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 Pollen Sourdough (Fried, Poached or Scrambled) (v) 6.9

Free Range Eggs on Sourdough w/ Mushrooms (v) 8.5

Grilled Cheese Toastie w/ Caramelised Onion (v) 8.9

Bun w/ Crispy Guanciale, Roasted Tomatoes, Rocket, Shaved Parmesan & Fried Egg 9.9

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

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

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

Sourdough Toast w/ Two Pork Sausages, Crispy Guanciale & Scrambled Eggs 13.9

BREAKFAST & BRUNCH EXTRAS

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) 10.5

CALABRESE: Salame, Spianata Calabrese, Nduja Mayo, Tomatoes, Rocket 11.5

ROMANA: Porchetta, Pecorino, Crispy Potatoes, Salsa Verde 11.5

EMILIANA: Parma Ham, Pesto, Mozzarella, Sun-Dried Tomatoes, Rocket 11.9

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 13.5

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

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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

Caramelised Onion & Mature Cheddar Arancini w/ Creamy Parmesan Sauce (v) 7.9

Nduja & Mozzarella Arancini w/ Hot Honey Dip 7.9

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

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

Roasted Tomatoes Bruschetta w/ Whipped Lemon Ricotta, Honey & Grated Pecorino 10.9

Slow-Cooked Beef Meatballs w/ Sourdough Bread 10.9

Meat Platter w/ Sourdough Bread 11.9

Beef Bresaola w/ Artichokes, Pecorino Cream, Balsamic Vinegar, Crostini, Hazelnut & Rocket 12.9

Crispy Chicken Cesar Salad w/ Gem Lettuce, Crispy Guanciale, Crostini & Shaved Parmesan 13.9

Giant Tiger King Prawns w/ Nduja & Garlic Butter, Lemon Zest & Pollen Sourdough Bread 18.5

PASTA & MAINS

	Smaller	*Regular*
Rigatoni Alla Vodka w/ Stracciatella (v) *(Add Crispy Guanciale. Smaller + 1.5 | Regular + 2.5)*	10.9	15.9
Bucatini Carbonara w/ Crispy Guanciale, Grated Pecorino & Black Pepper *(Authentic Carbonara | Served Warm)*	10.9	15.9
Oven-Baked Conchiglioni Shells w/ Pumpkin Cream, Cave-Aged Cheddar, Walnuts, Sourdough Crumb & Crispy Sage (v) *(Add Pork Sausage. Smaller + 1.5 | Regular + 2.5)*	11.9	16.9
Bolognese Tagliatelle w/ Grated Parmesan	11.9	16.9
Creamy Pork Sausage Pappardelle w/ Crispy Shallots & Chilli Flakes	11.9	16.9
Truffle & Porcini Mushroom Ravioli w/ Creamy Truffle Sauce *(Add Crispy Guanciale. Smaller + 1.5 | Regular + 2.5)*	12.9	17.9
Carbonara Al Pistacchio w/ Crispy Guanciale *(Served Warm)*	12.9	17.9
Bucatini Al Pomodoro w/ Slow-Cooked Beef Meatballs	12.9	17.9
Slow-Cooked Minty Lamb Ragù Pappardelle	13.9	18.9
Crab Claw Linguine w/ Cherry Tomatoes, Fresh Chilli & Lemon-Parsley Butter	13.9	18.9
Lobster Ravioli	13.9	18.9
House Paccheri w/ Pork Sausage, Crispy Guanciale, Rich Tomato Sauce & Shaved Pecorino	13.9	18.9
Aubergine Parmigiana (v) *(Upto 45 Minutes Cooking Time)*	-	16.9
Beef Lasagna *(Upto 45 Minutes Cooking Time)*	-	18.9
Slow Cooked Marsala Beef Short Rib w/ Creamy Parmesan Gnocchi	-	24.9

SIDES

Rocket, Shaved Parmesan & Balsamic Salad (v) 4.9

Skin-on Chips (v) 4.9

Truffle & Parmesan Skin-on Chips (v) 6.5

Ciabatta/Sourdough Garlic Bread (v) 4.9

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

KIDS

Tomato & Mozzarella Penne (v) 5.9

Creamy Mushroom Penne (v) 5.9
(Served w/ Grated Parmesan)

Bolognese Penne 6.9
(Served w/ Grated Parmesan)

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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 2.9

San Pellegrino Orange 2.9

San Pellegrino Lemon 2.9

Fresh Orange Juice 3.5

Fresh Apple Juice 3.5

COFFEE & TEA

HOT OR ICED

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 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

Salted Caramel & Biscoff Cheesecake 6.9

Sticky Toffee Tiramisù Pudding w/ Tiramisú 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

COCKTAILS

Mimosa 6.9

Aperol Spritz 8.9

Limoncello Spritz 8.9

Negroni 8.9

Cranberry & Rosemary 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

Lilly's Mango Cider 5.9

Messina Birra 500ml 6.5
(Supplier Dependant)

SPARKLING WINES

	Glass	*Bottle*
Prosecco Brut, Favola |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 "Vitese", Colomba Bianca (Italy, Sicily)	8.5	31
Grillo"Vitese", Colomba Bianca (Italy, Sicily)	8.9	34
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 "Vitese", Colomba Bianca (Italy, Sicily)	8.5	31
Primitivo "Il Pumo", San Marzano (Italy, Apulia)	8.9	34
Appassimento, Barbera, San Silvestro (Italy, Piedmont)	-	38
Barolo Patres, San Silvestro (Italy, Piedmont)	-	45

Ornella's Kitchen

PASTA-DELI

VEGAN MENU

(Available All Day)

CIABATTA SANDWICHES & SMALL PLATES

SICILIANA SOURDOUGH: Aubergine, Olives Pesto, Sun-Dried Tomatoes, Hummus, Rocket 10.5

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

Fresh Tomato Bruschetta w/ Balsamic Vinegar Glaze & Basil 8.9

PASTA

	Smaller	*Regular*
Penne Arrabbiata	9.9	14.9
Gnocchi w/ Cherry Tomatoes, Cavolo Nero & Olive Oil	9.9	14.9
Pasta alla Norma	9.9	14.9

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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