

Birre e Sidro

Birra Moretti 4.6%
Classic lager
6.75 33cl / 9.75 66cl

Oxiana Chiara 4.8%
Craft brewed Italian lager
8.95 33cl

Oxiana Session IPA 4.8%
Craft brewed Italian IPA
8.95 33cl

Angioletti 5%
Craft Italian cider
9.75 50cl

Birra Moretti Zero 0%
Aromatic beer
6.75 33cl

Bibite

Acqua Panna • 5.25 75cl
Still mineral water

San Pellegrino • 5.25 75cl
Sparkling mineral water

San Pellegrino • 4.50
Aranciata or Limonata

Apple juice • 4.50
Royal Fruit Farm,
Sandringham

Ginger Beer • 4.50

Peach ice tea • 4.25



Sicilian lemonade • 4.75
Freshly made

Orange juice • 5.75
Freshly squeezed

**Orange/Cranberry
juice • 3.95**

Coca-Cola • 4.25
Original, Diet or Zero

WINE LIST ON SEPARATE MENU Ask your server.

Dolci e Gelati

Tiramisu v 8.25
Traditional Italian espresso soaked biscuits,
mascarpone cream & cocoa

Crostata di mele v 8.25
Apple tart & vanilla gelato

Torta al melograno e ribes nero vg 8.25
Pomegranate & blackcurrant soft cake,
raspberry sorbet

Tentazione al cioccolato v 8.25
Chocolate (Temptation) layer cake,
vanilla gelato & crushed amaretti biscuits

Pere, vaniglia e cioccolato v 7.25
Warm poached pear with vanilla gelato,
chocolate sauce & crunchy amaretto

Gelati e sorbetti
Please ask for today's selection.
*Gelato & sorbetto made in London
from traditional Italian recipes.*

1 scoop 4.25 / 2 scoops 5.25 / 3 scoops 6.25

Caffe e Té

Espresso
Singolo 3.50
Doppio 4.50

Cappuccino 4.50 • Latte 4.50
Single espresso with hot milk

Caffé corretto con grappa • 6.50
Single espresso with grappa

Té • 3.95
Pot of English breakfast tea or Earl Grey

Infusione • 3.95
Camomile or peppermint

Té alla menta • 3.95
Fresh mint leaf tea

Affogato v 6.75
Vanilla gelato & espresso
ADD Amaretto di Saronno • 3.00

OATLY Available with all our caffè & té.



Liquori e Digestivi

	25ml	50ml		25ml	50ml
Sambuca	5.50	11.00	Bailey's Irish Cream	5.50	11.00
Amaretto di Saronno	5.50	11.00	Amaro Montenegro	5.50	11.00
Frangelico	5.50	11.00	Limoncello	5.50	11.00
Kahlua	5.50	11.00	Grappa Barricata	5.50	11.00

Ask to see our full spirits list.

Dal 1955. Londra

Spaghetti House



The home of Italian dining in the heart of London since 1955.

SPAGHETTIHOUSE.CO.UK @SPAGHETTI_HOUSE

Per Cominciare

Olives vG 4.50
Sicilian Nocellara olives

Pane rustico vG 5.50
Selection of traditional Italian breads

Crescentine v 8.50
Dough ball fritters, with freshly grated Parmesan & spicy arrabbiata dip

Pane all'aglio v 5.25
Our pizza dough baked with a garlic butter & herb topping

ADD Mozzarella 2.95

Arancini di riso • 8.75
Crispy arancini filled with mozzarella, beef & pork ragu', spicy arrabbiata dip



Forno e padella

Lasagna Pasticciata • 19.50
Baked traditional beef lasagne with béchamel sauce & Parmesan

(BIB) Best Italian bacon cheeseburger • 19.25
Char-grilled 100% prime beef burger (6oz), smoked Italian bacon, provolone cheese, lettuce, tomato, onion, relish & chunky chips



Sides

Insalata mista vG 5.95
Crispy wild leaves, baby gem, cucumber, tomato & Spaghetti House dressing

Zucchine fritte v 6.50
Crispy zucchini

Lenticchie alla mediterranea • 6.50
Lentils, tomato, carrots, garlic & parsley

Patatine fritte vG 5.50
Chunky chips

Minestrone vG 8.95
Traditional vegetable soup & ditali pasta

Bruschetta al pomodoro vG 8.25
Chopped Roma tomatoes, basil, garlic, oregano & extra virgin olive oil on toasted Pugliese bread

