

Dal 1955. Londra

Spaghetti House





DA DIVIDERE

Olives VG 4.75	Pane rustico VG 5.60
Sicilian Nocellara olives	Selection of traditional Italian breads
Crescentine 8.25	Pane all’aglio v 5.95
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 ragù, spicy arrabbiata dip	
Minestrone VG 8.95	
Traditional vegetable soup & ditalini pasta	
Bruschetta al pomodoro VG 8.75	
Chopped Roma tomatoes, basil, garlic, oregano & extra virgin olive oil on toasted Pugliese bread	
Zuppa di lenticchie e funghi VG 9.95	
Mediterranean lentils & caramelised mushrooms soup	



FORNO E FRESCO

Lasagna pasticciata19.95	Caesar salad 12.00
Baked beef lasagne with béchamel sauce & Parmesan	Crunchy baby gem lettuce tossed in house Caesar dressing, croutons & Par- mesan shavings
Cannelloni ricotta e spinaci 19.75	Insalata invernale VG 12.00
Baked ricotta & spinach cannelloni, bechamel sauce & Parmesan	Red & yellow endive salad, chickpeas, pomegranate, cucumber & walnuts
Salmon beetroot & green beans 25.95	
Oven Baked salmon, beetroot pure’, garlic green beans & fresh tomatoes	
Pollo alla Milanese 21.95	
Shallow fried chicken breast in seasoned breadcrumbs, thin cut chips, mushroom sauce, crispy leaves & tomato salad, house dressing	

ADD TO ANY SALAD	
Grilled chicken 7.50	
Grilled salmon 8.50	
Buffalo mozzarella DOP 7.00	



PIZZA

24 hour proofed pizza dough. Hand stretched, topped and cooked to order.

Marinara RED 11.25	Diavola 17.95
Tomato, oregano, garlic & anchovies	Tomato, fiordilatte mozzarella, pepperoni, red chilli & basil
Margherita v 13.50	Puttanesca RED 17.50
Tomato, fiordilatte mozzarella & basil	Tomato, red onions, olives, capers, anchovies, basil & oregano
Capricciosa 17.95	Leggera VG 17.50
Tomato, fiordilatte mozzarella, mushrooms, roasted ham, olives & artichokes	Tomato, “vegan mozzarella”, grilled vegetables, artichokes, onion & olives

V – VEGETARIAN VG – VEGAN



VEGAN MOZZARELLA AVAILABLE

ALLERGENS & INFORMATION

Information available on request. Not all ingredients are shown in descriptions. 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. ©Spaghetti House 2026



SPAGHETTATA!



A sharing bowl of our selected spaghetti
dishes **27.00** *for two*

PASTA

Maccheroni all’amatriciana 17.75	Linguine ai frutti di mare 21.50
Maccheroni, smoked pancetta, San Marzano tomato sauce, white wine, chilli, garlic & Pecorino	Linguine with tiger prawns, mussels, clams, cuttlefish, courgettes, tomatoes, wine, garlic & fresh chilli
Penne all’arrabbiata VG 15.50	Tagliatelle salsiccia e funghi 19.25
Penne pasta tossed in our homemade arrabbiata sauce, red chilli, garlic & fresh herbs	Egg tagliatelle, Italian fennel sausage, mixed wild mushrooms, chilli, garlic, tomato & aged Parmesan
Spaghetti pomodoro VG 14.50	Orecchiette alici e limone 11.95
Spaghetti in a rich San Marzano tomato sauce & fresh basil	Orecchiette pasta, anchovies, butter, chilli, garlic, parlsey & lemon toasted breadcrumbs
Spaghetti & polpettine 19.25	Spaghetti al pesto 16.95
Simone’s special - pork & beef meatballs in a porcini mushroom sauce served with spaghetti pomodoro	Spaghetti with basil & Parmigiano Reggiano pesto, fresh basil
Spaghetti Bolognese16.95	Penne alla Norma v 17.50
Spaghetti tossed in our slow-cooked beef Bolognese sauce	Penne tossed in tomato sauce, fried aubergines, basil & ricotta salata
Spaghetti House carbonara 17.95	Quadrotti di cervo ai funghi 18.95
Spaghetti, smoked pancetta, cream, egg, black pepper, Pecorino & Parmesan	Venison ravioloni with wild mushrooms, marjoram & butter sauce

CURATED CLASSICS SET MENU

TWO COURSES
19.50 per person



ANTIPASTI

Arancini di riso Crispy rice balls filled with beef ragù, mozzarella with a spicy
arrabbiata sauce

Minestrone VG Traditional vegetable soup & ditalini pasta

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

PRIMI

Branzino arrosto Seabass fillet, aromatic green beans, fresh tomatoes

Pizza diavola Tomato, fiordilatte mozzarella, pepperoni, red chilli & basil

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

ADD SOMETHING SWEET 3.95
Dolcetto *or* Pomegranate & blackcurrant soft cake

CONTORNI

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

COVER CHARGE

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. ©Spaghetti House 2026

DOLCI E GELATI

Coppa pere e cioccolato v 8.25 Warm poached pear with vanilla gelato, chocolate sauce & crunchy amaretto	Ricotta & pistacchio cake 8.95 Ricotta & Pistacchio soft cake, chocolate gelato & amaretti crumble
Tiramisu v 8.50 Traditional Italian soaked espresso biscuits, mascarpone cream & cocoa	Profiteroles v 8.50 Cream puffs filled with whipped cream, covered in chocolate sauce
Il gelato di Ariela Gelato & sorbetto made in London from traditional Italian recipes	Dolcetto 6.75 Espresso & profiterole ball
1 scoop 4.50 2 scoops 5.50 3 scoops 6.50	Affogato v 6.75 Vanilla gelato & espresso
	ADD Amaretto di Saronno 3.00



BIBITE

Acqua panna 50cl 3.95 Acqua gasata 50cl 3.95 San Pellegrino	Sicilian lemonade 4.75 Freshly made
San Pellegrino 4.50 Aranciata or Limonata	Orange juice 5.25 Freshly squeezed
Apple juice 4.50 Royal Fruit Farm, Sandringham apples	Fruit juices 3.95 Orange or Cranberry
Coca-Cola 4.25 Original, Diet or Zero	Peach ice tea 4.25



CAFFE E T É

Espresso 3.50 / 4.50 Cappuccino 4.50 Latte 4.50 Caff é corretto 6.50 Con grappa	English Breakfast tea 3.95 Earl Gray tea 3.95 Camomile tea 3.95 Fresh mint tea 3.95 Green tea 3.95 Peppermint tea 3.95
Americano 3.50 Irish coffee 8.50	



NEW AGE T É

Blue butterfly flower & lemon 3.95 Rich in antioxidants and promotes skin hydration.	Hibiscus & fresh mint 3.95 Supports digestion and refresh your senses.
Rose, chamomile & lavender 3.95 Soothes the mind and supports digestion.	



LIQUORI E DIGESTIVI

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



COVER CHARGE

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. ©Spaghetti House 2026