



Ornella's
Kitchen



PASTA-DELI

BREAKFAST & BRUNCH

(10am-12pm)

Sourdough Toast w/ Butter & Honey or Jam (v) 4.9

Sourdough Toast w/ Nutella & Hazelnut (v) 4.9

Free Range Eggs on Sourdough (Fried, Poached or Scrambled) (v) 6.5

Free Range Eggs on Sourdough w/ Mushrooms (v) 7.9

Grilled Cheese on Sourdough w/ Caramelised Onion (v) 7.9

Bun w/ Crispy Guanciale, Roasted Tomatoes, Rocket, Shaved Parmesan & Fried Egg 8.9

Brioche Toast w/ Poached Egg, Smashed Avocado,
Tomato Chutney, Parmesan, Mixed Sesame & Rocket 10.9

G.L.T. - Guanciale, Lettuce, Tomato & Basil Mayo in Toasted Pollen Sourdough Bread 10.9

Salted Caramel & Crème Pât Custard French Toast w/ Maple Syrup & Butter (v) 10.9
(Add Crispy Guanciale + 1.5)

Sourdough Toast w/ Italian Pork Sausage, Crispy Guanciale & Scrambled Eggs 11.9

BREAKFAST & BRUNCH EXTRAS

Italian Pork Sausage 2.9

Crispy Guanciale 2.9

Smashed Avocado 2.5

Mushroom 1.9

CIABATTA SANDWICHES

(Available All Day)

SICILIANA: Aubergine, Olive Pesto, Sun-Dried Tomatoes, Hummus, Rocket (v) 9.9

CALABRESE: Salame, Spianata Calabrese, Nduja Mayo, Tomatoes, Rocket 10.9

ROMANA: Porchetta, Pecorino, Crispy Potatoes, Salsa Verde 10.9

EMILIANA: Parma Ham, Pesto, Mozzarella, Sun-Dried Tomatoes, Rocket 10.9

CAMPANA: Slow-Cooked Beef Meatballs, Tomato Sauce, Parmesan Mayo, Crispy Onion, Rocket 11.9

PARMIGIANA: Breaded Chicken, Tomato Sauce, Bechamel, Mozzarella, Pesto, Rocket 11.9

AMERICANO: Porchetta, Salame, Spianata Calabrese, Provolone, Mustard Mayo, Tomato & Salad 12.9

STEAK: 8oz Sirloin Steak, Caramelised Onion, Mustard Mayo, Shaved Parmesan & Rocket 14.9

***food allergy and intolerance: please speak to a member of staff about the ingredients in our dishes before placing your order**

SMALL PLATES

(Available All Day)

Italian Marinated Olives (v) 4.9

Hummus w/ Black Sesame Seeds, Chickpeas, Paprika & Rosemary Focaccia Bread (v) 6.9

Wild Garlic & Buttered Spinach Arancini w/ Parmesan Sauce & Parmesan Cloud (v) 6.9

Nduja & Mozzarella Arancini w/ Hot Honey Dip 6.9

XL Fried Ravioli w/ Squacquerone Cheese & Pesto Dip (v) 8.9
(Add Parma Ham + 2.5)

Roasted Tomatoes Bruschetta w/ Whipped Lemon Ricotta, Honey & Grated Pecorino 9.9

Burrata w/ Red Pesto, Olive Oil, Mixed Nuts Crumb & Sourdough Bread (v) 9.9
(Add Parma Ham + 2.5)

Slow-Cooked Beef Meatballs w/ Sourdough Bread 10.9

Crispy Chicken Cesar Salad w/ Gem Lettuce, Crispy Guanciale, Crostini & Shaved Parmesan 10.9

Beef Bresaola w/ Artichokes, Pecorino Cream, Balsamic Vinegar, Crostini, Hazelnut & Rocket 10.9

Meat Platter w/ Sourdough Bread 10.9

King Prawns & Sourdough Crumb w/ Nduja & Garlic Butter 14.9

PASTA & MAINS

	Smaller	Regular
Bucatini Carbonara w/ Crispy Guanciale (Authentic Carbonara Served Warm)	9.9	14.9
Rigatoni Alla Vodka w/ Stracciatella (v) (Add Crispy Guanciale. Smaller + 1.5 Regular + 2.5)	9.9	14.9
Oven-Baked Conchiglioni Shells w/ Pumpkin Cream, Cave-Aged Cheddar, Walnuts, Sourdough Crumb & Crispy Sage (v) (Add Pork Sausage + 1.9)	10.9	15.9
Bolognese Tagliatelle w/ Grated Parmesan	10.9	15.9
Creamy Pork Sausage Pappardelle w/ Crispy Shallots & Chilli Flakes	10.9	15.9
Cavolo Nero & Basil Pesto Mafalde w/ Grated Salted Ricotta, Burrata & Lemon Zest	11.9	16.9
Carbonara Al Pistacchio w/ Crispy Guanciale (Served Warm)	11.9	16.9
Slow-Cooked Minty Lamb Ragù Pappardelle	11.9	16.9
Bucatini Al Pomodoro w/ Slow-Cooked Beef Meatballs	11.9	16.9
Crab Claw Linguine w/ Cherry Tomatoes, Fresh Chilli & Lemon-Parsley Butter	11.9	16.9
Lobster Ravioli	11.9	16.9
House Paccheri w/ Pork Sausage, Crispy Guanciale, Rich Tomato Sauce & Shaved Pecorino	11.9	16.9
Aubergine Parmigiana (v) (Upto 45 Minutes Cooking Time)	-	16.9
Beef Lasagna (Upto 45 Minutes Cooking Time)	-	17.9
Slow Cooked Marsala Beef Short Rib w/ Creamy Parmesan Gnocchi	-	21.9

