

ANTIPASTI

POLPETTE AL SUGO Beef meatballs - tomato sauce - parmesan	11.00
GNOCCHO FRITTO, RICOTTA AL TARTUFO E MORTADELLA (N) Fried dough - truffle - ricotta cheese - Italian mortadella (pork)	8.00
GNOCCHO FRITTO, TALEGGIO, FUNGHI E SCAROLA (V) (A) Fried dough - taleggio cheese - mushrooms - wilted greens	7.50
SALAD (GF) (N) (V) Green leaves - grilled peaches - goat cheese - hazelnuts	7.50
BURRATA E POMODORINI (V) Burrata - cherry tomatoes - croutons	9.50
CALAMARI GRIGLIATI CON CREMA DI PISELLI E SPECK (GF) Grilled calamari - peas - speck crumble (pork)	10.50
HOUSE FOCACCIA (VG)	5.50
NQ'S OWN BREAD (VG)	4.50
NOCELLARA OLIVES (GF) (VG)	3.50
BREAD AND OLIVES (VG)	7.50
INSALATA VERDE (GF) (VG) Green leaves - Italian dressing	4.50

ARE YOU VEGAN OR VEGETARIAN?

Our staff is here to support any dietary requirements or preferences you may have. Feel free to let us know how we can assist you!

Please inform us of any allergy or intolerance upon placing your order. Gluten free options are available. Ask for details.

VG (VEGANS) V (VEGETARIANS) N (contains NUTS) GF (gluten-free) A (contains ALCOHOL)

*A 10% discretionary service charge will be added to the total bill. Prices include VAT.



PASTA



RAVIOLI DI GAMBERI CON BURRATA E CAVOLO NERO Prawns filled pasta - miso butter - burrata - cavolo nero - pink pepper	19.00
PACCHERI ALLA NERANO (VG) (N) Paccheri - courgette sauce - taleggio cheese - basil oil	16.00
RAVIOLI AGLI SPINACI (VG) (N) Spinach filled pasta - red & yellow cherry tomato sauce - almonds - basil	16.50
SPAGHETTONE CACIO E PEPE Spaghettoni - pecorino romano - parmesan - black pepper	13.50
MEZZEMANICHE ALLA CARBONARA Mezzemaniche - egg yolk - pork cheeks - parmesan - pecorino - black pepper	16.00
 SPAGHETTONE AGLIO E OLIO (VG) Spaghettoni - evo oil - garlic - tomatoes - garlic breadcrumbs - chilli	12.50
PACCHERI ALLO SCOGLIO (A) Paccheri - prawns bisque - prawns - mussels - calamari - tomatoes	22.00
BUCATINI CON PESTO E BURRATA (N) Bucatini - basil pesto - burrata cheese - pinenuts	15.00
MEZZEMANICHE CON STUFATO DI COSTINE (A) Mezzemaniche - slow cooked short beef ragu - parmesan	18.50
GNOCCHO AL POMODORO E STRACCIATELLA (V) Gnocchi - tomato sauce - stracciatella cheese	14.50
BUCATINI AL TOPINAMBUR (VG) (N) Bucatini - jerusalem artichoke sauce - lemon zest - pine nuts - taggiasche olive powder	15.50

STUZZICHINI

POLENTA TARTUFO E PARMIGIANO (GF) Polenta sticks, truffle and parmesan - swap for tomato dip (vegan friendly)	6.00
PANELLE (VG) (GF) Chickpea fritters - lemon zest - black pepper	5.00
TAGLIERE DI FORMAGGIO VEGANO (GF) (N) (VG) Our handmade vegan cheese served with seasonal jam	7.50

'BUTTA LA PASTA!'



At **The Pasta Factory**, it's not just about the pasta. It's about tradition, passion & pasta. Founded in 2015 by a group of friends from Turin (that's in the north!), their aim was to bring their favourite tastes of Italy to the great people of Manchester.

They believed that everyone deserved the joy of fresh, handmade pasta without needing a plane ticket — or an Italian grandma!

Armed with a pasta roller, some serious culinary skills, & an incredible amount of enthusiasm, they set out to create a menu that's all about fresh, handmade, & downright delicious food.

From tagliatelle to ravioli, every dish is crafted with love, using traditional Italian techniques with just a pinch of modern flair. The story of The Pasta Factory isn't just about pasta — it's about passion, perseverance, & sharing the heart and soul of Italy with Manchester, one delicious bite at a time.

LASAGNA WEEKEND



Lasagna [**la'zajna**] is traditionally considered a festive dish in Italy, prepared for special occasions like Christmas & weddings; it's a meal that literally brings families together.

But at The Pasta Factory, we believe that just being the weekend is a reason to celebrate, which is why every Saturday, & Sunday, we serve up something extraordinary.

Whether it's a timeless Italian classic that tastes like home or something with a bold twist with adventurous new flavours, our lasagna will make your weekend meals unforgettable.

Ask your server for the "FLAVOUR" of these week

15.00

If you want to show us some love, leave us a review! Grazie!

