

Birre e Sidro

- Birra Moretti 4.6 %

Classic lager

5.95 33cl / 8.95 66cl
- Roma Bionda 5.2 %

Craft brewed Italian lager

8.50 33cl
- Dammen IPA 5 %

Craft brewed Italian IPA

8.50 33cl
- Angioletti 5 %

Craft Italian cider

8.95 50cl
- Birra Moretti Zero 0 %

Aromatic beer

5.95 33cl

Bibite

- Acqua Panna • 4.75 75cl

Still mineral water
- San Pellegrino • 4.75 75cl

Sparkling mineral water
- San Pellegrino • 3.95

Aranciata or Limonata
- Apple juice • 3.95

Royal Fruit Farm,  
Sandringham
- Ginger Beer • 3.95
- Peach ice tea • 3.75
- Sicilian lemonade • 3.95

Freshly made
- Orange juice • 4.95

Freshly squeezed
- Orange/Cranberry  
juice • 3.50
- Coca-Cola • 3.75

Original, Diet or Zero



WINE LIST ON SEPARATE MENU Ask your server.

Dolci e Gelati

- Tiramisu v 7.50

Traditional Italian espresso soaked biscuits,  
mascarpone cream & cocoa
- Torta al melograno e ribes nero vg 7.50

Pomegranate & blackcurrant soft cake,  
raspberry sorbet
- Tentazione al cioccolato v 7.50

Chocolate “Temptation” layer cake,  
vanilla gelato & crushed amaretti biscuits
- Pere, vaniglia e cioccolato v 7.25

Warm poached pear with vanilla gelato,  
chocolate sauce & crunchy amaretto
- Crostata di mele v 7.50

Apple tart & vanilla gelato
- Gelati e sorbetti

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

1 scoop 3.95 / 2 scoops 4.95 / 3 scoops 6.95

Caffe e Té

- Espresso

Singolo 2.95  
Doppio 3.75
- Cappuccino 3.75 • Latte 3.75

Single espresso with hot milk
- Caffé corretto con grappa • 5.95

Single espresso with grappa
- Té • 3.25

Pot of English breakfast tea or Earl Grey
- Infusione • 3.25

Camomile or peppermint
- Té alla menta • 3.25

Fresh mint leaf tea
- Affogato v 5.75

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             | 4.50 | 9.00 | Bailey's Irish Cream   | 4.50 | 9.00 |
| Amaretto di Saronno | 4.50 | 9.00 | Amaro Montenegro       | 4.50 | 9.00 |
| Frangelico          | 4.50 | 9.00 | Limoncello             | 4.50 | 9.00 |
| Kahlua              | 4.50 | 9.00 | Grappa Barricata Russo | 4.50 | 9.00 |

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 4.00  
Sicilian Nocellara olives

Crescentine v 7.75  
Dough ball fritters, with freshly grated  
Parmesan & spicy arrabbiata dip

Arancini di riso • 7.95  
Crispy arancini filled with ragu', peas &  
mozzarella with a spicy arrabbiata dip

Minestrone vG 7.95  
Seasonal vegetable soup  
& ditali pasta

Bruschetta al pomodoro vG 7.75  
Chopped Roma tomatoes, basil,  
garlic, oregano & extra virgin olive  
oil on toasted Pugliese bread

Forno e padella

(BIB) Best Italian Burger • 16.95  
Char-grilled 100% prime beef  
burger (6oz), lettuce, tomato,  
onion, relish & chunky chips

ADD Smoked pancetta or  
Provolone cheese 2.00

Pollo alla Milanese • 16.75  
Shallow fried chicken breast in  
seasoned breadcrumbs, chunky chips,  
crispy leaves & tomato salad,  
Spaghetti House dressing

Sides

Broccoli aglio olio  
e peperoncino v 5.95  
Tenderstem broccoli, garlic,  
chilli, butter & olive oil

