



casa  
**bardotti**  
pizzeria

# SPRITZ AND COCKTAILS

Campari/ Aperol Spritz	7.50
Martini Bianco Spritz	7.50
Strawberry Pimms	8.00
Long Island	8.50
Caipirinha	8.50
Caipiroska	8.50
Espresso Martini	7.50
Gin Tonic	7.50
Negroni	8.50
Margarita	7.50
Bellini	8.00
Mojito	7.50
Fruit based Virgin Cocktail	6.50



## APERITIVO TIME

**Serves - 2**

**Includes:**

2 Spritz  
Assorted board of Aperitivi

**21.50**

## APERICENA

**Serves - 4**

**Includes:**

4 Spritz  
Assorted board of Aperitivi

**38.50**

## ANTIPASTI TOWER

**Serves - 6**

**Includes:**

Assorted Antipasti and a bottle of  
Prosecco

**46.50**

# ANTIPASTI - SMALL DISHES

	Allergens	
<b>PANE E OLIVE</b>	GW	5.80
Bread Basket with assorted Olives and EVO Oil to dip		
<b>GNOCCO FRITTO, PARMA E INTINGOLI</b>	GW, E, MU	9.50
Deep Fried Pizza Dough, Parma Ham and assorted dips		
<b>FRITTURA DI CALAMARI E SALVIA</b>	GW, MO	8.50
Deep Fried Squid Rings and Sage Fritters		
<b>ARANCINI DI MOZZARELLA FILANTE</b>	GW, E, M	7.50
Melting Mozzarella Arancini on Tomato and Basil		
<b>BRUSCHETTA CLASSICA AL POMODORO E BASILICO</b>	GW, E, M	6.50
Classic Tomato and Basil Bruschetta ( Spoonful of Burrata for £ 2.50 )		
<b>FRITTURA DI ZUCCHINE E SALSA AL PARMIGIANO</b>	GW, M, E, MU	6.75
Courgettes Fritters and Parmesan Dip		
<b>FRITTURA MISTA DI TERRA</b>	GW, E, M	11.80
Fried Panzerotti, Arancini, Ham Croquettes and Porcini Fritters		
<b>FRITTELLE DI BACCALA'</b>	GW, E, M	8.50
Salted Cod Fritters on Tomato and Basil		

**GW** : Cereals containing Gluten or Wheat, **Cr** : Crustaceans, **E** : Egg, **F** : Fish, **P** : Peanuts, **S** : Soybeans, **M** : Dairy, **N** : Nuts, **C** : Celery, **Mu** : Mustard, **Ss** : Sesame Seeds, **Sd** : Sulphur Dioxyd, **L** : Lupin, **Mo** : Molluscs

# PASTA E RISOTTI

	<b>Allergens</b>	
<b>SPAGHETTI CARBONARA</b>	GW, E, M	10.80
Pancetta, Egg Yolk and Black Pepper		
<b>LA LASAGNA</b>	GW, E, M, C	13.80
Classic Beef Lasagne with slow cooked Beef Ragout		
<b>PAPPARDELLE ALL ANATRA</b>	GW, E, M	14.90
Fresh Pappardelle with slow cooked Duck Ragout		
<b>GNOCCHI POMODORO E OLIVE (V)</b>	GW,E, M	9.70
Potato Dumplings, fresh Tomato and Black Olives		
<b>GNOCCHI AI MOSCARDINI UBRIACHI</b>	GW, E, MO,	12.80
Potato Dumplings with Red Wine stewed Baby Octopus		
<b>MACCHERONI AI PORCINI E SALSICCIA AL FINOCCHIETTO</b>	GW, E, M	15.50
Sauteed Cepes Mushrooms Maccheroni and Fennel Sausage		
<b>PAPPARDELLE BOLOGNESE</b>	GW, E, M	12.80
Slow Cooked Beef Ragout in Red Wine		
<b>LINGUINE AL GRANCHIO</b>	GW, E, M, CR	15.90
Fresh Linguine Pasta and spicy Crabmeat		
<b>RISOTTO AI FRUTTI DI MARE</b>	GW, E, M, CR	19.50
Assorted Seafood Risotto		
<b>RISOTTO AL POMODORO LIMONE E RICOTTA</b>	GW, E, M,	12.50
Lemon Tomato Risotto and Ricotta		

