

Spaghetti House



DA DIVIDERE

Olives vg 4.50 Sicilian Nocellara olives	Pane rustico vg 5.50 Selection of traditional Italian breads
Crescentine 8.50 Dough ball fritters, with freshly grated Parmesan & spicy arabbiata dip	Pane all’aglio v 5.25 Our pizza dough baked with a garlic butter & herb topping
Arancini di riso 8.75 Crispy rice arancini filled with peas, mozzarella, beef ragu’, spicy arrabbiata dip	ADD MOZZARELLA 2.95
Minestrone vg 8.95 Traditional vegetable soup & ditali pasta	Calamari fritti 11.95 Fried crispy squid & garlic mayo
Bruschetta al pomodoro vg 8.25 Chopped Roma tomatoes, basil, garlic, oregano & extra virgin olive oil on toasted Pugliese bread	Caprese v 10.95 Buffalo mozzarella DOP, Roma tomatoes, olives, basil, extra virgin olive oil, oregano & sea salt
Gamberetti in salsa rosa 7011.75 Tiger prawns, cocktail sauce & paprika	



FORNO E PADELLA

Lasagna pasticciata19.50 Baked home-made beef lasagne with béchamel sauce & Parmesan	Salmone beetroot & green beans 24.95 Oven Baked salmon, beetroot pure’, garlic green beans & fresh tomatoes
Best Italian Burger 19.25 Char-grilled 100% prime beef burger (6oz), lettuce tomato, onion, relish & chips, smoked pancetta and provolone cheese in a soft foccacia bun	Cannelloni ricotta e spinaci 7019.75 Baked ricotta & spinach cannelloni, bechamel sauce & Parmesan
Fritto misto 7023.95 Fried crispy squid, tiger prawns, whitebait, zucchini & garlic mayo	Pollo alla Milanese 17.95 Shallow fried chicken breast in seasoned breadcrumbs, thin cut chips, mushroom sauce, crispy leaves & tomato salad, house dressing



INSALATE

Caesar salad 11.75 Crunchy baby gem lettuce tossed in house Caesar dressing, croutons & shaved Parmesan	Insalata di Legumi vg11.75 Crispy wild leaves, chickpeas, tomatoes, red onions, omega seeds & Spaghetti House dressing
Pasta Salad11.75 Fusilli, basil pesto, cherry tomatoes, cucumber, olives, green beans & parsley	

ADD TO ANY SALAD

Grilled chicken 6.75
Grilled salmon 7.75
Buffalo mozzarella DOP 6.50
Tuna 6.50

70- 70TH ANNIVERSARY SPECIALS
V – VEGETARIAN VG – VEGAN



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 vatable 13.5% cover charge will be added on to your bill. Vintages are subject to change © Spaghetti House 2025



PIZZA

24 hours proofed pizza dough. Hand stretched, topped and cook to order.

Margherita v 13.25 Tomato, fiordilatte mozzarella & basil	Diavola 17.95 Tomato, fiordilatte mozzarella, pepperoni, red chilli & basil
Puttanesca 17.25 Tomato, red onions, olives, capers, anchovies, basil & oregano	Mari e Monti 70 19.25 Tomato, fiordilatte mozzarella, mixed seafood, mushrooms, garlic& chilli
Leggera vg 17.25 Tomato, “vegan mozzarella”, grilled vegetables, artichokes, onion & olives	Capricciosa 17.50 Tomato, fiordilatte mozzarella, mushrooms, roasted ham, olives & artichokes
Valtellinese 17.95 Tomato, fiordilatte mozzarella, beef bresaola, rocket & parmesan shavings	REPLACE MOZZARELLA FOR VEGAN MOZZARELLA 2.75

70TH

ANNIVERSARY DRINKS

55 Special 70 9.95 Fresh squeezed orange juice, gomme syrup, dry martini, apple juice, grappa
The Italian dream NO ALC 70 6.95 Fresh squeezed orange juice, basil, passion fruit syrup



PASTA

Spaghetti Bolognese15.95 Spaghetti tossed in our slow-cooked beef Bolognese sauce
Spaghetti House carbonara 17.25 Spaghetti, smoked pancetta, cream, egg, black pepper, Pecorino & Parmesan
Spaghetti & polpettine 18.50 Simone’s special, pork & beef meat- balls in a porcini sauce served with spaghetti pomodoro
Spaghetti pomodoro VG 13.75 Spaghetti in a rich san Marzano tomato sauce & fresh basil
Spaghetti al pesto 16.95 Spaghetti with basil & parmigiano Reggiano pesto, fresh basil
Maccheroni all’amatriciana 17.25 Maccheroni, smoked pancetta, san Marzano tomato sauce, white wine, chilli, garlic & Pecorino



SPAGHETTATA!
A sharing bowl of our
spaghetti dishes **26.00**
for two

Tagliatelle salsiccia e funghi 17.75 Egg tagliatelle, Italian fennel sausage, mixed wild mushrooms, chilli, garlic, tomato & aged Parmesan
Penne all’arrabbiata vg 15.75 Penne pasta tossed in our homemade arrabbiata sauce, red chilli, garlic & fresh herbs
Penne vodka e salmone 70 19.50 Penne, smoked salmon & cream sauce, Parmesan & a splash of vodka
Penne alla Norma V 17.50 Penne tossed in tomato sauce, fried aubergines, basil & ricotta salata
Linguine ai frutti di mare 20.95 Linguine with tiger prawns, mussels, clams, cuttlefish, courgettes tomatoes, wine, garlic & fresh chilli

