

Di Rita's

AT NO2 (The Old Bank)

PIZZA, PASTA RESTAURANT

We have made it our life long 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 customer 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.

Classic Pre Dinner Cocktails

Negroni - Gin, Campari, Sweet Carpono Vermouth, Orange Zest	10.5
Aperol Spritz - Aperol, Prosecco & Soda	10.5
Bellini - Peach & Prosecco	10
Prosecco - DOC NV Treviso	9.5

Stuzzichini (pre dinner nibbles)

EVO oil, balsamic vinegar & artisan bread	4.75 each
Marinated olives	3 for 13.5, 5 for 21
Sundried tomatoes	
Artichokes	
Cheese filled baby bell peppers	
Grana Padano cheese, honey dip	
Baby buffalo mozzarella	

Antipasti (Sharing Boards)

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

Meat & Cheese Board
Cured Italian meats & cheese from our deli counter, artisan bread

13.5 / 24

Fresh Seafood Board
Catch of the day

MP

Garden Board (VG)(V)
Selection of vegetables & pickles, cheese / vegan cheese, artisan bread

13.5 / 24

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Our Pizza dough is left to slow rise for around 24-48 hours. A sourdough base, which gives an earthy flavour, light and easier to digest. We use fresh ingredients on all our pizzas including organic flour, the finest Italian tomatoes & fresh mozzarella

Pizza

Margherita <i>Mozzarella, basil</i>	13.5
Vegetariana <i>Roasted Mediterranean vegetables, mozzarella</i>	14.9
Quattro Formaggi* <i>Gorgonzola, mozzarella, spicy pecorino, grana padano</i>	15.9
Mediterranea <i>Artichoke, courgette, mozzarella, pesto</i>	14.9
Calabrese <i>Spicy salami, mozzarella, red onion, kalamata olives</i>	15.5
Di Rita's Special <i>Di Rita's signature meatballs, mozzarella, fresh chilli</i>	15.9
Capricciosa <i>Prosciutto (ham), mozzarella, free range egg, mushroom</i>	15.9
Puttanesca <i>Anchovy, kalamata olives, capers, mozzarella, fresh chilli</i>	14.9
Calzone* <i>Filled pizza with prosciutto (ham), mozzarella, mixed peppers, smoked garlic</i>	15.5
Marinara <i>Rio Mare tuna, mozzarella, kalamata olives, red onion</i>	15.9
San Danielle <i>Prosciutto (cured), mozzarella, rocket, grana padano</i>	15.9

All pizzas come with our tomato base except those denoted with an asterisk (*)

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Paste e Risotti

We use top quality La Molisana pasta which can also be purchased from our Deli.

Spaghetti alla Carbonara <i>Spaghetti - pancetta, grana padano, free range egg</i>	14.9
Tagliatelle con Vegetali (VG) (V) <i>Egg tagliatelle - vegetables, tomato sauce</i>	14.9
Fusilli alla San Giovannina <i>Fusilli - olives, capers, anchovies, tomato sauce</i>	14.5
Linguine allo Scoglio <i>Linguine - mixed fish & shellfish, white wine, tomato sauce, chilli</i>	17.5
Paglio e Fieno con Gorgozola e Pollo <i>Green & yellow egg pasta - diced chicken, gorgonzola cream sauce, rocket</i>	15.5
Girasole di Coniglio di Tartufo <i>Sunflower shaped pasta - rabbit ragu filling, lemon butter, truffle oil</i>	15.9
Lilly e il Vagabondo (Lady & the tramp) <i>Spaghetti - Di Rita's signature meatballs, tomato sauce</i>	14.5
Cannelloni con Ricotta e Spinaci <i>Fresh pasta rolled with ricotta & spinach, tomato and cream sauce</i>	14.5
Risotto Marinara e Ortaggi <i>Arborio rice - smoked salmon, prawns, white fish, courgette, spinach</i>	16.5
Risotto Luigi <i>Arborio rice - diced fillet of beef, onion, mushrooms, peppers, chilli, tomato sauce</i>	18.5

*Our pasta is cooked from fresh, please allow 15-20 minutes

(V) = Vegetarian (VE) Vegan

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Carni

Cotoletta di Pollo con Spaghetti Napoli	18.5
<i>Breadcrumbs chicken breast, fresh fried chilli & garlic, served with Spaghetti, tomato sauce, basil</i>	
Pollo al Marsala	17.5
<i>Chicken breast, marsala wine cream sauce</i>	
Filetto Luigi (6oz)	27.9
<i>Fillet steak, gorgonzola cream sauce</i>	
Filetto al Marinato (6oz)	26.9
<i>Fillet steak, (marinated) EVO oil, garlic, rosemary</i>	

All meat dishes are served with a side of our 'Patate al Forno' (see below)

Contorni (sides) 6 each

Funghi con Pancetta in Aglio e Burro
Mushroom, pancetta, garlic butter

Vegatali Caponata
Aubergine, courgette, pepper & onion, olive oil, garlic, herbs

Pane con Aglio e Burro
Half pizza base, garlic butter, oregano

Patate al Forno
Oven roasted potato cubes in garlic, rosemary & oregano

Insalata Stagioni
Seasonal salad

Many dishes are available in smaller portions. More vegetarian options are available, please ask your server.

Many of our dishes contain garlic or onion. If you have a food allergy or intolerance, please let your server know upon placing your order. We are happy to adapt the ingredients to suit your requirements.

Thank you for choosing Di Rita's at No2 (The Old Bank)