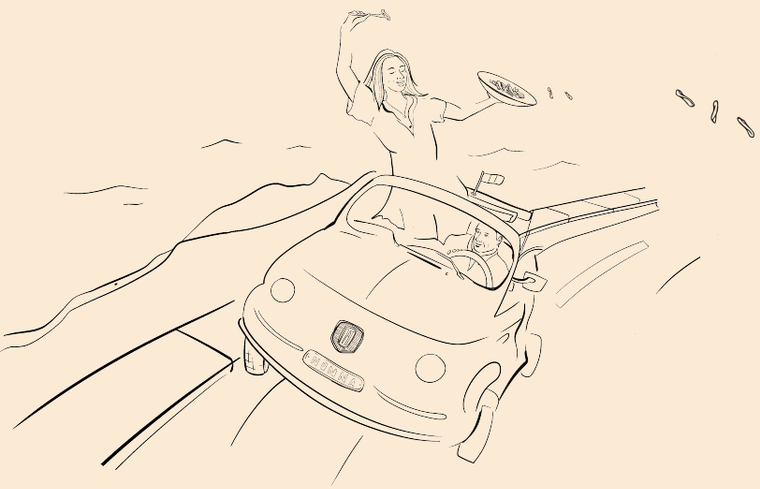






Scan the QR code to find out more about our food, our suppliers and our approach to sustainability:

Emilia's
CRAFTED PASTA

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

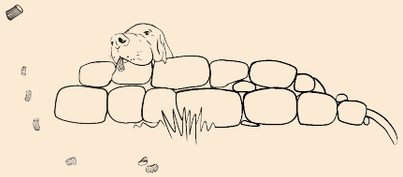
@emiliaspasta @emiliascraftedpasta

Visit our restaurants in:

- St. Katharine Docks
- Aldgate
- Canary Wharf
- Baker Street
- Victoria
- Tottenham Court Road
  - Just opened!

CELEBRATING Est. 10 2016 YEARS OF EMILIA'S

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



TURN OVER FOR OUR FULL FOOD & DRINKS MENU

★ 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.

Emilia's
CRAFTED PASTA

Antipasti

Mixed marinated olives (vegan) 4.2

Toasted sourdough bread with organic EVOO (vegan) 4.5

Freshly baked focaccia with organic EVOO (vegan) 5.5

Homemade cannellini bean 'hummus' (vegan) 3.5
★ Pairs perfectly with your bread or greens ★

Sourdough bruschetta with seasoned heritage tomatoes (vegan) 9

Nonna's homemade lamb meatballs braised in our slow-cooked tomato sauce *new!* 9

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

Steamed greens

Tenderstem broccoli
- with lemon dressing (vegan) 5.5
- topped with creamy burrata 7.5

Fine green beans with EVOO (vegan) or our homemade basil pesto 5.5

Salads (small/large)

Rocket and parmesan salad with balsamic glaze (lemon dressing) 5.5/10

Italian Garden Salad with rocket, cherry tomatoes, olives, marinated borlotti beans, raisins, pumpkin seeds, pickled onions and radish (lemon & tahini dressing) (vegan) 7.5/13.5

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%

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 D.O.P. 15
- with a 100g ball of Burrata Pugliese 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 D.O.P. and beaten eggs (bucatini) 17.5 (18.5)

VI Homemade 5-hour slow cooked Wagyu steak beef ragù *new!* 23

VII Homemade 4-hour slow cooked Béchamel Bolognese with grated parmesan (pappardelle) (no pork) 18

VIII Homemade basil pesto with grated parmesan (casarecce) 15

IX Sustainably sourced yellowfin tuna Puttanesca with tomatoes, olives & capers (bucatini) (spicy) 18

X Handmade ravioli with high-welfare 100% grass-fed lamb, parsley and parmesan* in a light butter & sage sauce 18.5

When we say parmesan, we always mean Parmigiano Reggiano D.O.P.
EVOO stands for Extra Virgin Olive Oil

Bucatini · Pappardelle (egg) · Ravioli (egg) · Casarecce · Radiatori · Paccheri (egg) — Occasionally available

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

Wine (125ml/750ml)

Red
Montepulciano d'Abruzzo DOC 6.5 / 28
Uggiano Roccialta Chianti DOCG 7.5 / 33
Bottega Vinai Pinot Nero DOC 8.5 / 38

White
Il Meridione Grillo IGT 6.5 / 28
Camillone Sauvignon Blanc DOC 7.5 / 33
Nuovo Quadro Gavi di Gavi DOCG 8.5 / 3

Rosé
Ancora Chiaretto DOC 7 / 30

Prosecco
Dolci Colline DOC 8 / 35

Italian craft beers (330ml bottle)

Non-alcoholic beer Menabrea (0% ABV) 5.5
Menabrea Blonde (lager) 6.5
Baladin x Emilia's L'ippa (IPA) 8.7

Cocktails

Peach Bellini 9.5
Hugo (Elderflower & Prosecco Spritz) 10.5
Aperol Spritz / Limoncello Spritz 10.5
Gin & tonic 10.5
Negroni 10.5

Mocktails

Virgin Espresso Martini *new!* 6.5
Watermelon Mojito *new!* 8
Elderflower sours 8

Organic Italian soft drinks (4.8 each)

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

Other soft drinks (4 each)

Coca cola (normal, diet or zero - 330ml)
Orange or Apple juice (250ml)
San Pellegrino sparkling water (500ml)
Acqua Panna still water (500ml)

We also serve teas, hot & iced coffees and chocolates. Just ask our team!