CONTORNI

Insalata mista vg5.95	Zucchine fritte v 6.50
Green beans & crispy pancetta .. 6.50	Thin cut chips vg 5.50

DOLCI E GELATI

Tiramisu v8.25	Coppa	Profiteroles v (ve)..... 8.25
Traditional Italian	Anniversario v (ve).....9.50	Cream puffs filled with
soaked espresso biscuits,	Hazelnut, vanilla &	whipped cream, covered
mascarpone cream & cocoa	pistacchio gelato, whipped	in chocolate sauce
Coppa Fragola v 7.25	cream, cherries & amaretti	Torta al melograno e
Fresh strawberries, crushed	Crostata di mele v 8.25	ribes nero v (ve) 8.25
amaretti lemon e basil	Apple tart & vanilla gelato	Pomegranate &
sorbet		blackcurrant soft cake,
Il gelato di Ariela	1 scoop 4.25	passion fruit drizzle and
Gelato & sorbetto made in	2 scoops 5.25	mango sorbet
London from traditional	3 scoops6.25	
Italian recipes		

BIRRA E SIDRO

Birra Moretti 4.6%
Classic lager
6.75 33cl / 9.75 66cl
4.95 1/2 pint / 7.50 Pint
Oxiana Session IPA 4.8%
Craft brewed Italian IPA
8.95 33cl
Oxiana Chiara 4.8% Craft
brewed Italian lager 8.95
33cl
Birra Moretti Zero
0% Aromatic beer 6.75
33cl
Angioletti 5%
Craft Italian cider
9.75 33cl

BIBITE

Acqua naturale 75cl 5.25	Sicilian lemonade 4.75
Acqua gasata 75cl 5.25	Freshly made
San Pellegrino 4.50	Orange juice 5.25
Aranciata or Limonata	Freshly squeezed
Apple juice 4.50	Fruit Juices 3.95
Royal Fruit Farm,	Orange or Cranberry
Sandringham	
Coca-Cola 4.25	Ginger beer 4.50
Original, Diet or Zero	Peach ice tea 4.25



VINI

VINI DELLA CASA

Fidelio Catarrato IGT. Fresh & velvety. Sicily. 11.5%
Fidelio Nero D'avola IGP. Cherry & spicy. Sicily. 12.5%



175ml	250ml	750ml
8.75	11.25	31.00
8.75	11.25	31.00

PROSECCO

Ca' Del Console Prosecco Extra Dry. White peach. Treviso. 11%	125ml	750ml
Ca' Del Console Prosecco Rosé. Soft & aromatic. Treviso. 11.5%	10.00	43.50
	10.25	45.75

VINI BIANCHI E ROSÉ

Trebbiano del Rubicone IGT. Young & crisp. Em'Rom11.5%	175ml	250ml	750ml
Chardonnay Terre Del Noce IGT. Melon & peach. Trentino12.5%	9.25	12.50	32.50
Pinot Grigio Castel Firmian DOC. Clean & floral. Trentino12.5%	9.50	14.50	35.00
Pinot Grigio Castel Firmian DOC. Clean & floral. Trentino12.5%	10.00	15.50	37.00
Sauvignon Blanc DOC Castel Firmian. Elderflower. Trentino12.5%			41.00
Gavi di Gavi La Contessa DOCG. Rich. Melon & apple. Piemonte13%			49.00
Lagrein Rosato Castel Firmian Rosé. Dry & fresh. Trentino 12.5%	10.00	15.50	37.00

VINI ROSSO

Sangiovese del Rubicone IGT. Smooth & light. Em'Rom11.5%	9.25	12.50	32.50
Montepulciano d'Abruzzo IGT. Juicy black cherry. Abruzzo13.5%	9.50	14.50	35.00
Barbera Vistamonte DOC. Juicy cherry & spice. Piemonte13%			37.00
Pinot Nero Castel Finnian. Light, fruity & floral. Trentino13%			41.00
Valpolicella Classico Bonacosta DOC Masi. Dry & zesty. Toscana12%			48.00

All wines contain sulphites. Vintages are subject to change. 125ml glass available upon request.

LIQUORI E DIGESTIVI

25ml	50ml	
5.50	11.00	
Sambuca	Bailey's Irish Cream	
Amaretto di Saronno	Amaro Montenegro	
Frangelico	Limoncello	
Kahlua	Grappa	

CAFFE E T 

Espresso ... 3.50 / 4.50	Caff� corretto 6.50	Affogato v 6.75
Cappuccino / Latte ... 4.50	Con grappa	Vanilla gelato & espresso
		ADD Amaretto di Saronno

New Age T  3.95

Blue butterfly	Rose, chamomile	Hibiscus & fresh
flower & lemon	& lavender	mint
<i>Rich in antioxidants and</i>	<i>Soothes the mind and</i>	<i>Supports digestion and</i>
<i>promotes skin hydration.</i>	<i>supports digestion.</i>	<i>refresh your senses.</i>

Coffee made with
Lavazza beans.
Oatly & classic teas
also available.