

Spaghetti House



DA DIVIDERE

Olives vg 4.75 Sicilian Nocellara olives	Pane rustico vg 5.50 Selection of traditional Italian breads
Crescentine 8.75 Dough ball fritters, with freshly grated Parmesan & spicy arrabbiata dip	Pane all’aglio v 5.50 Our pizza dough baked with a garlic butter & herb topping
Arancini di riso 9.25 Crispy rice arancini filled with peas, mozzarella, beef ragu’, spicy arrabbiata dip	ADD MOZZARELLA 3.00
Minestrone vg 8.95 Traditional vegetable soup & ditali pasta	Calamari fritti 11.95 Fried crispy squid & garlic mayo
Bruschetta al pomodoro vg 8.50 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



FORNO E PADELLA

Lasagna pasticciata 19.75 Baked beef lasagne with béchamel sauce & Parmesan	Salmone beetroot & green beans 25.50 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	Pollo alla Milanese 18.95 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 Crunchy baby gem lettuce tossed in house Caesar dressing, croutons & shaved Parmesan	Insalata invernale vg 11.75 Red & yellow endive salad, chickpeas, pomegranate, cucumber & walnuts
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ADD TO ANY SALAD

Grilled chicken 6.75
Grilled salmon 7.75
Buffalo mozzarella DOP 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 is applied to all bills. This charge supports our restaurants’ running costs and is not a gratuity or service charge. Vintages are subject to change



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

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 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

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DOLCI E GELATI

Profiteroles v 8.25 Cream puffs filled with whipped cream, covered in chocolate sauce	Coppa pere e cioccolato v 7.25 Warm poached pear with vanilla gelato, chocolate sauce & crunchy amaretto	Tiramisu v 8.25 Traditional Italian soaked espresso biscuits, mascarpone cream & cocoa
Torta al melograno e ribes nero v 8.25 Pomegranate & blackcurrant soft cake, passion fruit drizzle and mango sorbet	Ricotta & pistacchio cake 8.75 Ricotta & Pistacchio soft cake, chocolate gelato & amaretti crumble	Il gelato di Ariela Gelato & sorbetto made in London from traditional Italian recipes
	Crostata di mele v 8.25 Apple tart & vanilla gelato	1 scoop 4.40 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 San Pellegrino	Orange juice 5.25 Freshly squeezed
San Pellegrino 4.50 Aranciata or Limonata	Fruit juices 3.95 Orange or Cranberry
Apple juice 4.50 Royal Fruit Farm, Sandringham	Peach ice tea 4.25
Coca-Cola 4.25 Original, Diet or Zero	



VINI



PROSECCO

Ca' Del Console Prosecco Extra Dry. Treviso. 11%	125ml 10.00	750ml 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
5.50	11.00

Sambuca
Amaretto di Saronno
Frangelico

Bailey's Irish Cream
Amaro Montenegro
Limoncello

Kahlua

CAFFE E TÈ

Grappa

Espresso ... 3.50 / 4.50
Cappuccino / Latte ... 4.50

Caffé corretto ... 6.50
Con grappa

Affogato v ... 6.75
Vanilla gelato & espresso
ADD Amaretto di Saronno

New Age Té 3.95

Blue butterfly
flower & lemon
*Rich in antioxidants and
promotes skin hydration.*

Rose, chamomile
& lavender
*Soothes the mind and
supports digestion.*

Hibiscus & fresh
mint
*Supports digestion and
refresh your senses.*

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

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