



RICKMANSWORTH

# À la Carte Menu

## Starters

<i>Mixed Olives</i> <i>Vegan</i>	£6.50
<i>Bread and Butter</i>	£2.00
<i>Dough Balls with chilli and garlic</i> <i>Vegan</i>	£6.00
<i>Arancini</i> <i>ⓧ</i> Ball of risotto rice, saffron, mozzarella cheese, breaded, served with a spicy tomato sauce.	£9.50
<i>Focaccia al Pesto</i> <i>ⓧ</i> Flat oven-baked pizza bread with tomato, basil, pesto and garlic.	£9.50
<i>Focaccia con Aglio e Mozzarella</i> <i>ⓧ</i> Flat oven-baked pizza bread with olive oil, garlic and mozzarella cheese.	£9.50
<i>Caprese</i> <i>ⓧ</i> Sliced tomato, Buffalo mozzarella and basil on a bed of rocket.	£9.50
<i>Tricolore</i> <i>ⓧ</i> Sliced tomato, avocado, buffalo mozzarella and fresh basil on rocket.	£11.50
<i>Bruschetta con Pomodori</i> <i>Vegan</i> Toasted bread topped with chopped tomatoes, garlic, onions, oregano and basil.	£6.50
<i>Bufala sì Tartare di Pomodoro e Olive</i> <i>ⓧ</i> Buffalo mozzarella on a bed of chopped tomatoes, onions, garlic, olives, basil and oregano.	£10.50
<i>Burrata con Melanzane</i> <i>ⓧ</i> Burrata with grilled aubergines.	£10.50
<i>Calamari e Zucchine Fritti</i> Fried fresh squid with courgettes served with homemade tartare sauce.	£14.50
<i>Gamberoni alla Provinciale</i> King prawns, garlic, white wine, chilli, tomato and parsley sauce.	£14.50
<i>Affettati Misti con Carciofo Arrosto</i> Selection of salame and ham with a long stem artichoke.	£15.50
<i>Pâté di Sgombro Affumicato</i> Smoked mackerel pâté, served with toast.	£15.50

## Pizza

<i>Margherita</i> <i>ⓧ</i> Tomato, fiordilatte, basil and olive oil.	£12.80
<i>Marinara</i> <i>Vegan</i> Tomato, oregano, garlic, basil and olive oil.	£11.80
<i>La Vegana</i> <i>Vegan</i> Tomato, vegan mozzarella, rapini, asparagus, chilli, sundried tomato and rocket.	£16.50
<i>La Tricolore</i> <i>ⓧ</i> Tomato, oregano, garlic, black olives, cherry tomatoes, buffalo mozzarella and topped with fresh rocket before serving.	£15.80
<i>Calabrese</i> Tomato, basil, fiordilatte, spicy salami, onion and olive oil.	£15.00

## Pizza cont.

<i>Ndija</i> Tomato, smoked provola, Ndija spicy sausage, basil and olive oil.	£15.50
<i>Parma e Burrata</i> Tomato, fiordilatte, Parma ham, burrata, basil and olive oil.	£17.50
<i>Crudaiola</i> Tomato, fiordilatte, Parma ham, rocket, parmesan shavings, basil and olive oil.	£17.00
<i>Bufalina</i> <i>ⓧ</i> Tomato, Buffalo mozzarella, cherry tomatoes, basil and olive oil.	£15.50
<i>Ortolana</i> <i>ⓧ</i> Tomato, fiordilatte, artichokes, peppers, courgettes, basil and olive oil.	£15.50
<i>Napoli</i> Tomato, basil, olives, capers, anchovies, garlic and oregano.	£14.50
<i>4 Stagioni</i> Tomato, fiordilatte, artichokes, olives, cooked ham and mushrooms.	£17.00
<i>Calzone Minori</i> Folded pizza filled with ricotta cheese, cooked ham, fiordilatte, tomato, basil and black pepper.	£16.50
<i>Salsiccia e Friarielli</i> Smoked provola, sausage meat, Rapini or broccoli rabe sauté in garlic and chillies.	£15.00
<i>San Gennaro</i> <i>ⓧ</i> Fiordilatte, cherry tomatoes, olives, garlic, parsley, oregano, fresh chillies, basil and olive oil.	£15.00
<i>Norcina</i> Buffalo mozzarella, smoked provola, porcini mushrooms, fresh sausage, truffle paste, truffle oil and basil.	£16.50
<i>Traditional dough</i> Original sour-dough left to proof for 48 hours.	
<i>Gluten free</i> Not suitable for celiacs. Although ingredients are gluten free, there are traces of gluten as there is contamination during the pizza making process.	extra £2.00
<i>Vegetable Charcoal dough</i> Not suitable for celiacs. The most digestable flour for pizza its odorless and doesn't effect the taste of the pizza.	
<i>Extra Toppings</i> Tomato sauce, fresh chillies, rocket, cherry tomatoes, oil, oregano, olives, garlic, rapini, peppers, courgettes, avocado, onions, artichokes, sliced tomato, mushrooms, asparagus, basil, capers, parsley, anchovies.	£1.50 each
<i>Extra Toppings</i> Fiordilatte, Buffalo mozzarella, fresh sausage, Spianata, Nduja, Parma ham, parmesan cheese, pesto, goat's cheese, pecorino cheese, truffle oil, gorgonzola, sun dried tomatoes, tuna, truffle paste, pancetta, cooked ham.	£2.50 each
Porcini, prawns.	£3.50 each
Burrata.	£4.50
<b>Did you know that our Buffalo mozzarella, fiordilatte and our burrata contains vegetarian rennet (microbial rennet) and the bread we use for our bruschetta and serve is freshly baked on the premises by our pizzaioli.</b>	



