

ALL OUR PASTA IS MADE EVERY DAY RIGHT HERE BY OUR PASTAI. SHORT AND LONG SEMOLINA PASTA IS EXTRUDED THROUGH BRONZE. STUFFED PASTA IS MADE BY HAND FROM THE BEST 'OO' FLOUR AND EGGS FROM RODLEY COURT. WE HAVE GLUTEN FREE PASTA AVAILABLE. JUST ASK.

APERITIVO

NOCELLARA OLIVES	V	3
COOMBESHEAD FARM SOURDOUGH, PASTAIO OLIVE OIL	V	3
SARDINIAN CRISP BREAD, SALT, PASTAIO OLIVE OIL	V	3

ANTIPASTI

FRIED MOZZARELLA, NDUJA & HONEY SANDWICH	5.5
SQUASH, RED CABBAGE, HAZELNUT, RICOTTA SALATA	6.5
BURRATA, PASTAIO OLIVE OIL, CHILLI, OREGANO (ADD TRUFFLE £7)	8.5
ALLOTMENT SALAD, POMEGRANATE, OIL, LEMON	6
CURED MEATS & SWEET PICKLES	8
CLAMS & MUSSELS COOKED IN BUTTER & GRILLO, SOURDOUGH	9.5

PASTA

SLOW COOKED TOMATO SAUCE & MARJORAM, PARMESAN, RIGATONI	6.5
MOZZARELLA RAVIOLI, BOLOGNESE RAGU	12
RED PRAWN, CHILLI, TOMATO, SPAGHETTI	12.5
SLOW COOKED SAUSAGE SAUCE, MALLOREDUS	9.5
CHICKPEA & ROSEMARY CONCHIGLIETTE, PASTAIO OLIVE OIL & SAGE	8
CARBONARA BUCATINI, GUANCIALE, EGG YOLK, PECORINO	9.5
(£1 DONATION TO OUR PALS AT MAGIC BREAKFAST)	
CRAB, CHILLI, ROCKET, BLACK AND WHITE SPAGHETTI (ADD BOTTARGA £3)	11.5
WILD MUSHROOMS, GARLIC, PARMESAN & OLIVE OIL, TAGLIATELLE (ADD TRUFFLE £7)	11
SIX HOUR BEEF SHIN, REGINETTE PASTA, PARSLEY, LEMON ZEST & GARLIC	30

TO SHARE BETWEEN 2 TO 3 PEOPLE

IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES PLEASE ASK OUR STAFF DUE TO THE SMALL ENVIRONMENT IN WHICH ALL OUR FOOD IS PREPARED WE CANNOT GUARANTEE NO CROSS CONTAMINATION BUT WILL TAKE EVERY CARE IN THE PREPERATION OF ALLERGY FREE FOOD.

AN OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL AND IT IS SHARED BETWEEN ALL OUR RESTAURANT STAFF

SPARKLING

PROSECCO SLUSHY	
LEMON, BARBERA GRAPPA	4.5
PEACH, CYNAR	5.5
PROSECCO FRIZZANTE	5
CASTELLARGO: BRIGHT, REFRESHING	

WHITE

FRUILANO, VERDUZZO	4.5/16/20
SAN MARTINO, VENETO: GREEN FRUIT, STEELY FINISH	
GRILLO	5.5/20/25
CANTINA CORBERA: COASTAL, CRISP, CLEAN, CITRUS	
PINOT GRIGIO	6.5/24/30
VILLA LOCATELLI: SOFT, APRICOT, MELON	
PASSERINA	7/27/35
TOCCO VINI: STRAW YELLOW, WHITE FLOWER, ALMOND	
VERMENTINO	8/29/40
VALDONICA: GRASS & HAY, GREEN APPLE	
SEME FIANO, MALVASIA 2016	4.5
VIGNETI TARDIS: FLORAL, MINERAL, HINT OF OLIVE OIL	

RED

NEGRAMARO, MALVASIA NERA	4.5/16/20
PODERI LA FENICE: RUBY, BLACK CHERRY, PEPPER	
NERELLO MASCALESE	5.5/20/25
CANTINA CORBERA: ROUNDED, PLUMS, CHERRY	
REFOSCO	6.5/24/30
VILLA LOCATELLI: CHERRY, WHITE PEPPER, WILD HERB	
BARBERA	7/27/35
FRANCO MONDO, DARK CHERRY, VIOLET, ELEGANT	
MONTEPULCIANO D'ABRUZZO	8/29/40
TOCCO VINI: COMPLEX, CHOCOLATE, DARK FRUIT	
AMARANTE AGIANICO 2016	4.5
VIGNETI TARDIS: BLUE, BLACK FRUIT, SPICY, MINERAL	

ROSE

LA BONNE FRANQUETTE	6.5/24/30
DOMAINE LES REMPARTS: BRIGHT, BERRY, PLUM	

COCKTAILS

APEROL SPRITZ	7
APEROL, PROSECCO	
ROSATO	7
VODKA, CRANBERRY, PEACH, BITTERS, ORANGE	
CAMPARI & SODA	6
CAMPARI, SODA	
NEGRONI	7
GIN, VERMOUTH, CAMPARI	

SPIRIT MIXER

ALL SERVED AS 50ML WITH MIXER	
BEEFEATER GIN	7.5
WYBOROWA VODKA	7.5
APPLETON ESTATE RUM	7.5
WILD TURKEY BOURBON	8
CHIVAS REGAL	8
OCHO BLANCO TEQUILA	7.5

SOFTS

COKE / DIET COKE	3.5
SAN PELLEGRINO	3.5
ORANGE, LEMON, GRAPEFRUIT	

DIGESTIVO

ALL SERVED AS 35ML	
FERNET BRANCA	4
CYNAR	3.5
MONTENEGRO	3.5
BARBERA GRAPPA	6
AVERNA	3.5
HOMEMADE CELLO	4
BEER	3

PERONI RED	4.5
QUEEN OF DIAMONDS PALE ALE	6



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