

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

Crostata di mele v 8.25
Apple tart & vanilla gelato

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

Coppa fragola vg 7.25
Fresh strawberries, lemon & basil sorbet

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 caffe & 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	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

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

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

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



ADD Mozzarella 2.75

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

Forno e padella

Lasagna Pasticciata • 18.95
Baked traditional beef lasagne
with béchamel sauce & Parmesan

(BIB) Best Italian bacon
cheeseburger • 18.95
Char-grilled 100% prime beef
burger (6oz), smoked Italian bacon,
provolone cheese, lettuce, tomato,
onion, relish & chunky chips



Sides

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

Zucchine fritte **v** 6.25
Crispy zucchini

Lenticchie alla
mediterranea • 5.95
Lentils, tomato, carrots,
garlic & parsley

Patatine fritte **VG** 5.25
Chunky chips

Minestrone **VG** 8.75
Traditional vegetable soup
& ditali pasta

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

Caprese **v** 10.75
Bufala mozzarella DOP, Roma
tomatoes, olives, basil, extra virgin
olive oil, oregano & sea salt

Calamari fritti • 10.95
Fried crispy squid & garlic mayo

Salmone al forno • 23.95
Oven baked salmon,
lentils stew & fresh tomato

Pollo alla Milanese • 17.75
Shallow fried chicken breast in
seasoned breadcrumbs, chunky chips,
crispy leaves & tomato salad,
Spaghetti House dressing

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 • 15.75
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

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

Penne all’arrabbiata **VG** 15.50
Penne pasta tossed in our homemade
arrabbiata sauce, red chilli & fresh herbs

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

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

Valtellinese • 17.25
Tomato sauce, fiordilatte mozzarella,
bresola, rocket & parmesan shavings

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

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



Linguine gamberi e asparagi • 20.75
Linguine with king prawns,
asparagus, tomatoes, white wine,
garlic & fresh chilli

Maccheroni cacio e pepe **v** 15.95
Maccheroni in a creamy Pecorino
cheese & black pepper sauce

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

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

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

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

ADD TO ANY SALAD

Grilled chicken • 6.00

Grilled salmon • 7.25

Buffalo mozzarella DOP • 6.00