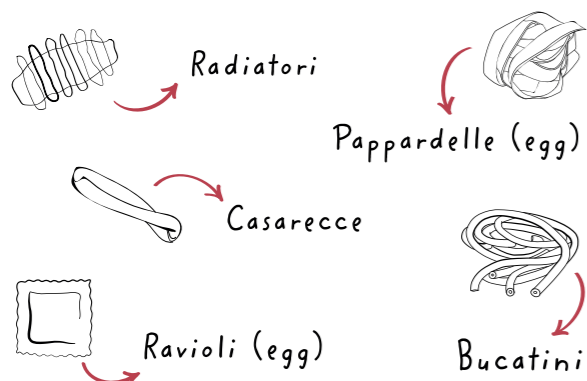


★ Allergens ★

Please read this before dining with us.

Allergens are becoming more and more common. To ensure a safe and enjoyable dining experience, please let us know if you have any allergens prior to ordering any food or should you want to see a full allergens sheet.



Antipasti

Mixed marinated olives **vegan** 4

Sourdough bruschetta with seasoned heritage tomatoes **vegan** 8.5

Finely sliced bresaola (cured beef) with
- toasted sourdough bread 10.5
- rocket and parmesan* salad 11

Creamy Burrata with
- toasted sourdough bread 10.5
- heritage tomatoes 12.5

Salad (main course or to share)

Italian garden salad with rocket, cherry tomatoes, olives, marinated borlotti beans, raisins, caramelised pumpkin seeds, pickled onions and radish (lemon & tahini dressing) **vegan** 12.5

All service charge and tips are shared amongst our restaurant teams

Vegetarian dishes are labelled 'veggie'

A discretionary 12.5% service charge will be added to your bill, thank you

All prices include Value Added Tax (VAT) @ 20%

Emilia's

CRAFTED PASTA

Pasta dishes

★ All our pasta and sauces are freshly made every morning in our restaurant with 100% natural ingredients ★

I Homemade tomato sauce with freshly chopped basil (radiatori) **vegan** 11.5
- with buffalo mozzarella D.O.P. 14
- with a 125g ball of Burrata Pugliese D.O.P. ***new!*** 16.5

II Homemade pistachio pesto with sautéed cherry tomatoes (casarecce) **vegan** 14

III Homemade creamy walnut sauce with chestnut mushrooms (casarecce) **veggie** 14

IV Truffled Cacio e Pepe (casarecce) 15

V Carbonara with pancetta (or smoked salmon), pecorino D.O.P. and beaten eggs (bucatini) 16 (17)

VI Homemade 4 hour slow cooked béchamel bolognese with grated parmesan* (pappardelle) **(no pork)** 16.5

VII Homemade basil pesto with grated parmesan* (casarecce) 14.5

VIII Sustainably sourced Yellowfin Tuna Puttanesca with tomatoes, olives & capers (bucatini) **(spicy) *new!*** 16.5

IX Handmade ravioli with high welfare 100% grass-fed lamb, parsley and parmesan* in a light butter & sage sauce 17

***When we say parmesan, we always mean Parmigiano Reggiano D.O.P.**

Side dishes (5.5 each)

Rocket, olives, cherry tomatoes and mixed peppers salad **vegan** (honey balsamic dressing)

Rocket and parmesan* salad (lemon dressing)

Steamed fine green beans with extra virgin olive oil **(vegan)** or our homemade basil pesto

Wine (125ml/750ml)

Red

Montepulciano d'Abruzzo D.O.C. 6 / 27
Conviviale Primitivo I.G.T. 7 / 32

White

Il Meridione Grillo I.G.T. 6 / 27
Camillone Sauvignon Blanc D.O.C. 7 / 32

Rosé

Ancora Chiaretto D.O.C. 6.5 / 29

Prosecco

Dolci Colline D.O.C. 7.5 / 35

Italian craft beer (330ml bottle)

Non-alcoholic beer Menabrea (0% ABV) 5
Menabrea Blonde (lager) 6
Baladin x Emilia's L'ippa (IPA) ***new!*** 8.5

Cocktails (10 each)