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# INSALATE

	Allergens	
<b>CLASSIC CAESAR SALAD</b>	M, MU, GW, E	9.50
with Pancetta, grilled Chicken and soft boiled Egg		
<b>CRUDAIOLA DI ZUCCHINE E PARMIGIANO</b>	E, M, MU	9.50
Raw Courgette Salad with Rucola and Parmesan Shavings		
<b>LA TRICOLORE</b>	MU	8.50
Tricolore Salad with Tomato, Mozzarella, Olives and Avocado		
<b>INSALATA ALL'ERBETTE</b>	MU	6.50
Mixed Herbs Salad and Lemon Dressing		

# SECONDI - MAINS

<b>FRITTO MISTO DI MARE</b>	GW, F, CR, MO	19.50
Assorted deep fried Seafood		
<b>BACCALA ALLA PUTTANESCA E POLENTA</b>	GW, F	18.75
Baked salted Cod in Tomato, Olives, Oregano and Capers		
<b>PORCHETTA E PATATE</b>	MU, GW	12.50
Wood fired stuffed Pork Roast and roast Potatoes		
<b>POLLO ALLA MILANESE</b>	GW, E, M	13.50
Breaded Chicken Escalope, served with either a Salad or Chips		

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# PIZZA ROSSA

## Allergens

### MARGHERITA (V)

GW, M

7.60

Tomato, Mozzarella, Basil

### FIorentina (V)

GW, E, M

8.80

Tomato, Mozzarella, Spinach and runny Egg

### PRIMAVERA

GW, M

12.50

Tomato, Mozzarella, Asparagus, Rucola and Parma Ham

### PEPERONITY

GW, M

10.90

Tomato, Mozzarella and spicy Salame

### PARMIGIANA (V)

GW, M

9.50

Tomato, Mozzarella and Aubergines Parmigiana

### CAPRICCIOSA

GW, M

12.60

Tomato, Mozzarella, Ham, Mushrooms, Artichokes

### CALZONE SAPORITO

GW, M

12.60

Stuffed Calzone with Mozzarella, Tomato, Salame, Mushroom and cooked Ham

# PIZZA BIANCA

## Allergens

### QUATTRO FORMAGGI (V)

GW, M

8.90

Four Cheese, Scamorza, Gorgonzola and Cheddar

### PORCINA (V)

GW, M

12.50

Truffle scented Porcini Mushrooms and Mozzarella

### BELLE POPPE

GW, M

9.80

Fresh Sausage, Mozzarella, Red Onion and smoked Scamorza

### VALSESIANA

GW, M, N

10.90

Gorgonzola, Mozzarella Speck and Walnut

### VEGETARIANA (V)

GW, M

9.60

Mozzarella, Mushroom, Spinach, Artichokes, Asparagus and Aubergine

### BURRATA

GW, M

13.50

Parma Ham, Mozzarella Rucola and fresh Burrata

### PATATE E SALSICCIA

GW, M

12.80

Fresh Sausage, Mozzarella, Potato and Rosemary

### CAPRESE

GW, M

12.50

Cherry Tomato, Basil, EVO Oil and Buffalo Mozzarella

# MAKE YOUR OWN PIZZA

	<b>Allergens</b>	
<b>ROSSA - MARGHERITA BASE (V)</b>	GW, M	<b>7.60</b>

Classic Tomato and Mozzarella base

<b>BIANCA - QUATTRO FORMAGGI (V)</b>	GW, M	<b>8.90</b>
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Four Cheese, Scamorza, Gorgonzola and Cheddar

