

Spaghetti House - Cranbourn Street Sample Menu

Starters

Olive 3.75

Sicilian Norcellara Del Belice olives

Pane Rustico 3.95

Artisanal grain loaf, crisp Sardinian rustic bread grissini

Torinese & extra virgin olive oil

Pane All'aglio 3.95

Garlic bread

Crescentine 5.25

Fried dough balls, parmesan cheese spicy tomato dip

Antipasti

Minestrone 4.95

Minestrone of seasonal vegetables, pasta & pulses

Bruschetta avocado 5.75

Crushed avocado, egg, sundried tomato
sunflower seeds & lemon dressing



Bruschetta Pomodoro 5.50

Toasted rustic bread, chopped Roma vine tomatoes
fresh basil, garlic, oregano & extra virgin olive oil

Involtini di melanzane 5.75

Aubergines stuffed with basil & ricotta baked in Napoli
sauce

Salmone Affumicato 6.95

Oak smoked salmon, iced fennel
orange segment, dill & crème fraiche

Burrata Tricolore 10.95

Soft creamy burrata mozzarella PDO, tomatoes,
avocado,

basil, extra virgin olive oil, oregano & sea salt

Caprese 6.00

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

Calamari Fritti 7.00

Garlic mayonnaise

Sautè Di Cozze 6.95 / 11.25

Mussels, thyme, shallots, white wine, parsley
garlic & chilli. Main course with fried potatoes

Battilardo 7.95 / 15.95

Our wood plank of Parma ham, salame felino
Ventricina spicy salame, bufala mozzarella, gorgonzola
marinated artichokes, olives & bubble bread

Light Meals

Insalata al Caprino 11.00

Goat's cheese, baby gem, spinach, rocket,
pomegranate, apple, walnut & honey dressing

Pollo Caesar 13.95

Grilled chicken breast, baby gem lettuce, egg capers,
garlic croutons, Caesar dressing & Grana Padano DOP

Insalata Al Salmone 11.95

Kiln smoked salmon flakes, spinach, alfalfa sprouts
pomegranate, avocado, trevisse, omega seeds
& honey dressing

Pasta All'uovo

Maccheroni Pesto Rosso Siciliano 11.25 / 8.25

Bronze drawn pasta, cream, ricotta cheese
basil, sun dried tomatoes pine nuts
& extra virgin olive oil (red pesto)

Maccheroni Amatriciana di Mare 14.95 / 11.95

Bronze drawn pasta, Palourdes clams
tiger prawns, mussels, calamari, smoked pancetta
tomato, garlic & spicy red chilli



Tagliatelle Pollo e Funghi 13.95/ 10.95

Cream, chicken & mushrooms, Grana Padano DOP

Tagliatelle Gratinata Al Salmone 13.50/ 10.50

Kiln smoked salmon cream,

baby spinach & Sicilian fennel seeds

Panciotti In Guazzetto 14.95

Fresh pasta filled with scallops, crab & prawns
fennel, Sicilian fennel seeds, white wine & chilli

Lasagne Pasticciate 11.95

Our home-made beef lasagne béchamel sauce & Grana
Padano DOP

Pasta Classics

Spaghetti Pomodoro E Basilico 8.95/ 6.95

San Marzano tomato sauce & fresh basil

Spaghetti Carbonara 11.95 /8.95

Smoked pancetta, egg, black pepper Grana Padano
DOP (fresh cream optional)

Spaghetti Polpettine 12.25/ 9.95

Our delicious meatball recipe, red wine, plum tomato &

porcini mushroom sauce
Spaghetti Bolognese 10.95/ 7.75
Slow-cooked beef ragú, plum tomatoes, hint of porcini mushrooms, red wine & herbs



Penne Arrabiata 8.95/ 6.95
Spicy tomato sauce crushed red chillies & cherry tomato
Linguine Gamberoni E Zucchini 14.95
Linguine pasta, king prawns, zucchini white wine, garlic, lemon zest & chilli
Linguine Vongole In Bianco 13.95
Fresh Palourdes clams, white wine, chilli, garlic & extra virgin olive oil
Gnocchi Al Gorgonzola 11.95/ 8.95
Gratinated potato gnocchi, gorgonzola, cream, walnut, trevisse leaves & Grana Padano DOP



Gnocchi Al Pomodoro Gratinati 11.95/ 8.95
Gratinated potato gnocchi, tomato sauce & Grana
Padano DOP

STONE BAKED PIZZA & PIZZETTE

MARGHERITA 8.95/ 6.95

Mozzarella, tomato & fresh basil

MONTE BIANCO 11.75/ 8.75

Mozzarella, sun-dried tomato, mushrooms,
aubergines, tender stem broccoli

Grana Padano DOP, garlic & chilli

BUFALA PARMA E RUCOLA 12.95

Bufala mozzarella, tomato, Parma ham
rocket & extra virgin olive oil

CALABRESE 13.25/10.25

Mozzarella, tomato, meatballs, Ventricina spicy salame
fennel sausage, Parma ham, rocket & chilli

