

“A tavola non s’invecchia” (proverb);

“At the table, one does not grow old”

ANTIPASTI

In Italy, it is customary to begin a meal with antipasti - light bites to whet the appetite.

ANTIPASTI SHARING SELECTION *for two* 1,168kcal £32
burrata, olives and focaccia

BURRATA (v) 146kcal £19
with black olive crumbs on a red chicory salad
with honey & lemon dressing

FOCACCIA GENOVESE (v) 628kcal £7
with extra virgin olive oil and balsamic vinegar

FOCACCIA MARGHERITA (v) 568kcal £12
with fresh tomato and creamy stracciatella cheese

NOCELLARA OLIVES (vg) 121kcal £6

MAGARI!

When a pasta dish brings such pleasure that you wish you had a second stomach for another serving, you might wistfully utter: “magari...”



PASTA

PASTA SHARING SELECTION *for two* £90

Try any 3 of our pasta dishes. Allow us to recommend a varied selection of Pasta Evangelists favourites, or feel free to choose your own.

SPICY LOBSTER SPAGHETTONI 482kcal £46
half lobster, semi-dried tomato, basil

SPAGHETTI WITH CLAMS 863kcal £36
palourde clams with Sauvignon Blanc, parsley & garlic

SPAGHETTI WITH DATTERINI TOMATO SAUCE £22
our datterini tomatoes come from Sicily and are distinguished by their sweetness (vg) 378kcal
ADD BURRATA (NON-VG) 128kcal £9

GIGLI WITH PISTACHIO PESTO (vg) 863kcal £28
with basil, lemon and sweet chilli jam

PAPPARDELLE WITH BEEF RAGÙ 611kcal £32
slow-cooked, with hand-cut Hereford beef, garnished with Parmesan

SALMON CARBONARA 721kcal £32
a twist on a classic; hot-smoked Scottish salmon, creamy ricotta & egg yolk sauce

STRACCHINO CHEESE, DELICA PUMPKIN & WALNUT RAVIOLI 678kcal £32
with sage butter sauce and Parmigiano-Reggiano DOP

PACCHERI WITH SPICY CHICKEN 545kcal £29
with Taggiasche olives, red pepper and chilli, this ‘cacciatore’, meaning ‘hunter’, is one of our Chef Mario’s most beloved family dishes

ADD FRESHLY GRATED URBANI BLACK TRUFFLE TO ANY PASTA £7
20kcal



Italy is home to hundreds of unique pasta shapes, from ribbons and tubes, to twists, shells, sheets and stuffed varieties. We hope you discover a new favourite today.

Buon appetito!



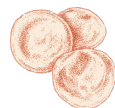
PAPPARDELLE
from the verb pappare,
to ‘gobble up’



PACCHERI
from the Neapolitan
slang for ‘slap’



SPAGHETTONI
lengths of cord



RAVIOLONI
large, round ravioli

SIDE SALADS

WILD ROCKET SALAD (v) 199kcal £9
rocket, 24 month aged Parmigiano Reggiano

CRISPY SALAD (vg) 102kcal £9
with carrots, curly kale, red and white cabbage
and a mustard grain dressing

DOLCI

TIRAMISÙ 474kcal £12
the iconic Italian dessert, with coffee
and dark chocolate

CRÈME BRULEE 671kcal £12
Madagascan vanilla custard,
demerara sugar crust

(v) vegetarian
(vg) vegan

Adults need around 2000kcal a day. If you have any food allergies, special requirements or additional requests, please speak to a member of our team before placing your order. These recipes may contain nuts, as well as other allergens. A discretionary service charge of 12.5% will be added to your bill. VAT is charged at the applicable rate. Harrods and Pasta Evangelists monitor suppliers and do not knowingly serve dishes containing genetically modified ingredients.

Have delicious fresh pasta sent to your home at pastaevangelists.com or visit our Pasta Evangelists counter in the Food Hall to explore more of our pasta in Harrods.

Share your experience by tagging #PastaEvangelists



i ta lia ni tà

The essence of Italianness; the enduring character, spirit and rituals of Italy

DRINKS

Carefully chosen to suit the unique flavours of our pasta. We'd love to recommend a drink to go with your dish.



