





W E L C O M E
B E N V E N U T I
B I E N V E N U E
B I E N V E N I D O S
W I L K O M M E N

SPRITZ AND COCKTAILS

Campari/ Aperol Spritz	7.50
Martini Bianco Spritz	7.50
Strawberry Pimms	8.00
Long Island	7.50
Caipirinha	8.50
Caipiroska	8.50
Espresso Martini	7.50
Gin Tonic	7.50
Negroni	8.50
Margarita	7.50
Bellini	8.00
Mojito	7.50
Fruit based Virgin Cocktail	6.50



APERITIVO TIME

Serves - 2

Includes: 2 Spritz
Assorted board of Aperitivi **21.50**

APERICENA

Serves - 4

Includes: 4 Spritz
Assorted board of Aperitivi **38.50**

ANTIPASTI TOWER

Serves - 6

Includes: Assorted Antipasti and a bottle of Prosecco **46.50**

WEEKEND - AFTERNOON TEA

Serves - 2	70.00	24.95
Serves - 4	140.00	49.90

Includes: Assorted Sweet and Savouries and a glass of Prosecco each

ANTI PASTI

	Allergens	
PANE E OLIVE Bread Basket with assorted Olives and EVO Oil to dip	GW	5.80
GNOCCO FRITTO, PARMA E INTINGOLI Deep Fried Pizza Dough, Parma Ham and assorted dips	GW, E, MU	8.00
FRITTURA DI CALAMARI E SALVIA Deep Fried Squid Rings and Sage Fritters	GW	8.50
MOSCARDINI AL VINO ROSSO Slow cooked Baby Octopus in Red Wine	MO GW	7.20
ARANCINI DI MOZZARELLA FILANTE Melting Mozzarella Arancini on Tomato and Basil	GW, E, M	6.50
BRUSCHETTA CLASSICA AL POMODORO E BASILICO Classic Tomato and Basil Bruschetta (Spoonful of Burrata for £ 2.50)	GW	6.50
FRITTURA DI ZUCCHINE E SALSA AL PARMIGIANO Courgettes Fritters and Parmesan Dip	GW, M	6.50
CRUDO, BURRATA E CARCIOFI Parma Ham, Creamy Burrata and Artichokes	GW, M	11.50

GW : Cereals containing Gluten or Wheat, **Cr** : Crustaceans, **E** : Egg, **F** : Fish, **P** : Peanuts, **S** : Soybeans, **M** : Dairy, **N** : Nuts, **C** : Celery, **Mu** : Mustard, **Ss** : Sesame Seeds, **Sd** : Sulphur Dioxyd, **L** : Lupin, **Mo** : Molluscs

SHARING PLATTERS

TAGLIERE DI AFFETTATI

Assorted Charcuterie Board

Allergens

GW

17.80

TAGLIERE DI FORMAGGI

Assorted Cheese Board and Garnishes

M, MU, GW

18.60

FRITTURA MISTA DI TERRA

Fried Panzerotti, Arancini and Frittatina

GW, M, E

11.80

INSALATE

CLASSIC CAESAR SALAD

with Pancetta, grilled Chicken and soft boiled Egg

GW, E, M

9.50

CRUDAIOLA DI ZUCCHINE E PARMIGIANO

Raw Courgette Salad with Rucola and Parmesan Shavings

M

9.50

LA TRICOLORE

Tricolore Salad with Tomato, Mozzarella and Avocado

M

8.50

INSALATA ALL'ERBETTE

Mixed Herbs Salad and Lemon Dressing

MU

6.50

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P A S T A

	Allergens	
SPAGHETTI CARBONARA Pancetta, Egg Yolk and Black Pepper	GW, E, M	10.80
LA LASAGNA Classic Beef Lasagne with slow cooked Beef Ragout	GW, E, M, C	13.80
TAGLIATELLE ALL ANATRA Fresh Tagliatelle with Duck Ragout	GW, E	14.90
GNOCCHI POMODORO E OLIVE (V) Potato Dumplings, fresh Tomato and Black Olives	GW,E,M	9.70
GNOCCHI ALLE NOCI (V) Potato Dumplings and Walnut Pesto	GW, E, M, N	12.80
MACCHERONI PORCINI E SALSICCIA Cepes and Tuscan Sausages Maccheroni	GW, E, M	15.50
PAPPARDELLE BOLOGNESE Slow Cooked Beef Ragout in Red Wine	GW, E, M	12.80
LINGUINE AL GRANCHIO Fresh Linguine Pasta and spicy Crabmeat	GW, E, M, CR	13.90



