

# PASTA & SOCIAL

international house

## PASTE

### - THE TRADITIONALS -

#### BUCATINI ALL'AMATRICIANA

(tomato sauce with pork cheek and pecorino cheese)

9.50

#### RIGATONI ALLA CARBONARA

(egg, pork cheek, black pepper and pecorino cheese sauce)

9.50

#### TONNARELLI CACIO E PEPE

(pecorino cheese and black pepper sauce)

9.50

#### TAGLIATELLE CON RAGU' ALLA BOLOGNESE

(bolognese sauce)

9.90

#### PENNE ALL'ARRABBIATA

(tomato sauce with chilly and pecorino cheese)

8



### - HOME MADE PASTA FRESCA -

#### ORECCHIETTE ZUCCHINE E GAMBERI \*

(orecchiette with zucchini, prawns and lemon zest)

12

#### RAVIOLI RIPIENI DI CARCIOFI E PROVOLA AL PROFUMO DI TIMO

(ravioli stuffed with artichokes and cheese, perfumed with fresh thyme)

12

#### RAVIOLI RIPIENI DI CARNE CON CREMA DI TARTUFI E FUNGHI

(ravioli stuffed with meat dressed with truffle and mushrooms)

12

### - ALL GREEN (the vegetarians) -

#### SPAGHETTI CON POMODORO FRESCO E

 **BASILICO**

(spaghetti with fresh tomato and basil)

8

 **MEZZEMANICHE CON CREMA DI BROCCOLI, OLIVE, UVETTA E PINOLI**

(mezzemaniche with broccoli, black olives, raisin and toasted pine nuts)

10

#### PAPPADELLE AI FUNGHI

(pappardelle with mushrooms and aromatic herbs)

10

#### LASAGNA

(home made traditional lasagna)

10

 **PENNE INTEGRALI CON PESTO DI POMODORI SECCHI, MANDORLE E BASILICO**

(wholemeal pasta with sun-dried tomatoes pesto and almonds)

11

#### SPAGHETTI DI KAMUT CON VERDURE E MAGGIORANA

(kamut flour spaghetti with seasonal vegetables and pecorino cheese)

11

### - DEEP IN THE SEA -

#### SPAGHETTI CON LE VONGOLE

(spaghetti with clams)

12.50

#### SPAGHETTI CON FRUTTI DI MARE \*

(spaghetti with clams, mussels and prawns)

14.50

#### SPAGHETTONE CON PESCE SPADA SCOTTATO E LIMONE \*

(spaghetti with cherry tomatoes, swordfish and lemon zest)

12