

Nibbles

Olives 3.50

Green & black marinated olives Gaeta, Leccino, Cerignola & Nocellara

Salame Felino 3.50

Traditional salame from Parma & focaccia

Zucchine fritte 4.75

Crispy zucchini

Pane rustico 4.00

Selection of organic Italian breads

Crescentine 5.50

Dough ball fritters, fresh grated Parmesan, arrabbiata dip

Pane all'aglio 4.00

Garlic bread

Birre

Moretti 66cl 7.95 / 33cl 4.95
(vol. 4.6%)

Moretti 'Toscana' 50cl 7.75
Tuscan style small production beer (vol. 5.5%)

Moretti Zero 33cl 4.70
Aromatic beer (vol. 0%)

Roma Bionda 33cl 5.95
Craft brewed Italian lager (vol. 5.2%)

Dammen IPA 33cl 5.95
Craft brewed Italian IPA (vol. 5%)

Aperitivi

Aperol Spritz Aperol, prosecco, soda & orange 6.95

Negroni Gin, Campari, Cinzano Rosso vermouth 6.95

O'ndina Gin & tonic 50ml 9.95

Bellini Prosecco & peach purée 6.95

Campari & soda 6.95

Mojito Appleton Estate rum, mint, lime, sugar 7.95

Bulldog Supersonic Gin & tonic 50ml 7.95

Sanbitter Red sparkling non-alcoholic aperitif 3.75

Three Course Set Menu

Available all-day, every day.

19.95 per person

Bruschetta al pomodoro

Chopped Roma tomatoes, fresh basil, garlic, oregano & extra virgin olive oil on toasted rye bread

Calamari fritti

Fried crispy squid & garlic mayonnaise

Tagliatelle pollo e funghi

Tagliatelle with chicken & mushrooms in a creamy sauce

Pizza funghi e gorgonzola

Mozzarella, gorgonzola, mixed wild mushrooms, Parmesan & truffle oil

Tiramisu

Homemade 'pick me up' soaked espresso biscuits, whipped mascarpone & Di Saronno liqueur

Panna cotta

Vanilla panna cotta, chocolate sauce & crushed amaretti

*not valid with any other promotions or offers.

Antipasti

Minestrone 5.50

Traditional homemade winter vegetable soup, pasta & beans

Bruschetta avocado 6.50

Crushed avocado on toasted rye bread, egg, sun-dried tomatoes, sunflower seeds & lemon dressing

Bruschetta al pomodoro 6.25

Chopped Roma tomatoes, fresh basil, garlic, oregano & extra virgin olive oil on toasted rye bread

Bocconcini di mozzarella 7.50

Crispy breaded mozzarella served with Napoli salsa

Pizza

Margherita 8.25 / 10.25

Mozzarella, tomato & fresh basil

Diavola 10.25 / 13.25

Tomato, mozzarella, pepperoni, roasted red peppers, red chilli & basil

Capricciosa 9.95 / 12.95

Mozzarella, tomato, mushrooms, ham, black olives & artichokes

Mains

Insalata caprino 12.25

Goat cheese, mixed tender leaves, roast pumpkin, walnuts & almonds, honey mustard dressing

Pollo Caesar salad 14.65

Grilled chicken breast, baby gem lettuce, croutons, Caesar dressing & Parmesan

Pollo Caprese 15.75

Grilled chicken escalope topped with mozzarella, tomato & basil, grilled aubergines

Salmone al salmoriglio 17.25

Pan roasted salmon, courgettes, baked cherry tomatoes & Mediterranean herb dressing

Scaloppa di vitello 16.95

Slow-fried veal escalope coated in seasoned pangrattato Milanese with sautéed potatoes
Napoli spaghetti with tomato sauce

Pasta

Spaghetti Bolognese 9.50 / 12.50

Spaghetti with slow-cooked beef ragù, San Marzano tomatoes, hint of porcini mushrooms, red wine & herbs

Spaghetti carbonara 10.75 / 13.75

Spaghetti with smoked pancetta, cream, egg & Parmesan

Spaghetti pomodoro e basilico 8.50 / 10.50

Spaghetti with San Marzano tomato sauce & fresh basil

Spaghetti al pesto 9.75 / 12.75

Spaghetti with traditional ligurian basil pesto, pine nuts & extra virgin olive oil

Polpettine e spaghetti 13.95

Spaghetti with our signature beef and pork meatballs in a porcini mushroom & San Marzano tomato sauce with spaghetti Napoli

Try our Spaghetтата! 21.95 for 2

Large serving of any of the spaghetti dishes above.
Served to share.

