

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.

APERITIVO

APEROL SPRITZ	7.5
aperol, prosecco, served long	
PROSECCO SLUSHIE	6.5
Cox apple, gin, sherry	
SLUSHIE	4.5
hibiscus, lemon & rose	
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NOCELLARA OLIVES	3
'NDUJA DEVILS ON HORSE BACK	5.5
WHIPPED SHEEP'S RICOTTA, PARSLEY OIL, THYME, CRISP BREAD	7
SEA SALT & ROSEMARY FOCACCIA, PASTAIO OLIVE OIL	3.5
SARDINIAN CRISP BREAD, SALT	3.5

ANTIPASTI

A few to share

SQUASH FRITTI & HOMEMADE MAYONNAISE	6
AUBERGINE CAPONATA, ONION, GARLIC OLIVES, PINENUTS, PARSLEY	6.5
BEEF CARPACCIO, ROASTED BEETROOT, CHOPPED ROCKET & FRESH HORSE RADISH	9
NDUJA, MOZZARELLA, HONEY FRIED SANDWICH	7.5
BURRATA, RAW BRUSSEL SPROUTS & HAZELNUT SALAD, PECORINO, OIL LEMON	9.5
ROASTED SQUASH, RED CABBAGE & SALTED RICOTTA	6.5

PASTA

Freshly made every day

WHOLE LOBSTER LINGUINE FOR TWO - 38
 white wine, garlic, chilli & parsley (add bottarga £3)

CAVOLO NERO, NEW SEASON OLIVE OIL & BURRATA WITH CASSARECCE	10
SLOW-COOKED SAN MARZANO TOMATO SAUCE, BASIL, PARMESAN, RADIATORI	8
ROAST PEPPER, ROCKET, CHILLI, THYME BREAD CRUMBS MEZZEMANICHE	6.5
SLOW COOKED SAUSAGE RAGU MALLOREDUS, GARLIC, FENNEL, CHILLI, BREADCRUMBS	10.5
GIROLLE MUSHROOMS, GARLIC, PARSLEY & CREME FRAICHE, EGG YOLK TAGLIATELLE	16
CARBONARA, GUANCIALE, EGG YOLK, PECORINO, RIGATONI	10.5
BRUSSELS SPROUTS, CHESTNUT, PANCETTA & POTATO GNOCCHI	11
'SYMPPLICITY' VEGAN MEATBALLS, TOMATO SAUCE, CASARECCE LONG	12
8 HOUR HEREFORD BEEF BOLOGNESE, AGED PARMESAN, REGINETTE	14
DORSET CRAB, CHILLI, FENNEL SEEDS, PARSLEY, GARLIC, BLACK & WHITE SPAGHETTI	12.5
GOOSE DUCK & TURKEY, COOKED IN RED WINE & SPICE, PAPPARDELLE*	16

*£1 from this dish will be donated to Crisis at Christmas.

OUR INGREDIENTS

We use radically seasonal products from excellent suppliers and update our menu in line with what's growing.

VEGAN MENU

We have a green menu for vegans and vegetarians.
 Please ask your server.

GLUTEN FREE PASTA

We offer gluten-free pasta for all dishes except ravioli. Please chat to a member of our team.

DESSERTS

PASTAIO TIRAMISU	6	ICE CREAM	5	ESPRESSO	2.5
BAKED RICOTTA CHEESECAKE 7		pistachio, vanilla or caramel		Italian coffee pods from Terrone	
seasonal fruits		SORBET		5	
TWICE COOKED CHOCOLATE CAKE		mango, raspberry or chocolate		TEA	
6				3	
				English breakfast, Earl Grey, Chamomile, Green tea or peppermint	

FIND PASTAIO ON SPOTIFY

WWW.PASTAIO.CO.UK

ON SOCIAL @PASTAIOLONDON

If you have any dietary requirements please ask our team. Due to the small environment in which our food is prepared we cannot guarantee zero cross-contamination but do take every care in the preparation of allergy free food. An optional 12.5% service charge is added to every bill - this is shared between all the team members working in the restaurant.

PASTAIO •

ABOUT OUR WINES

We work with small scale organic wine producers to preserve flavour and to reduce environmental impact and cost by serving our wines on tap.

Why pay more for packaging?

SLUSHIES

COX APPLE, GIN SHERRY, PROSECCO	6.5
HIBISCUS & ROSE CORDIAL.	4.5

SPARKLING

PROSECCO FRIZZANTE	5
tenuta: clear, zesty, fresh	

WHITE

GLASS / CARAFE / BOTTLE

PINOT BIANCO / GARGANEGA	4.5 / 16 / 20
domus, veneto: crisp, clean, green apples	

GREGANICO	5.5 / 20 / 25
domus, veneto: dry, pineapple, banana hints	

PINOT GRIGIO	6.5 / 24 / 30
tenuta: amber, red apple, citrus finish	

TREBBIANO D'AUBRUZZO	7 / 27 / 35
terraviva: yellow fruit, floral, honey	

RIESLING	8 / 29 / 40
sybille kuntz: yellow fruits, floral, vibrant	

RED

GLASS / CARAFE / BOTTLE

SANGIOVESE	4.5 / 16 / 20
domus: wild fruits, bramble, earth, rich	

MERLOT	5.5 / 20 / 25
tenuta aurea: plums, soft, supple	

PRIMITIVO	6.5 / 24 / 30
badenhorst: ripe black fruits, earthiness	

NERO D'AVOLA	7 / 27 / 35
cantine marilina: black & blue fruit, tobacco	

MONTEPULCIANO D'ABRUZZO	8 / 29 / 40
colline terramine: cherry, forest fruit	

ROSÉ

GLASS / CARAFE / BOTTLE

LA PARADOU CINSULT	6.5 / 24 / 30
ventoux: red fruit, light bodied, refreshing	

COCKTAILS

APEROL SPRITZ	7.5
aperol, prosecco	

NEGRONI	7
gin, vermouth, campari	

CAMPARI & SODA	6
campari, soda	

SPIRITS

SERVED AS 50ML WITH MIXER

APPLETON ESTATE RUM	7.5
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BEEFEATER GIN	7.5
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OCHO BLANCO TEQUILA	7.5
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WYBOROWA VODKA	7.5
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WILD TURKEY BOURBON	8
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CHIVAS REGAL	8
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SOFTS

SAN PELLEGRINO	3.5
orange, lemon	

COKE / DIET COKE	3.5
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BARDSLEY	4.5
pressed apple juice	

GUNA RASPBERRY LEMONADE	3.5
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GUNA MUSCOVITE, MINT LEMONADE	3.5
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HOME MADE LEMONADE	5
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FRESH ORANGE JUICE	5
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DIGESTIVO

SERVED AS 35ML

AVERNA	3.5
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CYNAR	3.5
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MONTENEGRO	3.5
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MELETTI	4
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FERNET BRANCA	4
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DEL CAPO	4.5
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BARBERA GRAPPA	6
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LIMONCELLO	6
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BEER

PERONI RED	4.5
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TOAST IPA	6
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BITBURGER PILS alcohol free 0%	4
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