Patatine fritte vG 4.95  
Chunky chips

Insalata mista vG 5.75  
Crispy wild leaves,  
baby gem, cucumber, tomato  
& Spaghetti House dressing

Zucchine fritte v 5.95  
Crispy zucchini

Pane all'aglio v 4.75  
Our pizza dough baked with  
a garlic butter & herb topping

ADD Mozzarella 2.50

Pane rustico vG 4.95  
Selection of traditional Italian breads

Calamari fritti • 10.25  
Fried crispy squid & garlic mayo

Caprese v 9.95  
Bufala mozzarella DOP, Roma  
tomatoes, olives, basil, extra virgin  
olive oil, oregano & sea salt

Insalata di Caprino  
e melograno v 8.75  
Crispy leaves & goat cheese salad,  
pomegranate, omega seeds &  
Spaghetti House dressing

Lasagna Pasticciata • 17.95  
Baked traditional beef  
lasagne with béchamel sauce  
& Parmesan

Salmone al forno • 22.95  
Oven baked salmon, chilli &  
garlic tenderstem broccoli, fresh  
tomato & hollandaise sauce

APERITIVO TIME!

Sip & Snack  
Enjoy an Aperol Spritz  
& Crescentine  
10.00 per person



3-5PM MONDAY - THURSDAY

v – VEGETARIAN vG – VEGAN

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Pasta

Spaghetti alla Bolognese • 14.95  
Spaghetti tossed in our slow-cooked  
beef Bolognese sauce

Spaghetti alla carbonara • 16.25  
Spaghetti, smoked pancetta, cream,  
egg, black pepper, Pecorino & Parmesan

Spaghetti al pomodoro vG 12.95  
Spaghetti in a rich San Marzano  
tomato sauce & fresh basil

Penne alla Norma v 16.75  
Penne tossed in tomato sauce, fried  
aubergines, fresh basil & ricotta salata

Linguine gamberi e zucchine • 19.95  
Linguine with king prawns, courgettes,  
cherry tomatoes, white wine,  
garlic & fresh chilli

Spaghetti con polpettine • 17.50  
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 12.75  
Tomato sauce, fiordilatte mozzarella  
& fresh basil

Diavola • 16.95  
Tomato sauce, fiordilatte mozzarella,  
pepperoni, red chilli & basil

Capricciosa • 16.50  
Tomato, fiordilatte mozzarella,  
mushrooms, ham, olives  
& artichokes

VEGAN CHEESE

Replace your fiordilatte mozzarella  
with vegan mozzarella for 2.75

Insalata

Caesar salad • 10.95  
Crunchy baby gem lettuce tossed  
in Spaghetti House Caesar dressing,  
croutons & shaved Parmesan

Insalata di legumi vG 10.95  
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 • 16.75  
Tagliatelle, Italian fennel sausage,  
mix wild mushrooms, chilli, garlic,  
tomato & aged Parmesan

Penne all'arrabbiata vG 14.50  
Penne pasta tossed in our homemade  
arrabbiata sauce, red chilli & fresh herbs

Maccheroni cacio e pepe v 15.25  
Maccheroni in a creamy Pecorino  
cheese & black pepper sauce

Maccheroni vegani vG 15.95  
Maccheroni vegan Seitan  
and tomato sauce

Maccheroni all'amatriciana • 16.25  
Maccheroni, smoked pancetta,  
San Marzano tomato sauce, white wine,  
chilli, garlic & Pecorino cheese

Paesana • 16.50  
Fiordilatte mozzarella, fennel sausage,  
mix wild mushrooms, chopped parsley  
& gorgonzola (no tomato sauce)

Siciliana • 16.25  
Tomato sauce, fiordilatte mozzarella,  
olives, capers, anchovies & garlic

Leggera vG 16.25  
Tomato, vegan "mozzarella",  
grilled vegetables, red onion & olives

ADD TO ANY SALAD

Grilled chicken • 5.75

Grilled salmon • 6.75

Buffalo mozzarella DOP • 5.75

