

Emilia's

CRAFTED PASTA

Visit our restaurants in:

- ★ Canary Wharf (E14 9QG)
- ★ Aldgate (E1 8NH)
- ★ St. Katharine Docks (E1W 1AT)
- ★ Baker Street (NW1 6XE)
- ★ Victoria (SW1E 6QW) **JUST OPENED!**

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.

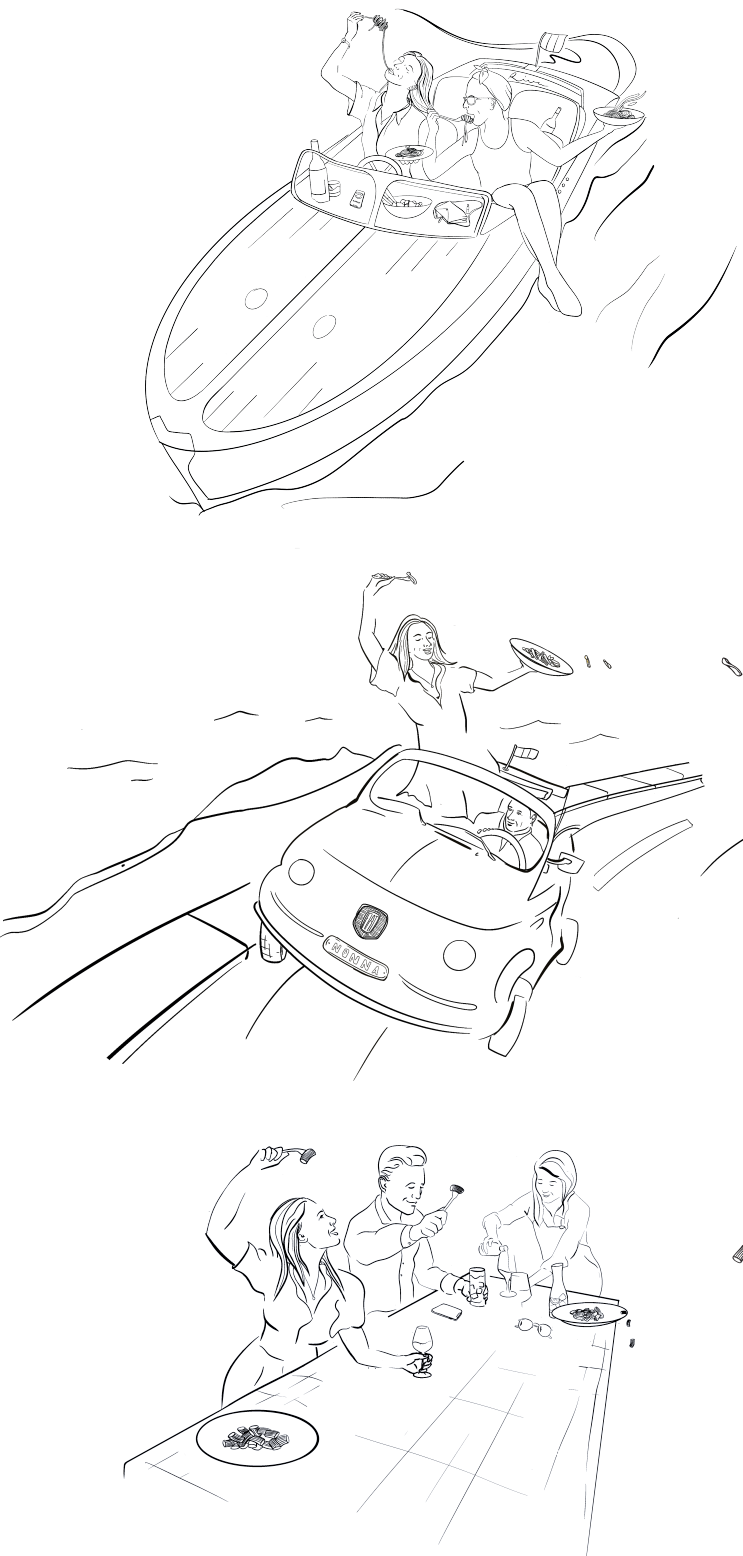
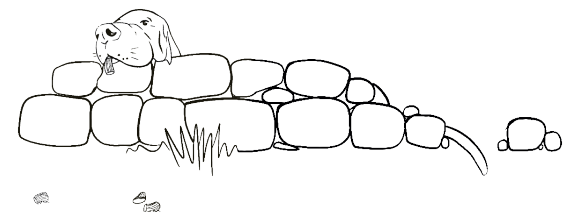
Now all you have to do is enjoy your pasta... *Buon appetito!*

