

CUCINA BETTINA



Sharing Plates & Starters

Crispy Squid rings, and King Calamari
in golden breadcrumbs fried Prawns in
tempura £30/serves two

Tomato Tartare emulsified with extra virgin
olive oil served on creamy burrata
pugliese, with Aubergine parmigiana on
toasted sourdough £30/serves two

Arancini from Sicily served with
datterino tomato sauce & courgette
£27/serves two

Some of our products contain allergens, and there is a risk of cross-contaminations
A 15% discretionary service charge will be added to your bill

ITALIAN KITCHEN

CUCINA BETTINA



Chef's Special

Capri's prawns with artichoke's heart in white cream £23

Amalfi 's prawns with fresh cherry tomato £23

*Handmade crab & lobster ravioloni with cherry tomato garlic sauce recipe £25

Signature gnocchi stuffed with truffle in parmesan creamy £20

Beetroot gnocchi stuffed with goat cheese in parmesan creamy sauce £19

Spinach gnocchi stuffed with ricotta in datterino tomato sauce £18

All the ingredients that make up our dishes are fresh and personally selected by Chef Bettina. Our pasta is fresh and egg-based, and each shape is designed to perfectly enhance and blend with the flavors. We wish you a pleasant tasting experience

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I T A L I A N K I T C H E N

Main sea

Tuna Venice tubettone with green & black olives, garlic, chilli, cappers and tomato sauce £23

Napoli's spaghetti with mussels, garlic, parsley chilli and cherry tomato £22

Puglia's Sundried tomato with Anchovies in oil & black olive and a pinch of chilly £22

Genoa's Basil pesto with Anchovies in oil and green olive and a pinch of lemon £22

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Main Land

Paccheri Carbonara winner edition with truffle, pecorino cheese and raw egg £23

Tagliatelle alla Bolognese handmade, ground beef slowly cooked according to italian tradition £23

Spaghetti Cacio & Pepe, from the oldest Roman recipe, the king pecorino cheese mixed with caciocavallo cheese, and black peppercorn £21

*Handmade Beef shin lasagna with salad £23

Your favourite pasta 's shape in datterino sauce with meatballs or chicken as you like £21

Signature spicy arrabbiata in fresh datterino tomato sauce £19 (Veg)

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Gourmet Side Dish

Avocado nest's Prawns , juicy prawns marinated in lemon honey chilly and crisp breadcrump, wrapped in avocado slide's £17

Carpaccio Burrata, slides of mature & juicy tomato from Sorrento, extra virgin olive oil and a pinch of cappers from Salina £18

Burrata tartare, tomato brunoise & avocado mixed with juicy lemon maldon salt and black peppercorn saosoned with extra virgin olive oil £20

Tuna tartare, tender tuna in olive oil mixed with avocado lemon juicy, black pepper maldon salt & green olive £19

Flower's salad mozzarella & tomato in slide seasoned with extra virgin olive oil, balsamic glaze and maldon salt £16

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Pizza

New!!! Farm Margherita pizza :
ingredients: tomato mozzarella grated
parmesan our new friarielli vegetables
tipical from Italy £18

Clemence Pizza ingredients : tomato
mozzarella grated parmesan basil pesto
& burrata £18

Spicy Market Pizza ingredients: tomato
mozzarella grated parmesan spicy chilly
& salami £17

Shepherd Margherita Pizza ingredients:
tomato mozzarella grated parmesan
fresh basil & mushroom artichoke mix
olive £17

Margherita Classic Pizza
ingredients: tomato mozzarella
grated parmesan & fresh basil £16

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Dessert

Pistachio

Faboulus mix with sparkling chocolate
mix with crunchy bisscuit £11

Double Three Chocolate

Faboulus mixed white dark and milk
chocolate mix with crunchy bisscuit £10

Tiramisu' Savoiardi cookies mascarpone
cream chocolate& coffee £9

Crema Catalana

Custard topped with caramelazied sugar £9

Spirit Pairings

Disaronno Vecchia Romagna Limoncello
Frangelico Amaro del capo 50ml/£8

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LUNCH MENU

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PASTA - SALAD - DRINK

Rigatoni Arrabbiata, fresh tomato sauce, chilli and basil +rocket salad with soft drink £20.50
With a glass of white/red wine (125ml)
or Italian Beer £25.00

Beef lasagna with rocket salad +soft drink £20
With a glass of white/red wine (125ml)
or Italian beer £28.50

Spaghetti meatballs (Halal) in red tomato sauce with rocket salad + soft drink £20.50
With a glass of white/red wine (125ml)
or Italian Beer £25.50

Caprese Salad, fresh mozzarella, tomato, extra virgin oil and basil leaves £16.00

Tuna Salad with green olives, cherry tomatoes, rocket salad, extra virgin olive oil £17.00

A glass of white or red wine 125ml/£6.50
Italian Beer £6
San Pellegrino or soft drink £2.50

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