

Di Rita's Roasts

DA VINCI FINE DINING AT N°2 (The Old Bank)

TWO COURSES £27.50
(STARTER & MAIN / MAIN & DESSERT)

-OR-

THREE COURSES £35.00
(STARTER, MAIN & DESSERT)

WHILE YOU WAIT...

VINO SPUMANTE £10.50

Indulge in a glass (125ml) of our exclusive Villa Sandi 'Il Fresco' Millesimato Prosecco

PANE E OLIO (VE) £5.50

Artisan bread, baked daily on site, served with extra virgin olive oil and balsamic glaze

ANTIPASTI MISTO (V*) £7.50 single

A true Italian grazing selection! Boscaiola & Kalamata olives, marinated artichoke hearts, sundried tomatoes and cream cheese filled baby bell peppers

£13.50
sharing

STARTERS

DI RITA'S PASTACINI £9.00

Heard of Arancini? Experience a new twist on the classic! Perfectly cooked pasta combined with sundried tomatoes, pecorino cheese, smoked pancetta, bechamel sauce and a hint of fresh chilli, served with our signature tomato sauce and homemade pesto - perfetto!

POLENTA DI VERDURE (VE) £9.00

Nutritious and delicious - our mixed vegetable polenta cake is packed full of flavour. Accompanied by sweet roasted peppers and our homemade romesco sauce.

BRODO DI POLLO £9.00

A real winter warmer! Rich and flavoursome chicken broth with organic chicken thigh pieces, free range egg, grana padano and spinach leaves - just like nonna used to make!

SALMONE AFFUMICATO £10.50

Velvety and flavourful, sustainably-sourced salmon gravadlax, served with a light and delicate smoked salmon mousse, beautifully balanced with sharp pickled cucumber.

SUNDAY ROASTS

CONTROFILETTO DI MANZO £22.00

Roast sirloin of grass-fed beef (served pink)
-DOC red wine gravy

LONZA DI MAIALE £21.00

Tender roast loin of free range pork, crackling
-apple cider gravy

PORCHETTA £22.00

A real treat - pork loin wrapped in pork belly, gently roasted to perfection, crackling
-apple cider gravy

ARROSTO DI NOCI (V*) £19.50

Di Rita's take on a nut roast - perfectly seasoned
mixed nuts, lentils, seeds & herbs
-vegetarian gravy

All roasts are served with braised savoy cabbage, crispy roast potatoes, oven roasted heritage carrots and a yorkshire pudding

SEAFOOD & PASTA

FILETTO DI BRANZINO £22.00

Pan seared, sustainably-sourced fillet of stone bass, served with lightly braised cavolo nero, dressed in cream of tomato sauce with borlotti beans and potato

PASTA ALL'AMATRICIANA DI MERLUZZO £19.00

Fresh handmade pasta with smoked pancetta, & delicate cod cheeks brought together beautifully in our signature passata sauce

SIDES

CAVOLOFIORE CON FORMAGGIO (V)

Cauliflower cheese with an Italian twist! Tender cauliflower enrobed in a rich creamy gorgonzola and cheddar sauce - baked to perfection!

VEGETALI CAPONATA (VE)

A taste of the Mediterranean - oven roasted aubergine, courgette, peppers and onion marinated in extra virgin olive oil and Italian herbs

INSALATA DI FINOCCHI E RAVANELLI (VE)

Fennel and radish salad with strong, bold flavours and vivid colours. Classically dressed in extra virgin olive oil, lemon juice and fresh parsley

ALL SIDES £6.00 EACH

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 to be vegan (VE) suitable for vegans and vegetarians

A discretionary service charge of 10% will be added to all final bills.

DESSERTS

TIRAMISU

£8.00

'Pick me up' - our signature Italian dessert made by layering mascarpone cream, espresso soaked savoiardi biscuits, caffè sambuca and marsala wine - pure bliss

PASTICCERIA E GELATO (V*)

£8.50

Select your favourite from our fresh patisserie counter and choose a scoop of gelato - ask a member of the team for today's patisserie options

JUST GELATO! (V)

£4.50

one scoop

Choose from:

Vanilla, Chocolate, Stracciatella, Hazelnut, Pistachio or Lemon Sorbet (VE)

£7.50

two scoops

TAGLIERE DI FORMAGGI

£9.00

Traditional Italian cheeses accompanied by our homemade basil butter grapes, celery and artisan crackers

Provolone Dolce - to Italian's as Cheddar is to Brits, cows milk cheese, sharp, buttery and nutty

Pecorino Piccante - traditional sheep's milk cheese studded with Calabrian chilli flakes for extra intensity

Gorgonzola Dolce - tangy and creamy, Italy's most famous blue cheese

All cheeses are available to purchase in our deli

Di Rita's Smaller Eaters

TWO COURSES £12.50 OR THREE COURSES £15.00
(DESIGNED FOR DINERS AGED TWELVE AND UNDER)

Antipasti Piccolo

A selection of cucumber, peppers, mortadella ham, baby buffalo mozzarella and our homemade pesto for dipping!

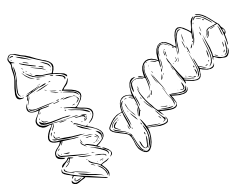
Sunday Roasts

Roast Beef
Roast Pork
Nut Roast (V)

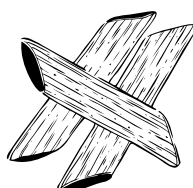
All roasts are served with roast potatoes, rainbow carrots, braised savoy cabbage and gravy

Pasta Personalle!

Choose your favourite pasta just the way you like it!



Fusilli



Penne



Farfalle

and select a sauce;

Homemade Pesto, Pomodoro (Tomato), Arrabiata (Spicy Tomato) or Plain

Gelato!

A scoop of organic gelato - choose from Vanilla, Chocolate or Stracciatella!