

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.

**APEROL
 SPRITZ**

Aperol, prosecco.
 served long 7

**PROSECCO
 SLUSHIE**

White peach 6
 lemon 4.5

WHAT'S NEW THIS WEEK

Our chefs make a new dish every week according to what's in season; it could be anything from handmade stuffed pasta, great tasting vegetables or some delicious fruit. Check the blackboards and ask a member of the team for details.

APERITIVO

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| NOCELLARA OLIVES | 3 |
| COOMBESHEAD FARM SOURDOUGH CASTELLO DI RESULTANO OLIVE OIL | 3.5 |
| SARDINIAN CRISP BREAD SALT, CASTELLO DI RESULTANO OLIVE OIL | 3 |

ANTIPASTI

| | |
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| FRIED MOZZARELLA, NDUJA & HONEY SANDWICH | 5.5 |
| SQUASH, RED CABBAGE, HAZELNUTS RICOTTA SALATA | 6.5 |
| BURRATA, CASTELLO DI RESULTANO OLIVE OIL, CHILLI, OREGANO | 8.5 |
| FENNEL, PARSLEY, TAGGIASCA OLIVE & ORANGE | 8 |
| OCTOPUS, CHICKPEA, CELERY, LEMON & TAGGIASCA OLIVE SALAD | 8.5 |
| SMOKED SAN DANIELE PROSCIUTTO, BLACK FIGS & BASIL | 9.5 |

PASTA

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| SLOW COOKED TOMATO SAUCE AND MARJORAM, PARMESAN, RIGATONI | 7 |
| CARBONARA, GUANCIALE, EGG YOLK, PECORINO, BUCATINI | 9.5 |
| CRUSCO CHILLI, ROCKET, BREADCRUMBS, SPINACH SPAGHETTI | 6 |
| Add bottarga + £3 | |
| CLAMS, GARLIC, CHILLI, CAPERS, LINGUINE | 16.5 |
| Add bottarga + £3 | |
| MOZZARELLA RAVIOLI, BOLOGNESE RAGU (Limited availability) | 12 |
| RED PRAWN, CHILLI, TOMATO, SPAGHETTI | 12.5 |
| Add bottarga + £3 | |
| SLOW COOKED SAUSAGE SAUCE, MALLOREDDU | 9.5 |
| WILD MUSHROOMS, GARLIC, PARMESAN & OLIVE OIL, TAGLIATELLE | 11 |

GLUTEN FREE PASTA

We provide a gluten-free penne pasta
 for all dishes except ravioli. Please ask a member
 of team when ordering.

SEAFOOD PACCHERI FOR 2

Prawns, clams & mussels with courgettes, saffron, chilli
 and white wine.
 Add bottarga + £3

30

DESSERT

| | | | | | |
|--|---|-------------------------------|---|---|---|
| TIRAMISU | 6 | ICE CREAM | 5 | HOMEMADE CELLOS | 4 |
| SAFFRON & ORANGE CANNOLI | 6 | Almond, pistachio, and lemon | | Amalfi lemon, honey melon & strawberry | |
| Sheep's ricotta, chocolate & pistachio | | | | | |
| PLUM TART | 7 | SORBET | 5 | COFFEE | 3 |
| Almond, brandy, creme fraiche | | Chocolate, mango or raspberry | | Marcala served short or long with milk on the side | |
| | | | | | |

PASTAIO MUSIC ON SPOTIFY WWW.PASTAIO.LONDON ON SOCIAL @PASTAIOLONDON

If you have any dietary requirements please ask our staff. 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% service charge is added to every bill - this is shared between all staff working in the restaurant.

P A S T A I O •

PROSECCO SLUSHIES

| | |
|----------------|-----|
| WHITE PEACH | 6 |
| Cynar | |
| LEMON | 4.5 |
| Barbera grappa | |

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 | |
| FALANGHINA | 5.5 / 20 / 25 |
| Monteto; ripe peach, honeyed, floral | |
| PINOT GRIGIO | 6.5 / 24 / 30 |
| Tenuta, amber, smooth ripe 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 | |
| SEME FIANO, MALVASIA 2016 | 45 |
| Vigneti tardis: floral, mineral, hint of olive oil | |

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 | |
| SECATEURS RED | 6.5 / 24 / 30 |
| AA 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 CINSAULT | 6.5 / 24 / 30 |
| Ventoux: red fruit, light bodied, refreshing | |

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?

COCKTAILS

| | |
|---------------------------------|---|
| APEROL SPRITZ | 7 |
| Aperol, prosecco | |
| CAMPARI & SODA | 6 |
| Campari, soda | |
| CHERRY COOLER | 7 |
| Amaretto, Tequila, Cherry, Soda | |
| NEGRONI | 7 |
| Gin, vermouth, campari | |

SPIRITS

SERVED AS 50ML WITH MIXER

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

SOFTS

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|---|-----|
| MOJU COLD-PRESS FRESH JUICE | 5 |
| Green juice : Apple, cucumber, pineapple, spinach, celery, lime, mint | |
| Purple juice : Carrot, apple, cucumber, strawberry, beetroot, orange, lemon, acai | |
| SAN PELLEGRINO | 3.5 |
| Orange, lemon, grapefruit | |
| COKE / DIET COKE | 3.5 |

DIGESTIVO

SERVED AS 35ML

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|----------------|-----|
| AVERNA | 3.5 |
| CYNAR | 3.5 |
| MONTENEGRO | 3.5 |
| FERNET BRANCA | 4 |
| HOMEMADE CELLO | 4 |
| BARBERA GRAPPA | 6 |

BEER

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

