sauce, served with spaghetti tomato

GLUTEN FREE

Penne pasta with your choice of sauce.
Please allow 15 minutes cooking time.

Pizza *24 hour proofed pizza dough, hand stretched, topped and cooked to order*

Margherita **V** 12.95
Tomato sauce, fiordilatte mozzarella
& fresh basil

Diavola • 17.75
Tomato sauce, fiordilatte mozzarella,
pepperoni, red chilli & basil

Capricciosa • 17.25
Tomato, fiordilatte mozzarella,
mushrooms, ham, olives
& artichokes

VEGAN CHEESE

Replace your fiordilatte mozzarella
with vegan mozzarella for 2.75

Insalata

Caesar salad • 11.50
Crunchy baby gem lettuce tossed
in Spaghetti House Caesar dressing,
croutons & shaved Parmesan

Insalata di legumi **VG** 11.50
Baby gem lettuce, crispy wild leaves,
chickpeas, tomatoes, red onions, omega
seeds & Spaghetti House dressing

ALLERGENS & INFORMATION

Information available on request. Not all ingredients are shown in descriptions. Please note that we do not operate in a nut-free environment, therefore some products may contain or have come in contact with nuts or nut products or other allergens. All prices include VAT at standard rate. A discretionary 13.5% service charge will be added to your bill. Vintages are subject to change.



SPAGHETTATA!

A sharing bowl of
our spaghetti dishes
25.50 *for two*

Tagliatelle salsiccia
e funghi • 17.50
Tagliatelle, Italian fennel sausage,
mix wild mushrooms, chilli, garlic,
tomato & aged Parmesan

Penne all’arrabbiata **VG** 15.25
Penne pasta tossed in our homemade
arrabbiata sauce, red chilli & fresh herbs

Maccheroni cacio e pepe **V** 15.75
Maccheroni in a creamy Pecorino
cheese & black pepper sauce

Maccheroni vegani **VG** 16.50
Maccheroni vegan Seitan
and tomato sauce

Maccheroni all’amatriciana • 16.95
Maccheroni, smoked pancetta,
San Marzano tomato sauce, white wine,
chilli, garlic & Pecorino cheese

Paesana • 17.25
Fiordilatte mozzarella, fennel sausage,
mix wild mushrooms, chopped parsley
& gorgonzola *(no tomato sauce)*

Siciliana • 16.95
Tomato sauce, fiordilatte mozzarella,
olives, capers, anchovies & garlic

Leggera **VG** 16.95
Tomato, vegan “mozzarella”,
grilled vegetables, red onion & olives

ADD TO ANY SALAD

Grilled chicken • 6.00

Grilled salmon • 7.25

Buffalo mozzarella DOP • 6.00