APERITIVI

- BELLINI £15
prosecco, peach nectar
- APEROL SPRITZ £15
Aperol, prosecco, soda
- CAMPARI SPRITZ £15
Campari, prosecco, soda
- NEGRONI £15
gin, Campari, sweet vermouth, orange slice
- PASSIONFRUIT BELLINI £15
passionfruit infused syrup, Prosecco Bisol
- RUBUS FIZZ £15
Chambord, pink gin, soda water, lime
- LA PASSIONE £15
Passoa, Prosecco Bisol, lemonade

CLASSIC COCKTAILS

- MIMOSA £15
prosecco, orange juice
- KIR ROYALE £20
Champagne with Cassis
- ROSSINI £15
strawberry purée, prosecco
- CLASSIC G&T £15
Gordon's gin, Fever-Tree tonic, lime wedge
- PINK G&T £15
pink gin, Fever-Tree tonic, mint sprig

CHAMPAGNE & PROSECCO

- JEIO PROSECCO £11 / £60
BISOL Valdobbiene, Italy
- JEIO PROSECCO ROSÉ £13 / £65
BISOL Veneto, Italy
- BLANC DE BLANCS £16 / £70
Ferrari Maximum Brut, 2021
- BARON DE VILLEBOERG £17 / £80
Champagne Brut, France NV

WHITE WINES

- SILENZI BIANCO, VERMENTINO, NURAGAS £11 / £39
PALA Sardinia, Italy 2021
- MODELLO, PINOT GRIGIO £14 / £45
MASI Veneto, Italy 2021
- CHARDONNAY £15 / £48
TORMARESCA Apulia, Italy, 2022
- GAVI DI GAVI LA MEIRANA, CORTESE, BROGLIA Piedmont, Italy, 2021
- MICHEI SAUVIGNON BLANC £18 / £56
TENUTA J. HOFSTÄTTER Sud-Tyrol, Italy, 2021

NON-ALCOHOLIC COCKTAILS

- MINT LEMONADE £9
lime juice, mint, lemonade
- IL PESCO £9
peach infused syrup, black tea, fresh orange slice
- GRANATINA £9
grenadine, lime, ginger ale

SOFT DRINKS

- STILL WATER small / large £4.95 / 6.95
- SPARKLING WATER small / large £4.95 / 6.95
- ORANGE JUICE 90kcal £8
- APPLE JUICE 103kcal £8
- COKE, DIET COKE, COKE ZERO £4.95
- SPRITE 46kcal £4.95
- FANTA £4.95
- FEVER TREE TONIC WATER / LEMONADE £4.95
- GINGER ALE £4.95

RED WINES

- SYRAH £11 / £39
FEUDO ARANCIO Sicilia, 2021
- MONTEPULCIANO D'ABRUZZO £13 / £48
LA VALENTINA Abruzzo, 2021
- TERRE DI SAN LEONARDO £14 / £52
CABERNET SAUVIGNON, MERLOT, CARMENÈRE
Trentino, 2019
- PÈPPOLI, CHIANTI CLASSICO, SANGIOVESE £20 / £70
ANTINORI Tuscany, Italy, 2020
- BAROLO, NEBBIOLO £28 / £110
PRUNOTTO Piedmont, 2019
- ROSÉ 175ml / bottle
- M THE MINUTY, GRENACHE, CINSULT, SYRAH, TIBOUREN £14 / £55
CHÂTEAU MINUTY Provence, 2022
- BEERS
- PASTA EVANGELISTS LAGER 440ml £6.95
- BIRRA MORETTI LAGER 330ml £6.95

HOT DRINKS

- ESPRESSO 2kcal £5.25 / £5.95
- MACCHIATO 8kcal £5.25 / £5.95
- LATTE 136kcal £6.50
- CAPPUCCINO 96kcal £6.50
- FLAT WHITE 87kcal £6.50
- ENGLISH BREAKFAST £6.25
- EARL GREY £6.25
- FRESH MINT TEA £6.25