DIAVOLA 11.95/ 8.95

Mozzarella, tomato, sweet red peppers
pepperoni, spicy n'duja sausage & basil

COTTO E FUNGHI 11.25/ 8.25

Mozzarella, tomato, honey roasted ham & mushrooms

Quattro stagioni 11.95

mozzarella, tomato, ham, bell peppers
mushrooms & artichoke hearts

Meat & fish

Pollo Crema Funghi 14.95

Pan roasted chicken breast, cream, mushrooms
butter & parmesan mash

Scaloppa Di Vitello 16.25

Slow-fried veal escalope coated in seasoned
pangrattato

MILANESE (sautéed potatoes)

or NAPOLI (spaghetti in tomato sauce)

Medaglioni Alla Pizzaiola 14.75

Pan seared sliced beef fillet, tomato sauce, oregano,
garlic, chilli, capers, olives, parsley, watercress & fried
potato

BIB (best Italian Burger) 11.75

Chargrilled 100% prime beef burger (170g),
tomato, onion, lettuce, patatine fritte,

Add: smoked pancetta or fontina cheese for 1.50 each



Salmon Al Pane Profumato 14.95
Oven roast “Loach Duart” salmon fillet
citrus zest, herbs & garlic crust, lentils
with spinach & roast vine tomatoes

Contorni

RAINBOW SALAD 3.95

Chunky raw vegetables & mixed leaves

Rocket & cherry Tomatoi salad 3.95

with Grana padano PDO

GREEN SALAD 3.95

Baby gem, rocket, avocado, samphire & citrus dressing

FRIED POTATOES 3.25

SAUTÈ Rosemary POTATOES 3.25

ZUCCHINI FRITTI 3.95

**TENDER STEM BROCCOLI, GARLIC & CHILLI
3.95**

3 Course Menu Available Anytime 19.95

BURRaTa PUGLIESE

Soft creamy burrata mozzarella DOP
extra virgin olive oil
Calamari Fritti
Garlic mayonnaise
Tagliatelle Pollo e Funghi
Cream chicken & mushrooms
Grana Padano PDO
linguine Vongole in Bianco
Fresh Palourdes clams, white wine
chilli, garlic & extra virgin olive oil
Sbriciolata di mele
Warm apple crumble & vanilla gelato
Torta setteveli
Layered Sicilian gelato: dark chocolate
milk chocolate, hazelnut, praline & fior di latte

Dolci E Gelati

Torta di Polenta 5.60

Zesty polenta & almond cake with warm vanilla custard
& crème fraiche



Panna cotta 5.60

Panna cotta with mixed wild berries compote



Tortino Al Cioccolato 5.60

Dark chocolate brownie, vanilla gelato

Bignet alla panna 5.85

Fresh cream profiteroles with delicious dark chocolate
sauce

Tiramisu 5.95

Home-made 'pick me up', soaked espresso biscuits
whipped mascarpone & amaretto liqueur

add a shot of Amaretto liqueur for £1

Sbriciolata Di mele 5.60

Warm apple crumble & vanilla gelato

Crème caramel 4.95

A home-made Spaghetti House classic

Caffe Goloso 4.00

Your choice of Illy coffee with a profiterole & chocolate
sauce or mini chocolate brownie

Coppa DI Bosco 6.95

Compote of wild berries, crushed meringue & vanilla
gelato

Coppa di Saronno 6.95

Double amaretto gelato, crunchy praline & a shot of amaretto liqueur

Coppa nostra 5.95

Chocolate & vanilla gelato with chocolate sauce & sprinkled nuts

Torta setteveli 5.95

Layered Sicilian gelato of dark chocolate, milk chocolate, hazelnut, praline & fior di latte

Affogato 4.85

Vanilla gelato drowned with Illy espresso

Gelati e sorbetti

Please ask for today's selection

1 scoop 2.95

2 scoops 3.95

3 scoops 4.95

Pizzetta Nutella 6.25

A favourite street pizza loved by Italians. A sticky messy, Nutella treat with Pistachio nuts & Acacia honey

Caffe E Te

Espresso 2.30

Single shot of Illy espresso coffee

Double espresso 2.65

Double shot of Illy espresso coffee



Cappuccino 2.80

Single shot of Illy espresso coffee with hot frothy milk

Latte single 2.80

Shot of Illy espresso coffee with hot milk

Té 2.20

Your choice of a pot of English breakfast tea or Earl Grey

Infusione 2.20

Choice of camomile or peppermint

Té alla menta 2.20

Fresh mint leaf tea

Caffé corretto con grappa 4.85

Single Illy espresso coffee with a shot of grappa

Irish coffee 5.95

Single Illy espresso coffee with a shot of Irish whiskey topped with fresh cream

Menu last updated March 15th 2017 Pricing and dishes subject to change. Dishes are representative of the type of food available

at the restaurant.