

Freshly Made Lasagna

BEEF LASAGNA 12

Layers of fresh egg pasta,
bolognese sauce, bechamel sauce
& parmesan

VEGETABLE LASAGNA (V) 11

Layers of fresh egg pasta with
roasted vegetables, bechamel sauce
& parmesan

Paninis

**TOMATO, BASIL & CREAMY
MOZZARELLA SANDWICH (V)** 9

Tomato, basil, rocket &
mozzarella within a freshly
baked focaccia bread

**MORTADELLA, ROCKET & CREAMY
MOZZARELLA SANDWICH** 10

Pistachio mortadella, rocket,
mozzarella & chilli pesto within
a freshly baked focaccia bread

**PROSCIUTTO, TOMATO & TALEGGIO
MOZZARELLA SANDWICH** 10

Prosciutto crudo, mozzarella, taleggio,
basil & tomato within a freshly baked
focaccia bread

Drinks

WATER 2.5

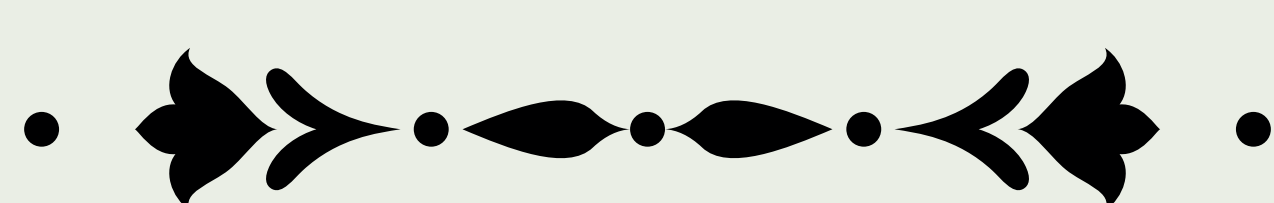
SPARKLING WATER 2.5

APPLE JUICE 3.5

ORANGE JUICE 3.5

COKE 3.5

DIET COKE 3.5



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Our Pasta

AT LA TUA PASTA'S LONDON PASTIFICIO
WE MAKE THE UK'S MOST AWARDED FRESH PASTA.
HERE IS HOW IT GETS TO YOUR PLATE:

6PM

We chop, marinate, slow-cook, braise and roast various ingredients to combine into our wide selection of fillings.



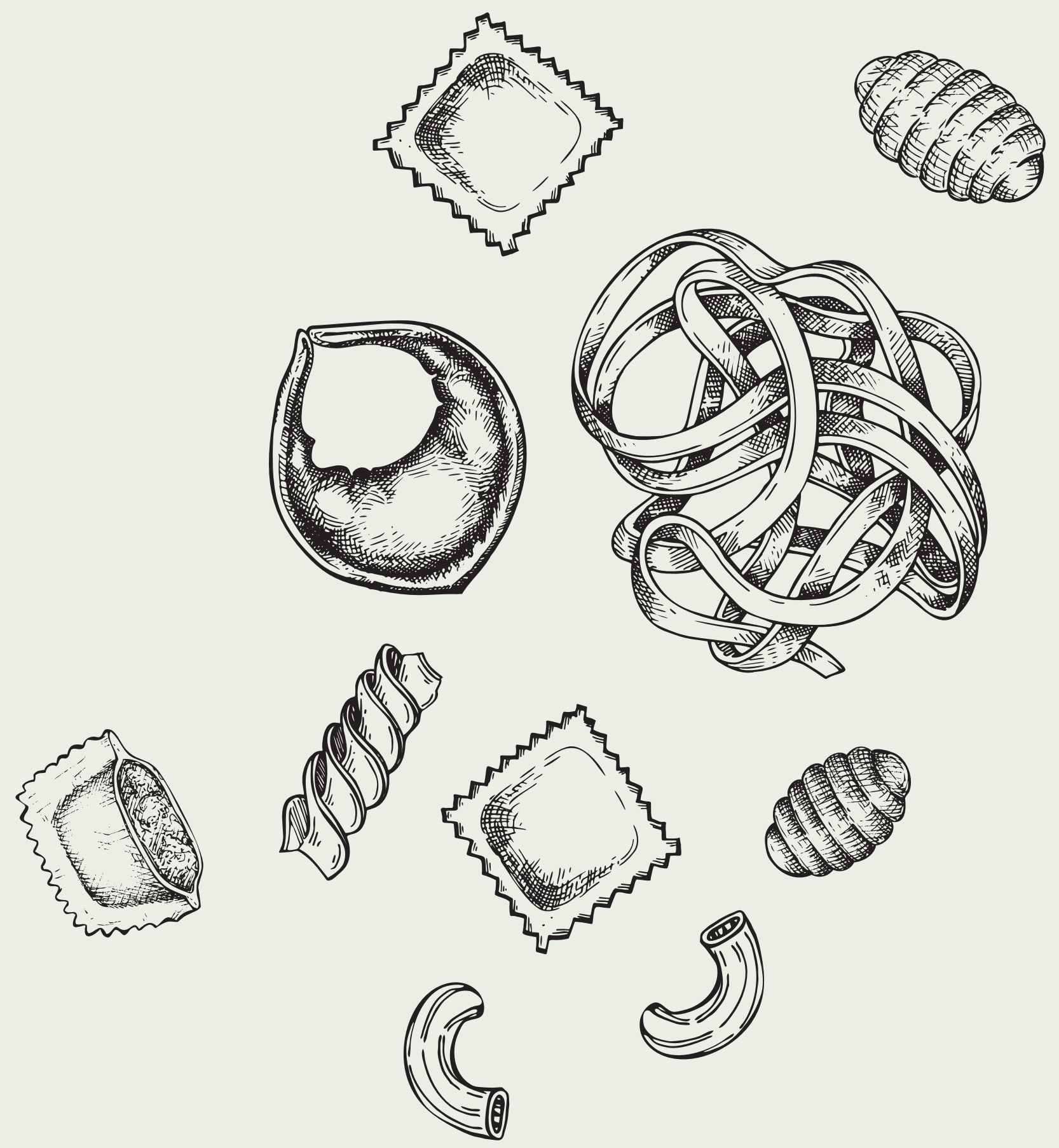
9PM

The pasta dough is made with the finest "00" and durum wheat flour with free-range eggs.



12AM

We meticulously hand-fold every piece of Tortelloni, which enables us to incorporate more fresh filling. Following that, we press the pasta and carefully seal it before packing it ready for our drivers.



5AM

Our vans pick up the orders and leave the Pastificio heading to Bicester Village.

