

Spaghetti House



DA DIVIDERE

Olives vg 4.75	Pane rustico vg 5.50
Sicilian Nocellara olives	Selection of traditional Italian breads
Crescentine 8.75	Pane all’aglio v 5.50
Dough ball fritters, with freshly grated Parmesan & spicy arrabbiata dip	Our pizza dough baked with a garlic butter & herb topping
Arancini di riso 9.25	ADD MOZZARELLA 3.00
Crispy rice arancini filled with peas, mozzarella, beef ragu’, spicy arrabbiata dip	
Minestrone vg 8.95	Calamari fritti 11.95
Traditional vegetable soup & ditali pasta	Fried crispy squid & garlic mayo
Bruschetta al pomodoro vg 8.50	Caprese v10.95
Chopped Roma tomatoes, basil, garlic, oregano & extra virgin olive oil on toasted Pugliese bread	Buffalo mozzarella DOP, Roma tomatoes, olives, basil, extra virgin olive oil, oregano & sea salt



FORNO E PADELLA

Lasagna pasticciata19.75	Salmone beetroot & green beans 25.50
Baked beef lasagne with béchamel sauce & Parmesan	Oven Baked salmon, beetroot pure’, garlic green beans & fresh tomatoes
Best Italian Burger 19.25	Pollo alla Milanese 18.95
Char-grilled 100% prime beef burger (6oz), lettuce tomato, onion, relish & chips, smoked pancetta and provolone cheese in a soft foccacia bun	Shallow fried chicken breast in seasoned breadcrumbs, thin cut chips, mushroom sauce, crispy leaves & tomato salad, house dressing
Cannelloni ricotta e spinaci (v). 19.75	
Baked ricotta & spinach cannelloni, bechamel sauce & Parmesan	



INSALATE

Caesar salad 11.75	Insalata invernale vg 11.75
Crunchy baby gem lettuce tossed in house Caesar dressing, croutons & shaved Parmesan	Red & yellow endive salad, chickpeas, pomegranate, cucumber & walnuts

ADD TO ANY SALAD

Grilled chicken 6.75
Grilled salmon 7.75
Buffalo mozzarella DOP 6.50



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	Diavola 17.95
Tomato, fiordilatte mozzarella & basil	Tomato, fiordilatte mozzarella, pepperoni, red chilli & basil
Capricciosa 17.50	Puttanesca 17.25
Tomato, fiordilatte mozzarella, mushrooms, roasted ham, olives & artichokes	Tomato, red onions, olives, capers, anchovies, basil & oregano
Paesana WHITE 17.95	Leggera vg 17.25
Fiordilatte mozzarella, fennel sausage, mix wild mushrooms & gorgonzola	Tomato, “vegan mozzarella”, grilled vegetables, artichokes, onion & olives

REPLACE MOZZARELLA FOR VEGAN MOZZARELLA 2.75



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 Bolognese.....15.95
Spaghetti tossed in our slow-cooked beef Bolognese sauce

Spaghetti House carbonara..... 17.50
Spaghetti, smoked pancetta, cream, egg, black pepper, Pecorino & Parmesan

Spaghetti & polpettine 18.75
Simone’s special, pork & beef meatballs in a porcini sauce served with spaghetti pomodoro

Spaghetti pomodoro vg 13.95
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 17.95
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 alla Norma v 17.50
Penne tossed in tomato sauce, fried aubergines, basil & ricotta salata

Linguine ai frutti di mare 21.25
Linguine with tiger prawns, mussels, clams, cuttlefish, courgettes tomatoes, wine, garlic & fresh chilli

CONTORNI

Insalata mista vg 5.95	Zucchine fritte v 6.50
Green beans & crispy pancetta .. 6.50	Thin cut chips vg 5.95

DOLCI E GELATI

Profiteroles v  8.25	Coppa pere e cioccolato v 7.25	Tiramisu v 8.25
Cream puffs filled with whipped cream, covered in chocolate sauce	Warm poached pear with vanilla gelato, chocolate sauce & crunchy amaretto	Traditional Italian soaked espresso biscuits, mascarpone cream & cocoa
Torta al melograno e ribes nero v  8.25	Ricotta & pistacchio cake 8.75	Il gelato di Ariela
Pomegranate & blackcurrant soft cake, passion fruit drizzle and mango sorbet	Ricotta & Pistacchio soft cake, chocolate gelato & amaretti crumble	Gelato & sorbetto made in London from traditional Italian recipes
	Crostata di mele v 8.25	1 scoop 4.40
	Apple tart & vanilla gelato	2 scoops 5.40
		3 scoops 6.40

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

VINI

PROSECCO

Ca' Del Console Prosecco Extra Dry. Treviso. 11%	10.00	43.50
Ca' Del Console Prosecco Rosé. Treviso. 11.5%	10.25	45.75

VINI BIANCHI E ROSÉ

	125ml	175ml	250ml	750ml
Lagrein Rosato Castel Firmian Rosé. Trentino 12%	8.25	10.00	15.50	37.00
Fidelio Catarratro IGT. Sicily. 11.5%.....	6.95	8.75	11.25	31.00
Trebbiano del Rubicone IGT. Em’Rom 11.5%	7.50	9.25	12.50	32.50
Chardonnay Terre Del Noce IGT. Trentino 12.5%	7.95	9.50	14.50	35.00
Pinot Grigio Castel Firmian DOC. Trentino 12.5%.....	8.25	10.00	15.50	37.00
Sauvignon Blanc DOC Castel Firmian. Trentino 12.5%				41.00
Gavi di Gavi La Contessa DOCG. Piemonte 13%				49.00

VINI ROSSO

Fidelio Nero D’avola IGP. Sicily. 12.5%	6.95	8.75	11.25	31.00
Sangiovese del Rubicone IGT. Em’Rom 11.5%	7.50	9.25	12.50	32.50
Montepulciano d’Abruzzo IGT. Abruzzo 13.5%.....	7.95	9.50	14.50	35.00
Barbera Vistamonte DOC. Piemonte 13%	8.25	10.00	15.50	37.00
Pinot Nero Castel Finnian. Trentino 13%				41.00
Valpolicella Classico Bonacosta DOC Masi.Toscana 12%				48.00
Chianti Classico DOCG Peppoli Antinori. Toscana 13.5%				60.00

All wines contain sulphites. Vintages are subject to change.

LIQUORI E DIGESTIVI

	25ml	50ml	
Sambuca	5.50	11.00	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 flower & lemon	Rose, chamomile & lavender	Hibiscus & fresh mint
<i>Rich in antioxidants and promotes skin hydration.</i>	<i>Soothes the mind and supports digestion.</i>	<i>Supports digestion and refresh your senses.</i>

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

cin cin