Hugo (Elderflower & Prosecco Spritz) ***new!***
Aperol Spritz
Limoncello Spritz ***new!***
Gin & tonic
Peach Bellini
Negroni

Mocktails

Elderflower sours ***new!*** 7.5
0% gin and tonic ***new!*** 8

Organic Italian soft drinks (4.5 each)

Lemonade / Orangeade / Pomegranate
Tè alla Pesca - Peach iced tea
(all 275ml)

Other soft drinks (3.5 each)

Orange or Apple juice (200ml)
Coca cola (normal, diet or zero - 330ml)
San Pellegrino sparkling water (500ml)
Acqua Panna still water (500ml)

Emilia's

CRAFTED PASTA

Visit our restaurants in:

- ★ Canary Wharf (E14 9QG)
- ★ Aldgate (E1 8NH)
- ★ St. Katharine Docks (E1W 1AT)
- ★ Baker Street (NW1 6XE)

Dear guests,

At Emilia's we love soul-warming comfort food. Everything we do revolves around the essence of Italian cuisine – freshness and simplicity. We believe Italian pasta should be served in a casual way with the generosity and warm welcome of previous generations. Just as Nonna would have done it. Our pasta, sauces and desserts are made fresh every morning in each of our restaurants with love and using only natural ingredients.

Our dishes are prepared with a respect for the tradition and techniques passed down by Italian Nonnas to their daughters and sons, drawing inspiration from the picturesque Tuscan hills to the ancient streets of Rome and the enchanting shores of Sicily. We add to that tradition by respecting the science and art behind the pairing of pasta shapes with the perfect sauces, ensuring that you get a full set of delicious flavours in every mouthful.

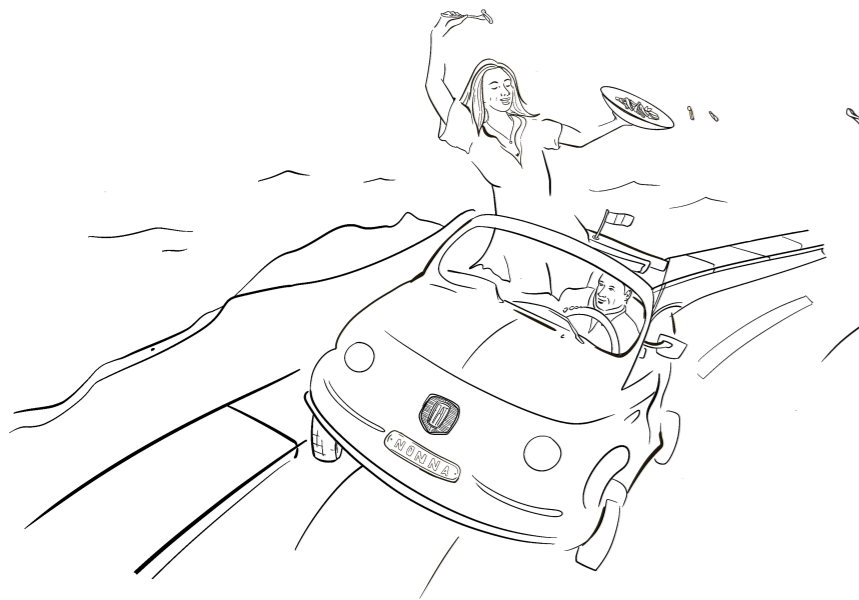
Essentially, we want to bring back memories of that warm tingling feeling in your stomach you got as a child when your Nonna cooked you a delicious bowl of pasta after coming home from playing outside. At Emilia's, we create happiness in a bowl using only natural, fresh and simple ingredients. We want to make freshly made pasta accessible for everyone to indulge in on a regular basis, just like Italians do.

Now all you have to do is enjoy your pasta... *Buon appetito!*

Andrew Macleod
Andrew Macleod, Founder

FRESH,
soul-warming
PASTA;
just like Nonna's

**TURN OVER TO
SEE OUR FULL
FOOD & DRINKS MENU**



Scan the QR code to find out more about our food, our suppliers and our approach to sustainability:



   @emiliaspasta  @emiliascraftedpasta