## EXTRAS

• Buffalo Mozzarella	M	2.50
• Burrata	M	2.50
• Gorgonzola	M	1.50
• Goat Cheese	M	1.50
• Scamorza	M	1.50
• Truffle Oil		0.90
• Aubergines		1.50
• Porcini Mushrooms		2.50
• Button Mushrooms		1.50
• Black Olives		1.50
• Artichokes		1.50
• Seafood	CR, MU	3.50
• Anchovies	F	2.00
• Tuna	F	2.50
• Smoked Salmon	F	2.50
• Spicy Spianata Salami	GW	2.50
• Cooked Ham	GW	2.00
• Parma Ham	GW	2.00
• Mortadella	GW	2.50
• Salame Milano	GW	2.50
• Sausage	GW	2.50
• Chicken		2.00
• Egg	E	1.50

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# VEGAN PASTA

## Allergens

**GNOCCHI, PORCINI AL TARTUFO E NOCI** GW, N 11.50

Eggless Potato Gnocchi, Cepes, Walnut and Truffle Oil

**TAGLIATELLA CAVOLO NERO E CREMA DI MAIS** GW 9.50

Stewed Cavolo Nero Tagliatelle with Potato and Sweetcorn Cream

# VEGAN PIZZAS

**FRESCA** GW, N 9.50

Vine Cherry Tomato, Basil, Minted Courgette and Balsamico

**CAPPERINA** GW, SS, SD 11.50

Tomato, Vegan Cheese, Aubergines, Capers and Rucola

**VEGANA** GW, SS, SD 9.50

Tomato, Sun Dry Tomato, Olives and Garlic

**ZUCCONA** GW, SS, SD 11.50

Pumpkin, Vegan Feta, Pistachio and Basil

**AMOROSA** GW, SS, SD 9.50

Aubergines, Tomato, Lemon Tahini and Rose Harissa

# SWEETS

## Allergens

### SALAME AL CIOCCOLATO

GW, E, M 5.50

Dark Chocolate with Cookie Crumbs mixture into the shape of a salami

### PANNA COTTA ALLA VANIGLIA E FRUTTI DI BOSCO

GW, M, N 5.50

Vanilla Panna Cotta with Berries and roasted Pistachio

### TIRAMI SU - CASA BARDOTTI SPECIAL

GW, M, E 5.50

Family's own recipe " Like Mamma"

### CALZONE BANANA E NUTELLA

GW, N, M 8.00

Stuffed Calzone with Nutella and baked Bananas

### DELIZIA PERA E RICOTTA

GW, E, M 4.50

Pear and Ricotta Cake

### CANNOLO SICILIANO

GW, M, N 4.50

Cannolo Shell filled with Sweet Ricotta and Pistachio

### BROWNIE AL CIOCCOLATO

5.50

Chocolate Fudge Brownies **(Vegan and Gluten Free)**

# DRINKS

## BUBBLES

	175ml	Bottle
Prosecco Villa Giulietta	7.80	29.50

## WHITE

Trebbiano d'Abruzzo	7.50	26.50
Pinot Grigio Ai Galli	7.70	27.00
Falanghina Terre di Chieti	7.50	26.50
Sauvignon Blanc Veneto	7.00	25.00
Chardonnay Ai Galli	7.50	27.00

## ROSE

Merlot rose'	7.00	22.00
Pinot Grigio Blush delle Venezie	7.50	25.00

## BEER

Birra Peroni Rossa	3.90
Birra Nastro Azzurro	3.90
Birra Moretti	3.90
Birra Peroni Zero (Alcohol free)	3.90
Camden Hells Lager Beer	4.20
Cider Strawberry and Lime	3.90

## RED

	175ml	Bottle
Sangiovese Rosso IGT Rubicone	7.60	27.00
Valpolicella classico DOC Riserva	8.00	37.50
Montepulciano D' Abruzzo	7.80	27.60
Chianti Rosso Barone DOC	7.80	35.90
Nero d'Avola Andrero	8.00	34.50

## DIGESTIVO

Limoncello	4.50
Grappa	5.00
Montenegro	4.50
Averna	4.50
Del Capo	4.50
Liquizia	4.50

\*All wine by the glass are served in 175ml glasses as standard, 125ml measurements are available

[WWW.CASABARDOTTI.CO.UK](http://WWW.CASABARDOTTI.CO.UK)



casa  
**bardotti**  
cucina italiana