

Pizza Pasta Menu

Our mission is to provide our customers with an unforgettable culinary experience that celebrates the vibrant flavours of Italy, while delivering exceptional quality & impeccable service.

We have created a relaxed yet stylish environment for everyone to embrace here at Di Rita's No.2 The Old Bank.

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

Stuzzichini

(Pre-Dinner Nibbles)

5.5 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, pecorino piccante & artisan bread

Calamari Board

Fresh, light & crispy Calamari, garlic & herb mayonnaise

Garden Board (V*)

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

Single Person 12

Sharer (2 people) 23

Please be advised that our dishes may contain allergens, please speak to a member of our team for more information.

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, homemade tomato sauce using the finest Italian tomatoes & fresh mozzarella.

Margherita (V*)	14.9	Calzone	17.5																																								
The classic – our tomato sauce, mozzarella & basil leaves		Folded pizza with prosciutto (cooked ham), mixed peppers, smoked garlic & mozzarella																																									
Vegetariana (V*)	16.5	Marinara	17.9																																								
Marinated peppers, onion, aubergine, courgette, tomato sauce & mozzarella		Rio Mare Tuna, red onion, kalamata olives, tomato sauce & mozzarella																																									
Mediterranea (V)	16.5	San Danielle	17.9																																								
Marinated artichoke hearts, sliced courgette, tomato sauce, Di Rita's house pesto & mozzarella		Prosciutto (cured), grana padano, rocket leaves, tomato sauce & mozzarella																																									
Quattro Formaggi (V)	17.9	<div style="border: 1px solid black; padding: 10px;"> <p>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.</p> <table border="0"> <tbody> <tr> <td>Meatballs</td> <td>3</td> <td>Ham</td> <td>3</td> </tr> <tr> <td>Prosciutto</td> <td>3</td> <td>Salami</td> <td>3</td> </tr> <tr> <td>Rio Mare Tuna</td> <td>3</td> <td>Anchovies</td> <td>2</td> </tr> <tr> <td>Artichoke</td> <td>2</td> <td>Med. Veg</td> <td>2</td> </tr> <tr> <td>Mixed Peppers</td> <td>1</td> <td>Red Onion</td> <td>1</td> </tr> <tr> <td>Fresh Tomato</td> <td>1</td> <td>Mushrooms</td> <td>1</td> </tr> <tr> <td>Olives</td> <td>1</td> <td>Rocket Leaves</td> <td>1</td> </tr> <tr> <td>Free Range Egg</td> <td>1</td> <td>Grana Padano</td> <td>2.5</td> </tr> <tr> <td>Gorgonzola</td> <td>2.5</td> <td>Pecorino Piccante</td> <td>2.5</td> </tr> <tr> <td>Fresh Chilli</td> <td>0.5</td> <td>Fresh Garlic</td> <td>0.5</td> </tr> </tbody> </table> </div>		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 Piccante	2.5	Fresh Chilli	0.5	Fresh Garlic	0.5
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Four cheeses! Our traditional sourdough base topped with gorgonzola, grana padano, spicy pecorino & mozzarella																																											
Calabrese	17.5																																										
Spicy salami, sliced red onion, kalamata olives, tomato sauce & mozzarella																																											
Di Rita's Special	17.9																																										
Di Rita's signature pork & beef meatballs, fresh chilli, tomato sauce & mozzarella																																											
Capricciosa	17.9																																										
Prosciutto (cooked ham), mushrooms, free range sliced boiled egg, tomato sauce & mozzarella																																											
Puttanesca	16.5																																										
Anchovies, capers, kalamata olives, fresh chilli, tomato sauce & mozzarella																																											

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	17.5
Spaghetti – smoked pancetta, grana padano, free range egg	
Tagliatelle con Vegetali (V*)	17.5
Egg tagliatelle - marinated onion, pepper, aubergine and courgette, homemade tomato sauce	
Fusilli alla San Giovannina	17.5
Fusilli – olives, capers, anchovies, white wine, tomato sauce	
Linguine allo Scoglio	21
Linguine – mixed seafood & shellfish, white wine, tomato sauce, chilli	
Paglio e Fieno con Gogonzola e Pollo	18
Green & yellow egg tagliatelle – diced chicken, gorgonzola cream sauce, rocket leaves	
Girasole di Coniglio di Tartufo	19
Sunflower shaped ravioli – rabbit ragu filling, lemon butter, truffle oil >	
Lilly e il Vagabondo (Lady & the Tramp)	17.5
Spaghetti – Di Rita’s signature pork and beef meatballs, homemade tomato sauce, basil >	
Cannelloni con Ricotta e Spinaci (V)	16.5
Fresh pasta sheets – rolled with ricotta & spinach, tomato and cream sauce >	
Risotto Marinara e Ortaggi	21
Arborio rice – king prawns, salmon, white fish, courgette and spinach >	
Risotto Luigi	22.5
Arborio rice – diced aged fillet of beet, onion, mushrooms, peppers, chilli, tomato sauce	

Carni

(meat)

Cotoletta di Pollo con Spaghetti Napoli	22
Butterflied chicken breast, breaded in our own sourdough breadcrumbs, fresh fried chilli & garlic, served with Spaghetti, our signature tomato sauce, basil	
Pollo al Marsala	21
Butterflied chicken breast, marsala wine cream sauce, served with a side of 'Patate al Forno'	
Filetto Luigi (6oz)	32
Aged fillet steak, gorgonzola cream sauce, served with a side of 'Patate al Forno'	
Filetto al Marinato (6oz)	31
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	7
Pan-fried mushrooms, smoked pancetta & garlic butter	
Vegetali Caponata	7
Oven baked peppers, onion, aubergine and courgette, olive oil, garlic & herbs	
Pane con Aglio e Burro	7
Our signature sourdough pizza base, stretched & smothered in garlic butter & oregano	
Patate al Forno	7
Oven roasted potatoes, marinated in garlic, rosemary & oregano	
Insalata Stagioni	7
Seasonal salad, homemade dressing	

(V)=suitable for vegetarians (V*)=suitable for vegetarians/can be adapted for vegans (VE) suitable for vegans.

Many of our dishes are suitable for gluten intolerance or can be adapted, please speak to a member of our team for more information.

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