

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

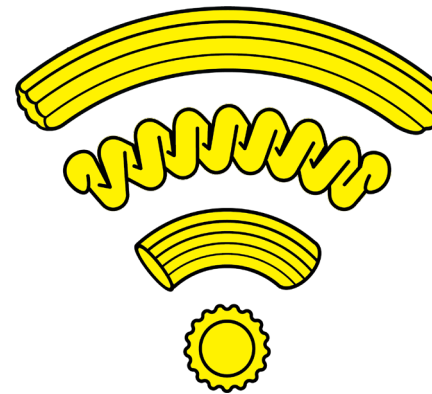
• TAGLIERE •

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 **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



VEGAN



VEGETARIAN



GLUTEN FREE