

Di Rita's Roasts

DA VINCI FINE DINING AT N^o2 (The Old Bank)

TWO COURSES £29.50
(STARTER & MAIN / MAIN & DESSERT)

-OR-

THREE COURSES £37.00
(STARTER, MAIN & DESSERT)

WHILE YOU WAIT...

VINO SPUMANTE £12.50

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

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

single
£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 Chef Joshua's chilli sauce, served with our signature tomato sauce and homemade pesto - perfetto!

CAVATELLI ARTIGIANO £9.50

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

ZUPPA DEL GIORNO £9.00

Homemade Soup of the Day! Speak to a member of our Front of House team to find out today's flavour.

SALMONE AFFUMICATO† £11.50

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

SUNDAY ROASTS

CONTROFILETTO DI MANZO £24.00

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

LONZA DI MAIALE £22.00

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

PORCHETTA £24.00

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

ARROSTO DI NOCI (V*) £21.50

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

All roasts are served with savoy cabbage sauté, crispy roast potatoes, honey-glazed heritage carrots and a yorkshire pudding

SEAFOOD & PASTA

HALIBUT E GNOCCHI £26.00

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

PASTA AL VERDE (VE) £21.00

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

SIDES

ROAST POTATOES (VE)†

A generous portion of our crispy roast potatoes, seasoned with garlic and rosemary

CAVOLOFIORE CON FORMAGGIO (V)

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

YORKSHIRE PUDDINGS (V)

Looking for that Yorkie fix?
Add a bowl of 4 Yorkshire Puddings to your table

ALL SIDES £7.00 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 for vegans (VE)= suitable for vegans and vegetarians. †=Gluten Free

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

DESSERTS

TIRAMISU

£9.00

'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*)

£9.50

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)

£4.75

one scoop

Choose from:

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

£8.50

two scoops

TAGLIERE DI FORMAGGI

£12.00

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 £15.00 OR THREE COURSES £19.50
(DESIGNED FOR DINERS AGED TWELVE AND UNDER)

Antipasti Piccolo

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

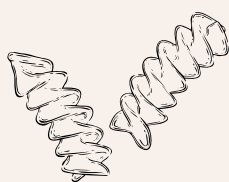
Sunday Roasts

Roast Beef
Roast Pork
Nut Roast (V)

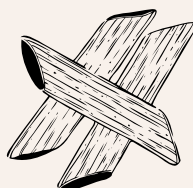
All roasts are served with roast potatoes, rainbow carrots, braised savoy cabbage and gravy

Pasta Personalle!

Choose your favourite pasta just the way you like it!



Fusilli



Penne



Farfalle

and select a sauce;
Homemade Pesto, Pomodoro (Tomato) or Plain

Gelato!

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