Andrew Macleod

Andrew Macleod, Founder

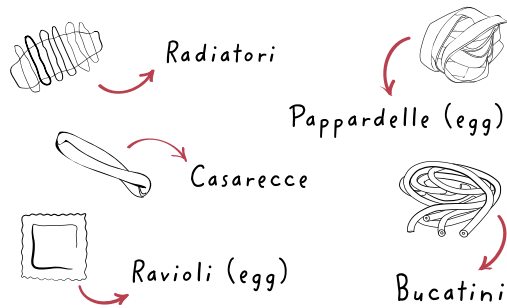
FRESH,
soul-warming
PASTA;
just like Nonna's

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



★ Allergens ★

To ensure a safe and enjoyable dining experience, please inform a member of our team of any allergies or intolerances before ordering. Full allergen information is available on request.



Antipasti

Mixed marinated olives (vegan) 4.2

Toasted sourdough bread with organic EVOO (Extra Virgin Olive Oil) (vegan) 4.5

Sourdough bruschetta with seasoned heritage tomatoes (vegan) 9

Plate of cured Italian meats:
Truffle mortadella, Coppa di Parma & spicy Ventricina salame *new!* 9.5

Creamy Burrata with organic EVOO
- with toasted sourdough bread 11
- with heritage tomatoes 12.5

Salad (main course or to share)

Italian garden salad with rocket, cherry tomatoes, olives, marinated borlotti beans, raisins, pumpkin seeds, pickled onions and radish (lemon & tahini dressing) (vegan) 13

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

All service charge and tips are shared amongst our restaurant teams

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



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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) 12.5

- with buffalo mozzarella DOP 15

- with a 100g ball of Burrata Pugliese *new!* 17

II Homemade pistachio pesto with sautéed cherry tomatoes (casarecce) (vegan) 15

III Homemade creamy walnut sauce with chestnut mushrooms (casarecce) (veggie) 15

IV Truffled Cacio e Pepe (casarecce) 15.5

V Carbonara with pancetta (or smoked salmon), pecorino DOP and beaten eggs (bucatini) 17 (18)

VI Homemade 4 hour slow cooked béchamel bolognese with grated parmesan* (pappardelle) (no pork) 17.5

VII Homemade basil pesto with grated parmesan* (casarecce) 15

VIII Sustainably sourced yellowfin tuna Puttanesca with tomatoes, olives & capers (bucatini) (spicy) *new!* 17.5

IX Handmade ravioli with high-welfare 100% grass-fed lamb, parsley and parmesan* in a light butter & sage sauce 18

*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 (veggie) (honey balsamic dressing)

Rocket and parmesan* salad, lemon dressing & balsamic vinegar

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

★ Thinking about a sweet treat after pasta already? Ask our team to see our Desserts menu! ★



Wine (125ml/750ml)

Red

Montepulciano d'Abruzzo DOC 6.2 / 28
Uggiano Roccialta Chianti DOCG 7.2 / 33
Bottega Vinai Pinot Nero DOC 8.2 / 38 *new!*

White

Il Meridione Grillo IGT 6.2 / 28
Camillone Sauvignon Blanc DOC 7.2 / 33
Nuovo Quadro Gavi di Gavi DOCG 8.2 / 38 *new!*

Rosé

Ancora Chiaretto DOC 6.7 / 30

Prosecco

Dolci Colline DOC 7.7 / 35



Italian craft beers (330ml bottle)

Non-alcoholic beer Menabrea (0% ABV) 5.2

Menabrea Blonde (lager) 6.2

Baladin x Emilia's L'ippa (IPA) *new!* 8.7

Cocktails (10 each)

Hugo (Elderflower & Prosecco Spritz)

Aperol Spritz / Limoncello Spritz

Gin & tonic

Peach Bellini

Negroni



Mocktails (8 each)

Elderflower sours

Watermelon Mojito *new!*

Organic Italian soft drinks (4.7 each)

Lemonade / Orangeade / Pomegranate

Tè alla Pesca - Peach iced tea (all 275ml)

Other soft drinks (3.7 each)

Orange or Apple juice (200ml)

Coca cola (normal, diet or zero - 330ml)

San Pellegrino sparkling water (500ml)

Acqua Panna still water (500ml)

