

# A TAVOLA NON SI INVECCHIA

AT THE TABLE, WE DON'T AGE!

AT SPAGNOLETTI, WE CELEBRATE BY SHARING OUR DELICIOUS FOOD & WINE WITH GREAT COMPANY.  
SO GET COMFY & SHARE OUR HOMEMADE, HANDCRAFTED FOOD FROM OUR LIVE CUCINA.

## • PICCOLI PIATTI •

"La cucina piccola fá la casa grande" - The small kitchen makes a big home

**FOCACCIA BARESE**  4.00

Freshly Baked Focaccia served with Tomato, Black Olives and Oregano

**OLIVE**   3.50

Our Very Own Marinated 'Belle di Cerignola' Olives

**BURRATA**   12.50

Next Day Burrata from London Based Dairy Farm 'La Latteria' with Clementine and Grilled Tardivo Radicchio

**FAVE E CICORIA**   6.00

Fava Bean Pureé with Chicory and Gluten-Free Breadcrumbs

## • FRITTI •

**SUPPLÍ AL TELEFONO**   6.00

Tomato and Mozzarella Risotto Balls served with Sun Dried Tomato Dip

**CHARCOAL ARANCINI**  7.00

Wild Mushroom & Black Truffle Arancini served with Goats Cheese Dip

**CROCCHÉ**  6.00

Potato and Smoked Scamorza Croquette with Light Basil Pesto

**PANELLE**   6.00

Sicilian Chickpea Fritter served with a Taggiasca Olive Tapenade

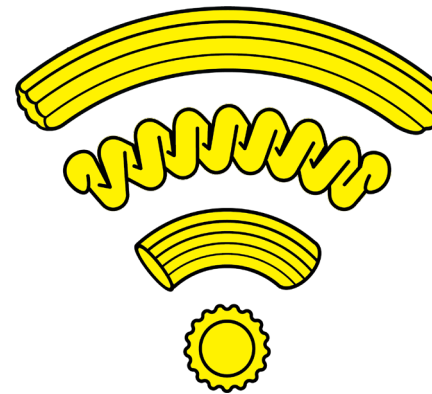
## • TAGLIERE •

**TAGLIERE DI SALUMI** 17.00

Italian Charcuterie including 18 months Parma Ham, Tuscan Lardo Crostino, 'Nduja Spicy Sausage Crostino, Smoked Mortadella and Martina Franca Capocollo served with Music Paper Bread and Homemade Pickles.

**TAGLIERE MISTO** 19.00

Unique Selection of our Italian Charcuterie, Cacio Ricotta and Cacio Cavallo Cheese and Homemade Pickles, served with Music Paper Bread



## • PASTA •

"I'd rather eat pasta and drink wine than be a size 0" - Sophia Loren

**SPAGHETTI** 15.00

Fresh Spaghetti with Steamed Clams, Yellow Tomato Sauce, Garlic, Chilli, Bergamot and Bottarga

**FUSILLI ALLA CANAPA**  9.00

Eggless Hemp Pasta with Artichoke, Candied Lemon Zest and Toasted Hemp Seeds

**PASTA MISTA E PATATE**  10.50

Fresh Mixed Purple Potato Pasta with 'Soffritto', Potatoes and Smoked Scamorza Cheese Foam

**TORTELLI** 13.00

Buffalo Ricotta, Saffron Sauce and Black Truffle

**RIGATONI AI FUNGHI**  11.50

Seasonal Mixed Mushrooms & Parsley

**MAFALDE** 12.00

Slow Cooked Oxtail, Bone Marrow, Confit Cherry Tomatoes and Gremolata

**TAGLIOLINI AL NERO DI SEPPIA** 13.50

Fresh Squid Ink Pasta with Marinara Sauce, Red Tuna Tartare and Pistachio

**RIGATONI CON 'NDUJA** 12.50

Tropea Onions, Spicy 'Nduja Sausage, Cherry Tomato Sauce and Cacio Ricotta

## • DA BERE •

"I bicchieri di vino non si contano mai" - The glasses of wine shouldn't be counted

### • APERITIVO •

**BELLINI** 10.00

Peach Pureé, Prosecco

**ITALIAN SPRITZ** 10.00

Aperol, Campari, Amaro, Prosecco

**SPAGNOLETTI SPRITZ** 10.00

Gin, Fiorente, Red Rinomato, Grapefruit, Soda

**ROSSINI** 10.00

Raspberry Pureé, Prosecco

**FRANGELICO OLD FASHIONED** 10.00

Nocello, Whisky, Vecchia Romagna, Hazelnut

**HUGO** 10.00

Prosecco, Lime, Elderflower

**CARAMELLA CAFFÉ** 10.00

Vodka, Frangelico, Limoncello, Coffee

### • ALLA SPINA •

**PROSECCO** 4.50

La Cavea, Veneto

**PINOTBIANCO/GARGANEGA** 4.50 7.50 17.50

La Cavea, Veneto

**ROSATO** 4.50 7.50 17.50

La Cavea, Veneto

**MERLOT / PINOT NERO** 4.50 7.50 17.50

La Cavea, Veneto

**MENABREA** 370ML 4.00

**LONDON PALE ALE** 4.00

**MENABREA 0% Alcohol Free, 330ml** 3.75

Please ask a member of our team before ordering if you have any allergies or intolerances.  
A 12.5% discretionary service charge will be added to your bill