

Di Rita's

AT NO2 (The Old Bank)

PIZZA PASTA MENU

We have made it our lifelong passion to serve quality food & drink here in the heart of St Ives, in a stylish yet warm & welcoming environment for everyone who walks through our door here at The Old Bank.

Our goal is to create dishes using local, fresh & seasonal ingredients taking age old recipes passed down through generations while being open to our ever-changing modern world.

We hope that you will become a lifelong guest here at Di Rita's embracing our culture to "Eat Well, Live Well, Love Life" through our desire to reconnect with nature & our passion for food.

Please note that a discretionary service charge of 10% will be added to all final bills.

Stuzzichini

(Pre-Dinner Nibbles)

5.50 each OR choose 3 options for **15** or 5 options for **23.5**

- Artisan Bread, Extra Virgin Olive Oil, Balsamic Glaze
- Mixed Boscaiola and Kalamata Olives
- Sundried Tomatoes
- Marinated Artichoke Hearts
- Cheese Filled Baby Bell Peppers
- Grana Padano Cheese, Honey Dip
- Baby Buffalo Mozzarella

Antipasti Boards

Our boards are all freshly prepared from our Deli & Bakery Counter

Meat & Cheese Board

Selection of spicy salami, prosciutto crudo, mortadella ham, provolone, grana padano and pecorino picante, artisan bread

Calamari Board

A generous helping of our lightly battered Calamari, garlic dip

Garden Board (V*)

Selection of olives, sundried tomatoes, artichokes, pecorino picante, provolone, grana padano cheeses, artisan bread

Single Sharer (1-2 people) **15**
Double Sharer (2-4 people) **29**

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PIZZA

Our sourdough pizza dough is left to slow rise for up to 48 hours. We use fresh ingredients on all our pizzas including organic flour, the finest Italian tomatoes & fresh mozzarella.

Margherita

The classic – our homemade tomato sauce, fresh mozzarella, basil leaves

14.9

Calzone

Folded pizza with prosciutto (cooked ham), mixed peppers, smoked garlic and fresh mozzarella

17.5

Vegetariana

Marinated peppers, onion, aubergine and courgette, homemade tomato sauce, fresh mozzarella

16.5

Marinara

Rio Mare Tuna, red onion, kalamata olives, homemade tomato sauce, fresh mozzarella

17.9

Mediterranea

Marinated artichoke hearts, sliced courgette, homemade tomato sauce, Di Rita's house pesto and mozzarella

16.5

San Danielle

Prosciutto (cured), grana padano, rocket leaves, homemade tomato sauce, fresh mozzarella

17.9

Quattro Formaggi

Four cheeses! Our traditional sourdough base topped with gorgonzola, grana padano, spicy pecorino and fresh mozzarella

17.9

Calabrese

Spicy salami, sliced red onion, kalamata olives, homemade tomato sauce and fresh mozzarella

17.5

Di Rita's Special

Di Rita's signature pork and beef meatballs, fresh chilli, homemade tomato sauce and fresh mozzarella

17.9

Capricciosa

Prosciutto (cooked ham), mushrooms, free range sliced boiled egg, homemade tomato sauce and fresh mozzarella

17.9

Puttanesca

Anchovies, capers, kalamata olives, fresh chilli, homemade tomato sauce and fresh mozzarella

16.5

Additional Toppings

Start with a Margherita and add up to 3 toppings. We advise against overloading your pizza with toppings due to the delicate sourdough base.

Meatballs	3	Ham	3
Prosciutto	3	Salami	3
Rio Mare Tuna	3	Anchovies	2
Artichoke	2	Med. Veg	2
Mixed Peppers	1	Red Onion	1
Fresh Tomato	1	Mushrooms	1
Olives	1	Rocket Leaves	1
Free Range Egg	1		
Grana Padano	2.5	Gorgonzola	2.5
Pecorino	2.5		
Picante			
Fresh Chilli	0.5	Fresh Garlic	0.5

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PASTA e RISOTTI

We use top quality La Molisana pasta which can also be purchased from our Deli. As we cook our pasta from fresh, please allow up to 20 minutes to prepare your dish.

Spaghetti alla Carbonara	16.5
Spaghetti – smoked pancetta, grana padano, free range egg	
Tagliatelle con Vegetali	16.5
Egg tagliatelle - marinated onion, pepper, aubergine and courgette, homemade tomato sauce	
Fusilli alla San Giovannina	15.9
Fusilli – olives, capers, anchovies, white wine, tomato sauce	
Linguine allo Scoglio	19.5
Linguine – mixed seafood & shellfish, white wine, tomato sauce, chilli	
Paglio e Fieno con Gogonzola e Pollo	17.5
Green & yellow egg tagliatelle – diced chicken, gorgonzola cream sauce, rocket leaves	
Girasole di Coniglio di Tartufo	17.9
Sunflower shaped ravioli – rabbit ragu filling, lemon butter, truffle oil	
Lilly e il Vagabondo (Lady & the Tramp)	16.5
Spaghetti – Di Rita's signature pork and beef meatballs, homemade tomato sauce, basil	
Cannelloni con Ricotta e Spinaci	16.5
Fresh pasta sheets – rolled with ricotta & spinach, tomato and cream sauce	
Risotto Marinara e Ortaggi	18.5
Arborio rice – king prawns, salmon, white fish, courgette and spinach	
Risotto Luigi	20.9
Arborio rice – diced aged fillet of beet, onion, mushrooms, peppers, chilli, tomato sauce	

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CARNI (meat)

Cotoletta di Pollo con Spaghetti Napoli	20.9
Butterflied chicken breast, breaded in our own sourdough breadcrumbs, fresh fried chilli & garlic, served with Spaghetti, our signature tomato sauce, basil	
Pollo al Marsala	19.9
Butterflied chicken breast, marsala wine cream sauce, served with a side of 'Patate al Forno'	
Filetto Luigi (6oz)	31.5
Aged fillet steak, gorgonzola cream sauce, served with a side of 'Patate al Forno'	
Filetto al Marinato (6oz)	29.9
Aged fillet steak (marinated), extra virgin olive oil, garlic, rosemary, served with a side of 'Patate al Forno'	

Contorni (sides)

Funghi con Pancetta in Aglio e Burro	
Pan-fried mushrooms, smoked pancetta, garlic butter	
Vegetali Caponata	7
Oven baked peppers, onion, aubergine and courgette, olive oil, garlic and herbs	
Pane con Aglio e Burro	7
Our signature sourdough pizza base, stretched and smothered in garlic butter and oregano	
Patate al Forno	7
Oven roasted potatoes, marinated in garlic, rosemary and oregano	
Insalata Stagioni	7
Seasonal house salad	

Please note that while we attempt to accommodate most dietary restrictions, there are instances where we cannot meet every limitation. (V)=suitable for vegetarians (V*)=suitable for vegetarians/can be adapted for vegans (VE) suitable for vegans.