SIDES

Rocket, Shaved Parmesan & Balsamic Salad (v) 4.9

Heirloom Tomatoes w/ Red Onion & Balsamic (v) 6.9

Skin-on Chips (v) 4.9

Truffle & Parmesan Skin-on Chips (v) 5.9

Ciabatta/Sourdough Garlic Bread (v) 4.9

Ciabatta/Sourdough Garlic Bread w/ Parmesan (v) 5.9

KIDS

Tomato & Mozzarella Penne (v) 4.9

Creamy Mushroom Penne (v) 4.9
(Served w/ Grated Parmesan)

Bolognese Penne 5.9
(Served w/ Grated Parmesan)

SOFT DRINKS

Still Water 500ml 1.9

San Pellegrino Sparkling water 500ml 2.5

Coca-Cola 1.9

Diet Coca-Cola 1.9

San Pellegrino Blood Orange 2.5

San Pellegrino Orange 2.5

San Pellegrino Lemon 2.5

Fresh Orange Juice 3.5

Fresh Apple Juice 3.5

COFFEE & TEA

Espresso 2.9

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Americano 2.9

Macchiato 3.2

Caffè Latte 3.9

Cappuccino 3.9

Mocha 3.9

Hot Chocolate 3.9

Classic Tea 1.9

Green Tea 1.9

Chamomile 1.9

Red Berry Tea 2.5

Citrus Iced Tea 2.9

Turmeric Latte 3.9

Matcha Latte 3.9

DESSERT

Classic Sicilian Cannoli 5.9

Affogato 5.9

(Add Amaretto + 3.5)

Nutella Cheesecake 6.9

Sicilian Lemon & White Chocolate
Cheesecake 6.9

Sticky Toffee Tiramisù Pudding
w/ Tiramisù Ice Cream 6.9

Sicilian Brioche Bun w/ Pistacchio Gelato
& Hot Chocolate Sauce 6.9

Classic Tiramisù 7.9

Pistacchio & Raspberry Profiteroles 7.9

DIGESTIVI

Limoncello 4.9

Amaretto 4.9

Amaro Montenegro 5.9

Grappa Barricata 6.9



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COCKTAILS

Mimosa 6.9

Aperol Spritz 8.9

Limoncello Spritz 8.9

Negroni 8.9

Summer Berries Gin & Tonic 8.9

Chocolate Martini 8.9

Pink Grapefruit Campari 8.9

Espresso Martini 8.9

Lime Margarita 8.9

Old Fashioned 8.9

(Served w/ Dark Chocolate Orange & Almond Block)

BEERS & CIDER

Peroni 0% 330ml 3.9

Peroni 330ml 4.5

Lilly's Mango Cider 5.9

Messina Birra 500ml 6.5
(Supplier Dependant)

SPARKLING WINES

	<i>Glass</i>	<i>Bottle</i>
Prosecco Brut, Favola [White] <small>(Italy, Veneto)</small>	7.9	30
Prosecco Rosé Brut, Millesimato [Rosé] <small>(Italy, Veneto)</small>	-	32

WHITE WINES

Trebbiano Pinot Bianco, Rubicone, Il Sacrato <small>(Italy, Emilia Romagna)</small>	7.9	28
Zibibbo "Vitese", Colomba Bianca <small>(Italy, Sicily)</small>	8.5	30
Grillo "Vitese", Colomba Bianca <small>(Italy, Sicily)</small>	8.9	32
Pecorino, Offida <small>(Italy, Marche)</small>	-	40

ROSÉ WINES

Pinot Grigio Blush, Novità <small>(Italy, Veneto)</small>	7.9	28
Rosato, Sella & Mosca <small>(Italy, Sardinia)</small>	-	35

RED WINES

Sangiovese Merlot, Rubicone, Il Sacrato <small>(Italy, Emilia Romagna)</small>	7.9	28
NeroD'Avola "Vitese", Colomba Bianca <small>(Italy, Sicily)</small>	8.5	30
Primitivo "Il Pumo", San Marzano <small>(Italy, Apulia)</small>	8.9	32
Appassimento, Barbera, San Silvestro <small>(Italy, Piedmont)</small>	-	38
Barolo Patres, San Silvestro <small>(Italy, Piedmont)</small>	-	45



PASTA-DELI

VEGAN MENU

(Available All Day)

CIABATTA SANDWICHES & SMALL PLATES

SICILIANA: Aubergine, Olives Pesto, Sun-Dried Tomatoes, Hummus, Rocket 9.9

Hummus w/ Black Sesame Seeds, Chickpeas, Paprika & Rosemary Focaccia Bread 6.9

Fresh Tomato Bruschetta w/ Balsamic Vinegar Glaze & Basil 8.5

PASTA

	<i>Smaller</i>	<i>Regular</i>
Penne Arrabbiata	8.9	13.9
Gnocchi w/ Cherry Tomatoes, Cavolo Nero & Olive Oil	8.9	13.9
Pasta alla Norma	8.9	13.9

SIDES

Rocket Salad w/ Cherry Tomatoes & Balsamic Vinegar 4.9

Ciabatta/Sourdough Garlic Bread w/ Extra Virgin Olive Oil 4.9

Skin-on Chips (v) 4.9

Truffle Skin-on Chips 5.9

DESSERT

Fruit Salad 5.9



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