

## *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

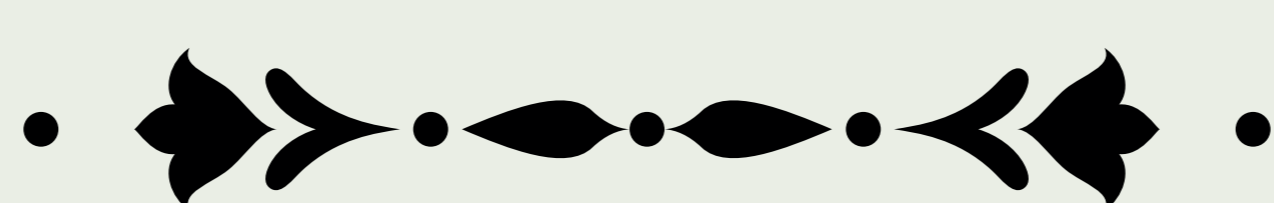
Pistachio mortadella, rocket,  
mozzarella & chilli pesto within  
a freshly baked focaccia bread

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

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

## *Drinks*

<b>WATER</b>	2.5
<b>SPARKLING WATER</b>	2.5
<b>APPLE JUICE</b>	3.5
<b>ORANGE JUICE</b>	3.5
<b>COKE</b>	3.5
<b>DIET COKE</b>	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.



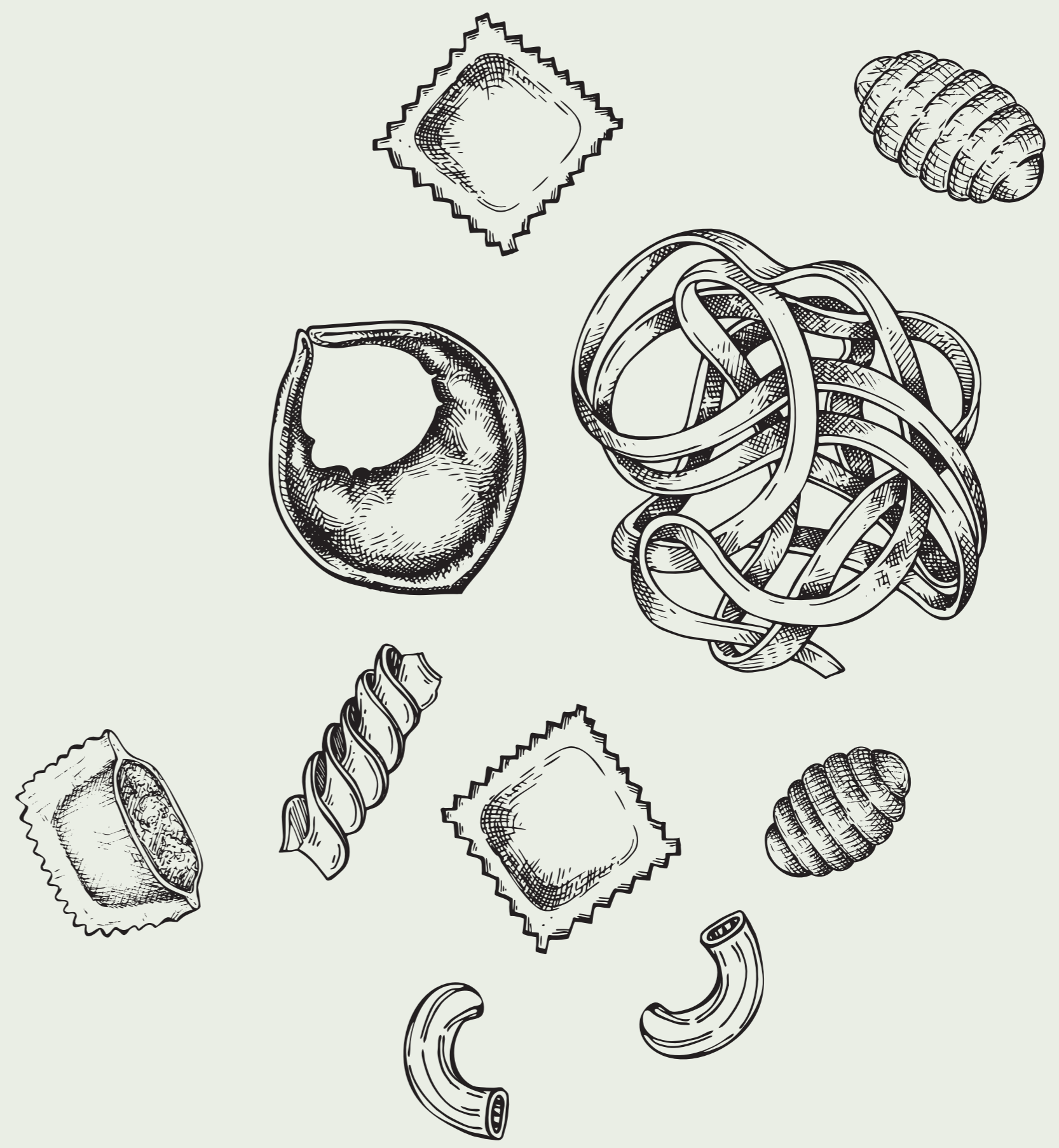
## 9PM

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.

