

Spaghetti House



Seventy years. Three generations. One big London Italian family.

DA DIVIDERE

Olives **vg** 4.50
Sicilian Nocellara olives

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

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

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

Calamari fritti 11.25
Fried crispy squid & garlic mayo

Pane rustico 5.50
Selection of traditional Italian breads

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

ADD MOZZARELLA 2.95



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

Gamberetti in salsa rosa ⁷⁰ .. 11.75
Tiger prawns, cocktail sauce & paprika

Coppa e carciofi 12.95
Cured pork neck, crispy artichokes &
parmesan shavings, house dressing



FORNO E PADELLA

Lasagna pasticciata 19.50
Baked home-made beef lasagne with
béchamel sauce & Parmesan

Best Italian Burger 19.25
Char-grilled 100% prime beef
burger (6oz), lettuce tomato,
onion, relish & chunky chips

ADD Smoked pancetta or
provolone cheese 2.00

Fritto misto ⁷⁰ 23.95
Fried crispy squid, tiger prawns,
whitebait, zucchini & garlic mayo

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

Cannelloni ricotta e spinaci **v** ⁷⁰ 19.50
Baked ricotta & spinach cannelloni,
bechamel sauce & Parmesan

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



INSALATE

Caesar salad 11.75
Crunchy baby gem lettuce tossed in
house Caesar dressing, croutons &
shaved Parmesan

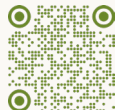
Insalata invernale **vg** 11.75
Red & yellow endive salad, chickpeas,
pomegranate, cucumber & walnuts

ADD TO ANY SALAD

Grilled chicken 6.75
Grilled salmon 7.75
Buffalo mozzarella DOP 6.50

⁷⁰ - 70TH ANNIVERSARY SPECIALS
V - VEGETARIAN VG - VEGAN

ALLERGENS



ALLERGENS & INFORMATION

Information available on request. 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 vatable 13.5% cover charge will be added on to your bill. Vintages are subject to change

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SPAGHETTI HOUSE PIZZA

24 hours proofed pizza dough. Hand stretched, topped and cook to order.

Margherita v 13.25
Tomato, fiordilatte mozzarella & basil

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

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

Paesana WHITE 17.50
Fiordilatte mozzarella, fennel sausage, mix wild mushrooms & gorgonzola

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

I sapori di Simone ⑦⑩ 18.50
Fiordilatte mozzarella, mushrooms, speck, truffle paste & fried sage leaves

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

REPLACE MOZZARELLA FOR VEGAN MOZZARELLA 2.75

70TH

ANNIVERSARY DRINKS

55 Special ⑦⑩ 9.95
Fresh squeezed orange juice, gomme syrup, dry martini, apple juice, grappa

The Italian dream NO ALC ⑦⑩ 9.95
Fresh squeezed orange juice, basil, passion fruit syrup



PASTA

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

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

Spaghetti & polpettine 18.50
Simone's special, pork & beef meatballs in a porcini sauce served with spaghetti pomodoro

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

Maccheroni all'amatriciana ... 17.25
Maccheroni, smoked pancetta, san Marzano tomato sauce, white wine, chilli, garlic & Pecorino

Linguine ai frutti di mare ... 20.95
Linguine with tiger prawns, mussels, clams, cuttlefish, courgettes tomatoes, wine, garlic & fresh chilli

Tagliatelle salsiccia e funghi. 17.75
Egg tagliatelle, Italian fennel sausage, mixed wild mushrooms, chilli, garlic, tomato & aged Parmesan

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

Penne vodka e salmone ⑦⑩ .. 19.50
Penne, smoked salmon & cream sauce, Parmesan & a splash of vodka

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

Tagliatelle prosciutto ⑦⑩ 16.95
Egg tagliatelle, roasted ham, garden peas & cream sauce

Maccheroni vegani vG 16.75
Maccheroni, vegan Seitan & tomato

CONTORNI

Insalata mista vG 5.95
Lentils alla mediterranea v .. 6.50

Zucchine fritte v 6.50
Patatine fritte vG 5.50

DOLCI E GELATI

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

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

Profiteroles v (70) 8.25
Cream puffs filled with whipped cream, covered in chocolate sauce

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

Coppa Anniversario v (20) 9.50
Hazelnut, vanilla & pistacchio gelato, whipped cream, cherries & amaretti

Crostata di mele v ... 8.25
Apple tart & vanilla gelato

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

Il gelato di Ariela
Gelato & sorbetto made in London from traditional Italian recipes.

