

# LA TUA PASTA

## AT BICESTER VILLAGE

### ANTIPASTI

<b>Truffle Crocchette (v)</b> Mini-crochettes filled with truffle & ricotta cheese	7
<b>Tomato &amp; Mozzarella Crocchette (v)</b> Mini-crochettes filled with mozzarella & tomato	7
<b>Nduja Calzoni</b> Mini calzoni filled with mozzarella and spicy sausage	7
<b>La Latteria Burrata</b> Creamy burrata cheese with cherry tomatoes, basil sauce and Focaccia bread	10
<b>Italian Charcuterie</b> Italian meats and cheese selection on a bed of rocket salad with Focaccia bread	10

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.  
PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.  
(V) - SUITABLE FOR VEGETARIANS · (VE) - SUITABLE FOR VEGANS.

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### PRIMI

<b>Pumpkin Ravioli (v)</b> Ravioli filled with sweet Delica pumpkin & ricotta with a sage butter sauce	12
<b>Beef Ragù</b> 'Creste di Gallo' heritage fresh egg pasta with slow-cooked beef shin ragù	13
<b>Crab Tortelloni</b> Devonshire crab & mascarpone filled charcoal Tortelloni pasta with a basil chilli sauce	15
<b>Creamy Tortelloni (v)</b> Tortelloni filled with black truffle & ricotta in a creamy mushroom sauce	14
<b>Tagliatelle &amp; Wild Boar Ragù</b> Tagliatelle fresh egg pasta with a slow cooked wild boar ragù	13
<b>Mozzarella &amp; Tomato Tortelloni (v)</b> Tortelloni filled with tomato & mozzarella with an Arrabiata Sauce	13
<b>Kids Pasta (v)</b> 'Creste di Gallo' heritage fresh egg pasta with fresh tomato sauce and parmesan	6/12
<b>Gluten-free Gnocchi option available</b>	

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### COFFEE

<b>Espresso</b>	2.5
<b>Americano</b>	3.5
<b>Cappuccino</b>	3.5
<b>Flat White</b>	3.5
<b>Latte</b>	3.5

Milk alternatives: Oat

### SOFT DRINKS

<b>Belu Water (330ml)</b> Still, Sparkling	2.5
<b>Organic Soft Drinks</b> Blood Orange, Lemon	3.5
<b>Coca-Cola</b>	3.5
<b>Orange Juice</b>	3.5
<b>Apple Juice</b>	3.5

### DOLCI

<b>Tiramisu</b> Award winning, artisan, freshly made signature coffee dessert	6.5
<b>Bomboloni</b> Freshly made hot filled mini-doughnuts: • Pistachio & White Chocolate • Hazelnut & Milk Chocolate	5.5
<b>Affogato</b> Vanilla Ice-cream drowned with a hot shot of Espresso	5.5

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### WINE & COCKTAILS

	125 ml	175ml	Bottle
<p><b>“Sassi Rossi” – Montepulciano from Abruzzo, Italy</b>            Biodynamic, organic, medium-bodied            with soft tannins and juicy fruit flavours</p>	6	9	26
<p><b>“Sassi Bianca” – Trebbiano from Abruzzo, Italy</b>            Biodynamic, organic, dry, fresh and fruity</p>	6	9	26
<p><b>Rosé “Origine” – from Paglieta, Italy</b>            Organic, Biodynamic, vibrant with hints of berries</p>	6	9	26
<p><b>Cloudy Malibran Prosecco</b>            Dry, mineral, made using the ancestral method - iconic</p>	7	10	30
<p><b>“Lambrusco dell’Emilia” Sparkling Red Wine</b>            Gentle bubbles, rich dark fruits with a crisp and dry finish</p>	7	10	30
<p><b>Passing Clouds</b>            A NoLo (No &amp; Low alcohol) alternative to sparkling wine. Hints of tropical and stone fruits on the nose. Playful on the palate with ripe pear flavours and floral notes – let it surprise you!</p>	7	10	30
<p><b>Artisan Italian Beer</b> (330ml)            Peroni and Messina</p>		5	
<p><b>Mulled Wine</b>            A classic spiced wine with notes of orange and cinnamon, bringing warmth and a bit of sweetness on a cold winters day!</p>		7	
<p><b>Aperol Spritz</b>            A refreshing northern Italian cocktail with bitters, Prosecco and a splash of Soda water</p>		10	
<p><b>Italicus Peach Bellini</b>            Authentic Bellini cocktail with real peach purée and Prosecco</p>		10	
<p><b>Mi-To</b>            Aka: Milano-Torino - a classic aperitif cocktail. Ours was created by Michelin starred-chef Marcello Trentini and crafted entirely in Piedmont - it finds the perfect balance between vermouth and bitter, where the bitter notes of artichoke are combined with the sweetness of the powdery notes of liquorice</p>		10	
<p><b>Negroni</b>            A second artisanal production from Piedmont: a sophisticated, traditional aperitif featuring three equal parts of gin, vermouth and bitter. Wild thyme emerges as a note with the addition of a citrusy aroma</p>		10	