## Pasta

<b>Penne Arrabbiata</b> <i>Vegan</i>	£15.50
Penne in a tomato, garlic, chilli sauce.	
<b>Paccheri allo Zafferano</b> <i>V</i>	£17.50
Pasta served with sauteed mushrooms, saffron and cream.	
<b>Linguine ai Frutti di Mare</b>	£18.50
Linguine pasta, tomato sauce, chilli, garlic, mussels, squid and prawns.	
<b>Lasagna Vegetariana</b> <i>V</i>	£17.50
Layers of pasta interlaced with ricotta cheese, spinach, mushrooms, courgettes, bechamel, tomato, garlic and oregano with vegetarian cheese.	
<b>Lasagna di Cinghiale</b>	£18.50
Layers of pasta interlaced with wild boar Ragù, bechamel sauce and parmesan cheese.	
<b>Gnocchi Aglio e Peperoncino con Mozzarella</b> <i>V</i>	£15.50
Baked fresh Gnocchi di patate, tomato sauce, garlic, fresh chillies and topped with mozzarella.	
<b>Spaghetti ai Pomodori Secchi</b> <i>Vegan</i>	£16.50
Spaghetti, sun dried tomatoes, garlic, chillies, a touch of tomato sauce and basil.	
<b>Rigatoni al Ragù di Agnello con Rosmarino</b> <i>Halal</i>	£18.50
Large tubes of pasta served in a rich lamb Ragù with a hint of rosemary olive oil.	
<b>Spaghetti al Ragù di Cinghiale con olio di Tartufo Nero</b>	£18.50
Pasta served with a wild boar Ragù, black truffle oil.	
<b>Spaghetti Carbonara</b>	£16.50
Spaghetti pasta, eggs, parmesan, black pepper, guanciale, parsley.	
<b>Rigatoni con Nduja e peperoni</b>	£16.50
Rigatoni pasta, with Nduja sausage, grilled peppers.	
<i>All our pastas can be served as starter portions Gluten free pasta option is available, please ask our staff.</i>	£10.50

## Main Dishes

<b>Pollo Crema e Funghi</b> <i>Halal</i>	£19.50
Pan fried chicken breasts, cream sauce, sliced mushrooms, served with a selection of daily vegetables and roast potatoes.	
<b>Pollo alla Milanese</b> <i>Halal</i>	£19.50
Breaded chicken breast served with spaghetti in tomato sauce.	
<b>Spezzatino di Agnello con verdure</b> <i>Halal</i>	£18.50
Slow cooked lamb with earthy vegetables, served with mashed potato.	

## Main Dishes cont.

<b>Polpettine di Agnello con Rigatoni</b> <i>Halal</i>	£18.00
Spicy lamb meatballs in tomato sauce served on a bed of tubes of pasta.	
<b>Vitello alla Milanese</b>	£19.50
Veal escalope in breadcrumbs served with spaghetti in a tomato sauce	
<b>Pollo Su Tagliatelle Alfredo</b> <i>Halal</i>	£19.50
Tagliatelle in a cheesy, creamy sauce, topped with a seared chicken breast	
<b>Parmigiana</b> <i>V</i>	£16.50
Sliced fried aubergines interlayered with tomato sauce, mozzarella, vegetarian cheese, basil and oregano.	

## Salads

**Our salads, unless already specified, are served with only a drizzle of olive oil.**

<b>Fennel and Beetroot salad</b> <i>Vegan</i>	£9.00
<b>Roasted Peppers and Artichoke salad</b> <i>Vegan</i>	£10.40
<b>Chopped salad</b> <i>V</i>	£9.50
<b>Chicken and salad</b>	£17.50
Strip of chicken in breadcrumbs, served warm, on a bed of mixed salad.	

## Childrens Menu

**This menu will be strictly available to children under 10 years old.  
Usually your child food order is served with your starters.**

<b>Child Margherita</b> <i>V</i>	£7.55
Tomato, fiordilatte.	
<b>Child Pasta al Pomodoro</b> <i>V</i>	£7.55
Spaghetti or Penne in a tomato sauce.	
<b>Child Spaghetti al Ragù</b>	£7.55
Spaghetti with wild boar Ragù.	
<b>Child Pollo Milano e Patatine</b> <i>Halal</i>	£10.50
Strips of chicken breast in breadcrumbs served with chips.	
<b>Chips</b>	£3.00
<b>Extra Pizza Topping</b>	£0.75 each

**A 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL**

**If you have a food allergy or a specific dietary requirement, please inform a member of our staff before you place your order. Thank you.**

**If you are eating cherries or olives take care as they may contain stones.**

**Please take note that we will not allow any food or cakes brought in from the outside to be consumed in our premises.**

**Due to stringent Allergens laws we can take responsibility only for food prepared in our premises.**