Caprese v 10.95
Bufala mozzarella DOP, Roma tomatoes, olives, basil, extra virgin olive oil, oregano & sea salt

Calamari fritti • 11.25
Fried crispy squid & garlic mayo

Salmone al forno • 24.50
Oven baked salmon, lentils stew & fresh tomato

Pollo alla Milanese • 17.95
Shallow fried chicken breast in seasoned breadcrumbs, chunky chips, crispy leaves & tomato salad, Spaghetti House dressing

ALLERGEN INFORMATION

Scan the QR code below for all available allergen information



V - VEGETARIAN VG - VEGAN

© Spaghetti House 2024

Pasta

Spaghetti alla Bolognese • 15.95
Spaghetti tossed in our slow-cooked beef Bolognese sauce

Spaghetti alla carbonara • 17.25
Spaghetti, smoked pancetta, cream, egg, black pepper, Pecorino & Parmesan

Spaghetti al pomodoro vG 13.75
Spaghetti in a rich San Marzano tomato sauce & fresh basil

Spaghetti con polpettine • 18.50
Simone's special, pork & beef meatballs, in a porcini mushroom sauce, served with spaghetti tomato

Penne all'arrabbiata vG 15.75
Penne pasta tossed in our homemade arrabbiata sauce, red chilli & fresh herbs

Maccheroni all'amatriciana • 17.25
Maccheroni, smoked pancetta, San Marzano tomato sauce, white wine, chilli, garlic & Pecorino cheese

Maccheroni vegani vG 16.75
Maccheroni vegan Seitan and tomato sauce

GLUTEN FREE

Penne pasta with your choice of sauce. Please allow 15 minutes cooking time.

Pizza *24 hour proofed pizza dough, hand stretched, topped and cooked to order*

Margherita v 13.25
Tomato sauce, fiordilatte mozzarella & fresh basil

Diavola • 17.95
Tomato sauce, fiordilatte mozzarella, pepperoni, red chilli & basil

Paesana (no tomato sauce) • 17.50
Fiordilatte mozzarella, fennel sausage, mix wild mushrooms & gorgonzola

VEGAN CHEESE

Replace your fiordilatte mozzarella with vegan mozzarella for 2.75

Insalata

Caesar salad • 11.75
Crunchy baby gem lettuce tossed in Spaghetti House Caesar dressing, croutons & shaved Parmesan

Insalata invernale vG 11.75
Red & yellow endive salad, chickpeas, pomegranate, cucumber & walnuts

ALLERGENS & INFORMATION

Not all ingredients are shown in descriptions. Please note that we do not operate in a nut-free environment, therefore some products may contain or have come in contact with nuts or nut products or other allergens. All prices include VAT at standard rate. A 13.5% variable cover charge will be added to your bill. Vintages are subject to change.



SPAGHETTATA!

A sharing bowl of our spaghetti dishes
25.50 for two

Tagliatelle salsiccia e funghi • 17.75
Tagliatelle, Italian fennel sausage, mix wild mushrooms, chilli, garlic, tomato & aged Parmesan

Linguine ai frutti di mare • 21.95
Linguine with king prawns, mussels, clams, cuttlefish, courgettes, tomatoes, wine, garlic & fresh chilli

Maccheroni gorgonzola e noci v 16.25
Maccheroni in a creamy gorgonzola & pecorino sauce, black pepper & walnuts

Penne alla Norma v 17.50
Penne tossed in tomato sauce, fried aubergines, fresh basil & ricotta salata

Linguine gamberi e zucchini • 20.95
Linguine with king prawns, courgettes, tomatoes, white wine, garlic & fresh chilli

Siciliana • 17.25
Tomato sauce, fiordilatte mozzarella, olives, capers, anchovies & garlic

Capricciosa • 17.50
Tomato, fiordilatte mozzarella, mushrooms, ham, olives & artichokes

Leggera vG 17.25
Tomato, vegan "mozzarella", grilled vegetables, artichokes, red onion & olives

ADD TO ANY SALAD • 6.75

Grilled chicken

Grilled salmon • 7.75

Buffalo mozzarella DOP • 6.50