

# NT DINING ROOM

*La Spirita Del Sud*

# DINING ROOM

**Nibbles** Pane rosemary oil & rock salt 3.50 v // Taralli 2.50 v // Olive di Nocellara 3 v

## ORTO (Garden)

Caponata (vv)	4
Peperonata (vn)	4
Slow roasted garlic pomodori (vv)	4
Borlotti beans	3.50
Melanzane parmigiana * (v)	7

## PESTO/DIPS

Sun-dried tomato pesto (vn)	2
Basil pesto (vn)	2
White bean preserved lemon (v)	3.50

### Crostini/Bruschetta

<b>REG</b> per piece	2
<b>POSH</b> per piece	3

## MARE (Fish)

Insalata di mare marinated seafood	5
Sottolio anchovies	5
Swordfish carpaccio- sashimi grade slivers, lemon, crispy capers	7
Gamberoni Giganti- N'duja butter OR lemon caper butter*/Each	3
Pesce spada alla griglia- grilled swordfish, puttanesca sauce*	9

## CARNE (Meat)

Piatto di Prosciutto - Parma Ham DOP	7
Chunky Salame- half a Cacciatore salame	5
NT Sicilian lamb meat balls* in tomato sauce & melted taleggio	7
Spiedini Salsiccia* skewered Italian sausage/Each	3.50

## INSALATE (Salads)

Insalata di Patate & Tonno di Napoli	4
Pomodori- basil, salt, EV oil (vv)	4.50
Insalata di Rucola- wild rocket & aged parmesan	5
Insalata di Friarielli*- Vesuvio volcanic spinach, chilli & olive oil (vv)	5

## Formaggi

Burrata 125g Semplice	4
Burrata Speciale 125g	5
Sun-dried tomato pesto Mozzarella balls (v)	3
Formaggio of the day 100g	5

**Check out Burrata Board for larger versions**

## PASTA

Orecchiette- Friarielli, chilli, Ev oil, burrata (v)	10
Sciallatielli- Slow cooked spicy sausage ragu	9.50
Strozzapreti- Puttanesca sauce	9.50
Spaghetti Fuoco -garlic, chilli, EV oil (vv)	9.50
Lasagne-pork ,beef & Italian sausage ragu,	9.50
béchamel	
Veggie Lasagne- lentil ragu, creamy mushroom	9.50
bechamel	

## DOLCI

Tiramisu- classic or lemoncello	4
Pannacotta	4
Cannoli	3.50
Affogato	4

- \*Served warm
- **NOTE:** Dishes come when ready + maybe at different times!

*Pizza* →

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Sottolio anchovies	5
Tonno alla griglia- Grilled tuna, served pink, puttanesca sauce*	7
Gamberoni Giganti- N'duja butter OR lemon caper butter*/Each	3
Vongole- clams, white wine & garlic*	7

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## Marinara

Tomato, garlic, oregano & extra virgin olive oil (vv) 7

## Margherita

Tomato, mozzarella, basil & extra virgin olive oil (v) 8.50

## The Med

Tomato, mozzarella, aubergine, peppers, sun-dried tomatoes (v) 9.50

## Napoli

Anchovies, capers, tomato, mozzarella (v) 9.50

## Parma rocket

Tomato, mozzarella, parmesan, Parma ham & rocket 9.50

## Burrata Baby

Tomato sugo, burrata, pesto & rocket (n) 10.50

## Piccante

Tomato, mozzarella, spicy salame & N'duja 9.50

## Bologna BlowOut

Burrata, mortadella, pistacchio & mozzarella 10.50

## Bosco

Mushroom, mozzarella & tomato (v) 9

## Calzone

NT's slow cooked salsiccia ragu, mozzarella & tomato 10.50

## Schiacciata

True Italian garlic bread with rosemary, garlic & EV olive oil (vv) 6

• Extra toppings £1 each    Add Burrata £1.50

*Book  
Your  
Private  
Event*

at NT Dining room

Ask Pasq or Gian

for details



@northtownkitchen



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