



PASTA-DELI

BRUNCH

(10AM-12PM)

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

Sourdough Toast w/ Nutella & Hazelnut (v) 4.9

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

Eggs w/ Slow-Roasted Tomatoes & Buttered Cavolo Nero (v) 8.9

Eggs w/ Parma Ham, Mushrooms & Truffle 10.9

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

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

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)

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: Sirloin Steak, Caramelised Onion, Mustard Mayo, Shaved Parmesan & Rocket 13.9

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SMALL PLATES

(Available All Day)

Italian Marinated Olives (v) 4.9

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

Truffle & Porcini Mushroom Arancini w/ Creamy Truffle 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)

Poached Pear Salad w/ Gorgonzola, Walnuts, Honey & Rocket 8.9

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

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

Slow-Cooked Beef Meatballs w/ Sourdough Bread 9.9

Meat Platter w/ Sourdough Bread 9.9

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

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

PASTA & MAINS

Bucatini Carbonara w/ Crispy Guanciale
(Authentic Carbonara | Served Warm)

Smaller	Regular
9.9	14.9

Rigatoni Alla Vodka w/ Stracciatella (v)
(Add Crispy Guanciale. Smaller + 1.5 | Regular + 2.5)

9.9	14.9
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Sicilian Wild Fennel & Anchovies
Pappardelle w/ Sweet Sultanas
& Toasted Pine Nuts

10.9	15.9
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Oven-Baked Conchiglioni Shells w/ Pumpkin Cream,
Cave-Aged Cheddar, Walnuts, Sourdough Crumb
& Crispy Sage (v)
(Add Pork Sausage + 1.9)

-	15.9
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Bolognese Tagliatelle w/ Grated Parmesan

10.9	15.9
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Creamy Pork Sausage Pappardelle
w/ Crispy Shallots & Chilli Flakes

10.9	15.9
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Creamy Truffle Mafalde w/ Shaved Truffle
& Pecorino Cheese

11.9	16.9
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Carbonara Al Pistacchio w/ Crispy Guanciale
(Served Warm)

11.9	16.9
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Slow-Cooked Minty Lamb Ragù Pappardelle

11.9	16.9
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Bucatini Al Pomodoro w/ Slow-Cooked Beef Meatballs

11.9	16.9
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Crab Claw Linguine
w/ Cherry Tomatoes, Fresh Chilli & Lemon-Parsley Butter

11.9	16.9
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Lobster Ravioli

11.9	16.9
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Aubergine Parmigiana (v)
(Upto 45 Minutes Cooking Time)

-	16.9
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Beef Lasagna
(Upto 45 Minutes Cooking Time)

-	17.9
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Slow Cooked Marsala Beef Short Rib w/
Creamy Parmesan Gnocchi

-	21.9
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SIDES

Rocket, Shaved Parmesan & Balsamic Salad (v) 4.9

Skin-on Chips (v) 4.9

Ciabatta/Sourdough Garlic Bread (v) 4.9

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

Truffle & Parmesan Skin-on Chips (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)

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SOFT DRINKS

Panna Still Water 1.9

San Pellegrino Sparkling water 2.5

Coca-Cola 1.9

Diet Coca-Cola 1.9

San Pellegrino Orange 2.5

San Pellegrino Lemon 2.5

Fresh Orange Juice 3.5

Fresh Apple Juice 3.5

COFFEE & TEA

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Espresso 2.9

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

Apple Ice 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

Salted Caramel & Biscoff 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

Blackberries & Sage Gin & Tonic 8.9

Chocolate Martini 8.9

Espresso Martini 8.9

Fall 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

Menabrea 330ml 4.9

Lilly's Mango Cider 5.9

Messina Birra 500ml 6.5
(Supplier Dependant)

SPARKLING WINES

	Glass	Bottle
Prosecco Medium, Canal Grando White (Italy, Veneto)	7.9	30
Prosecco Rosé Brut, Millesimato Rosé (Italy, Veneto)	-	32

WHITE WINES

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

ROSÉ WINES

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

RED WINES

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



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 & Basil 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



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