1 scoop 4.25
2 scoops 5.25
3 scoops 6.25

CAFFE E TÈ

Espresso ... 3.50 / 4.50
Cappuccino / Latte . 4.50

Caffè corretto 6.50
Con grappa

Affogato v 6.75
Vanilla gelato & espresso
ADD Amaretto di Saronno

New Age Tè 3.95

Blue butterfly flower & lemon
Rich in antioxidants and promotes skin hydration.

Rose, chamomile & lavender
Soothes the mind and supports digestion.

Hibiscus & fresh mint
Supports digestion and refresh your senses.

Coffee made with Lavazza beans.
Oatly & classic teas also available.

BIRRA E SIDRO

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

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

Oxiana Chiara 4.8%
Craft brewed Italian lager
8.95 33cl

Birra Moretti Zero 0%
Aromatic beer
6.75 33cl

Angioletti 5%
Craft Italian cider
9.75 33cl

BIBITE

Acqua naturale 75cl ... 5.25

Acqua gasata 75cl 5.25

San Pellegrino 4.50
Aranciata or Limonata

Apple juice 4.50
Royal Fruit Farm, Sandringham

Coca-Cola 4.25
Original, Diet or Zero

Sicilian lemonade 4.75
Freshly made

Orange juice 5.25
Freshly squeezed

Fruit Juices 3.95
Orange or Cranberry

Ginger beer 4.50

Peach ice tea 4.25

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VINI

VINI DELLA CASA

Fidelio Catarrato IGT. Fresh & velvety. Sicily. 11.5%

Fidelio Nero D'avola IGP. Cherry & spicy. Sicily. 12.5%

PROSECCO

Ca' Del Console Prosecco Extra Dry. White peach. Treviso. 11%

Ca' Del Console Prosecco Rosé. Soft & aromatic. Treviso. 11.5%

VINI BIANCHI E ROSÉ

Trebbiano del Rubicone IGT. Young & crisp. Em'Rom 11.5%

Chardonnay Terre Del Noce IGT. Melon & peach. Trentino 12.5%

Pinot Grigio Castel Firmian DOC. Clean & floral. Trentino 12.5%

Sauvignon Blanc DOC Castel Firmian. Elderflower. Trentino 12.5%

Gavi di Gavi La Contessa DOCG. Rich. Melon & apple. Piemonte 13%

Lagrein Rosato Castel Firmian Rosé Dry & fresh. Trentino 12%

VINI ROSSO

Sangiovese del Rubicone IGT. Smooth & light. Em'Rom 11.5%

Montepulciano d'Abruzzo IGT. Juicy black cherry. Abruzzo 13.5%

Barbera Vistamonte DOC. Juicy cherry & spice. Piemonte 13%

Pinot Nero Castel Firmian. Light, fruity & floral. Trentino 13%

Valpolicella Classico Bonacosta DOC Masi. Dry & zesty. Toscana 12%

Chianti Classico DOCG Peppoli Antinori. Single estate. Toscana 13.5%



| | 175ml | 250ml | 750ml |
|--|-------|-------|-------|
| | 8.75 | 11.25 | 31.00 |
| | 8.75 | 11.25 | 31.00 |

| | 125ml | 750ml |
|--|-------|-------|
| | 10.00 | 43.50 |
| | 10.25 | 45.75 |

| | 175ml | 250ml | 750ml |
|--|-------|-------|-------|
| | 9.25 | 12.50 | 32.50 |
| | 9.50 | 14.50 | 35.00 |
| | 10.00 | 15.50 | 37.00 |
| | | | 41.00 |
| | | | 49.00 |
| | 10.00 | 15.50 | 37.00 |

| | | | |
|--|------|-------|-------|
| | 9.25 | 12.50 | 32.50 |
| | 9.50 | 14.50 | 35.00 |
| | | | 37.00 |
| | | | 41.00 |
| | | | 48.00 |
| | | | 60.00 |

All wines contain sulphites. Vintages are subject to change. 125ml glass available upon request.