

# Di Rita's

AT NO2 (The Old Bank)

## Ciao e Benvenuto..

Di Rita's at No.2 (The Old Bank) has been established with simple and traditional values in mind. Offering a range of Italian dining experiences and providing a setting where the local community can come together to enjoy sustainable, quality food and beverages, we aim to offer an experience to everyone and extend a warm welcome to you as you dine with us in our Da Vinci Restaurant.

We're thrilled to release our Spring Menu for the Da Vinci Restaurant and hope you enjoy the dishes we have crafted for your enjoyment. We've worked closely with our suppliers to ensure we showcase some of the best seasonal produce available locally, including fresh herbs from our very own courtyard herb garden. Relax, unwind, take the evening at your own pace.

We hope you enjoy your evening with us and look forward to seeing you again soon.

## Buon Appetito!



Luigi Di Rita  
Executive Chef



Andrew Di Rita  
Chef/Owner

Please note that while we attempt to accommodate most dietary restrictions, there are instances where we cannot meet every limitation. Please speak to a member of staff regarding adaptations. (V) = Vegetarian (VE) = Vegan (V\*) can be adapted to be Vegetarian or Vegan

\*Menus and prices may be subject to change as we work with local producers providing fresh produce.

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

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## FOR THE TABLE

PRE-DINNER NIBBLES

### Pane e Olio (V/VE)

A range of our artisan breads (available in our Deli), Extra Virgin Olive Oil (DOCG)

5.5

### Antipasti Misto (V/VE\*)

Sundried tomatoes, marinated olives, artichoke heart, cheese filled baby bell pepper

7.5 (single) / 13 (sharing)

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## PRIMI

FIRST COURSE

### Carpaccio di Manzo

13

Delicately sliced aged fillet of beef, layered with rocket leaves, parmesan shavings and dressed in DOCG extra virgin olive oil and freshly squeezed lemon juice

### Insalata Tricolore (V)

12

A traditional salad of decadent and creamy Burrata mozzarella, succulent beef tomato and Di Rita's house pesto

### Capesante e Pancetta

14

Sustainably sourced pan-seared scallops, crispy prosciutto crudo (Parma ham) and a minted pea puree

### Formaggio di Capra (V)

11

Creamy, rich goat's cheese, lovingly breaded in our homemade sourdough breadcrumbs with Chef Luigi's fiery ginger and beetroot chutney

### Cavatelli Artigiano (V/VE)

11

Handcrafted cavatelli pasta using organic Italian flour, succulent and flavoursome marinated confit tomatoes, garlic and fresh basil

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## SECONDI

MAIN COURSE

### Filetto di Manzo

28 day aged fillet of beef (6oz) dressed with a zingy and light salsa verde, oregano and mascarpone potato croquettes, buttery asparagus

35

### Halibut e Gnocchi

Pan-seared halibut fillet with a lemon and fresh herb crust, cooked in DOC white wine, pan-fried gnocchi and British samphire

27

### Pollo e Gamberi

Tender free-range chicken breast filled with king prawns, garlic and herbs, dressed in cream of tomato sauce with potato cubes and borlotti beans, golden courgette bites

24

### Risotto Primavera (v\*)

Carnaroli rice combined with tender asparagus, smoked pancetta, kalamata olives and sundried tomatoes, cooked in a parsley cream

22

### Pasta al Verde (v/VE)

Fresh handmade pasta dressed in a delicate sauce of wild garlic, spinach and watercress, garnished with edible flowers

21

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## CONTORNI

SIDE DISHES

### Cavolfiore Impanato

Oven-roasted cauliflower florets, served with a kalamata olive pangrattato

### Bocconcini Zucchini

Crispy and crunchy, golden courgette bites

### Insalata Toscana

Tuscan-inspired bean and onion salad, fresh herbs, extra virgin olive oil and lemon juice

ALL SIDES 7

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## DOLCE

DESSERT

### Crème Brulee (v)

Smooth and creamy Italian custard, topped with caramelised sugar and seasonal fruit garnish

9

### Tiramisu (v)

The Classic! Savoiardi biscuits dipped in espresso, marsala and caffe sambuca, layered between a lightly sweetened mascarpone cream

9

### Pasticceria e Gelato (v\*)

Select from our fresh patisserie counter, organic gelato

9

### Tagliere di Formaggi (v)

A showcase of Italy's favourite cheeses; provolone, pecorino piccante and gorgonzola with artisan crackers

12

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## After Dinner Drinks

Please speak to a member of our front of house team to view our 'Da Vinci Code' after dinner drinks menu, including dessert cocktails, liqueurs, tea and coffee