Gluten free penne pasta

With your choice of sauce.

Please allow 15 minutes cooking time.

Contorni

Pomodoro e cipolla 3.75

Tomato, onion & basil salad, Spaghetti House dressing

Insalata della casa 4.75

Mixed tender leaves, baby gem, fennel, avocado & Spaghetti House dressing

Tender stem broccoli 4.75

Chilli & garlic

Zucchine fritte 4.75

Crispy zucchini

Patatine fritte 3.75

Steak cut chips

Calamari fritti 7.95

Fried crispy squid & garlic mayonnaise

Antipasto misto per person 8.95

Parma ham, salame Felino, bresaola, goat cheese, olives, focaccia, buffalo mozzarella, marinated peppers, artichokes & rocket

Caprese 7.50

Bufala mozzarella, tomatoes, basil, extra virgin olive oil, oregano & sea salt

Cocktail di gamberetti e avocado 8.95

Prawn & avocado cocktail, lettuce, tomato, Marie Rose sauce

Bresaola e caprino, rucola e balsamico 8.75

Bresaola, goat's cheese, rocket, Parmesan & balsamic glaze

Funghi e gorgonzola 13.25

Mozzarella, gorgonzola, mixed wild mushrooms, Parmesan & truffle oil

Calzone classico 13.65

Folded pizza, tomato, mozzarella, ham, mushrooms & oregano

Prosciutto di Parma e bufala 13.65

Parma ham, rocket, mozzarella, tomatoes, Parmesan & bufala

Costata di manzo 22.50

Grilled 10oz rib-eye steak, creamy mushroom sauce, sautéed potatoes & tender stem broccoli

Pollo alla Milanese 14.95

Chicken breast in crispy pangrattato, steak chips, rocket & tomato salad

Medaglioni di vitello ai funghi 20.50

Pan roasted veal fillet medallions in a mushroom & Marsala sauce, sautéed potatoes & spinach

(BIB) Best Italian Burger 12.95

Char-grilled 100% prime beef burger (6oz), tomatoes, onions & steak chips **Add:** smoked pancetta or provolone cheese 1.50

Branzino alle cozze e porri 15.95

Pan-fried sea bass fillet, braised leeks, mussels & potatoes

Tagliatelle pollo e funghi 11.95 / 14.95

Tagliatelle with chicken & mushrooms in a creamy sauce

Linguine gamberi e zucchini 16.50

Linguine with king prawns, zucchini, cherry tomatoes, white wine, garlic, lemon zest & fresh chili

Linguine alle vongole 14.95

Linguine with palourde clams, white wine, extra virgin olive oil, garlic, chilli & parsley

Tortelloni di funghi 14.95

Mushroom tortelloni, butter, sage, Parmesan & truffle oil

Maccheroni pesto rosso Siciliano 9.95 / 12.95

Fresh maccheroni, sun-dried tomatoes, ricotta & pine nuts

Maccheroni amatriciana di mare 16.50

Fresh maccheroni, king prawns, mussels, calamari, Palourde clams, smoked pancetta, tomatoes, garlic & red chili

Penne all'arrabbiata 8.95 / 11.95

Penne with our homemade arrabbiata sauce

Penne ai quattro formaggi 9.95 / 12.95

Penne with creamy four cheese sauce

Lasagne pasticciate 12.95

Baked homemade beef lasagne with béchamel sauce & Parmesan

All prices are inclusive of VAT.
A discretionary 12.5% service charge
will be added to your bill. 0919MS



Allergen & gluten intolerances

Information available on request. Not all ingredients are shown in descriptions. Please note that we do not operate a nut free environment, therefore some products may contain or have come in contact with nuts or nut products or other allergens.

Dal 1955. Londra

Spaghetti House