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R I S O T T I

RISOTTO AI FRUTTI DI MARE

Seafood Risotto to include Prawns, Clams and Calamari

Allergens

MO, CR, M, F

19.50

RISOTTO E PORCINI AL TARTUFO

Risotto with Cepes and Truffle Oil

M

19.50

RISOTTO AL POMODORO E RICOTTA SALATA

Tomato Risotto and salted Ricotta Flakes

M

12.50

S E C O N D I

FRITTO MISTO DI MARE

Assorted deep fried Seafood

MO, CR, M, F

19.50

M

13.50

POLLO ALLE OLIVE

Braised Chicken thighs in Tomato and Olives Sauce,
served with Parmesan Fries

M

9.50

PORCHETTA E PATATE

Traditional Pork Roast on wood fire and Rosemary Potatoes

GW, M

10.50

MELANZANA PARMIGIANA

Layers of baked Aubergines, Parmesan, Tomato,
Basil and Mozzarella

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PIZZA ROSSA

Allergens

MARGHERITA (V)

Tomato, Mozzarella, Basil

GW, M

7.60

FIorentina (V)

Tomato, Mozzarella, Spinach and runny Egg

GW, E, M

8.80

PRIMAVERA

Tomato, Mozzarella, Asparagus, Rucola and Parma Ham

GW, M

12.50

PEPERONITY

Tomato, Mozzarella and spicy Salame

GW, M

9.90

PARMIGIANA (V)

Tomato, Mozzarella and Aubergines Parmigiana

GW, M

9.60

CAPRICCIOSA

Tomato, Mozzarella, Ham, Mushrooms, Artichokes

GW, M

10.50

CALZONE SAPORITO

Stuffed Calzone with Mozzarella, Tomato, Salame, Mushroom and cooked Ham

GW, M

12.60

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PIZZA BIANCA

Allergens

QUATTRO FORMAGGI (V)

GW, M

8.90

Four Cheese, Scamorza, Gorgonzola and Cheddar

PORCINA (V)

GW, M

12.50

Truffle scented Porcini Mushrooms and Mozzarella

BELLE POPPE

GW, M

9.80

Fresh Sausage, Mozzarella, Red Onion and smoked Scamorza

VALSESIANA

GW, M, N

9.90

Gorgonzola, Mozzarella Speck and Walnut

VEGETARIANA (V)

GW, M

9.60

Mozzarella, Mashroom, Spinach, Artichokes, Asparagus and Aubergine

BURRATA

GW, M

13.50

Parma Ham, Mozzarella Rucola and fresh Burrata

PATATE E SALSICCIA

GW, M

9.80

Fresh Sausage, Mozzarella, Potato and Rosemary

CAPRESE

GW, M

12.50

Cherry Tomato, Basil, EVO Oil and Buffalo Mozzarella

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VEGAN CORNER

ANTIPASTI

MELANZANE AL SESAMO

Roasted Aubergine with Tahini dressing and Sesami Seeds

Allergens

SS, MU

6.50

BRUSCHETTA SPINACI E POMODORO

Spinach and Tomato on Garlic Bruschetta

GW,

6.90

PASTA

PASTA ZUCCHINA E CECI

Courgette Pasta, Chick Peas and Violife Greek Style

GW, N

9.50

GNOCCHI, PORCINI AL TARTUFO E NOCI

Eggless Potato Gnocchi, Cepes, Walnut and Truffle Oil

GW, N

11.50

TAGLIATELLA PATATE, CAVOLO NERO E CREMA DI MAIS

Stewed Cavolo Nero Tagliatelle with Potato and Sweetcorn Cream

GW

9.50

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VEGAN PIZZAS

Allergens

FRESCA

GW

9.50

Vine Cherry Tomato, Basil, Minted Courgette and Balsamico

CAPPERINA

GW

11.50

Tomato, Vegan Cheese, Aubergines, Capers and Rucola

VEGANA

GW

9.50

Tomato, Sun Dry Tomato, Olives and Garlic

ZUCCONA

GW, N

11.50

Pumpkin, Vegan Feta, Pistachio and Basil

AMOROSA

GW, SS, SD

9.50

Aubergines, Tomato, Lemon Tahini and Rose Harissa

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SWEETS

Allergens

SALAME AL CIOCCOLATO

GW, E, M 5.50

Dark Chocolate with Cookie Crumbs mixture into the shape of a salami

PANNA COTTA ALLA VANIGLIA E FRUTTI DI BOSCO

GW, M 5.50

Vanilla Panna Cotta with Berries and roasted Pistachio

TIRAMI SU - CASA BARDOTTI SPECIAL

GW, M, E 5.50

Family's own recipe " Like Mamma"

CALZONE BANANA E NUTELLA

GW, N, M 8.00

Stuffed Calzone with a creamy texture of Nutella and fresh bananas baked to perfection

DELIZIA PERA E RICOTTA

GW, E, M 4.50

Pear and Ricotta Cake

CANNOLO SICILIANO

GW, M, N 4.50

Cannolo Shell filled with Sweet Ricotta and Pistachio

BROWNIE VEGANO AL CIOCCOLATO

GW, 4.50

Vegan Chocolate Brownies

SOFT DRINKS

Orange Juice 3.50

Apple Juice 3.50

San Pellegrino Limonata 2.99

San Pellegrino Aranciata 2.99

San Pellegrino Blood Orange 2.99

San Pellegrino Chinotto 2.99

San Pellegrino Sparkling 2.80

Evian Still Water 0.5L 2.80

Coca Cola 33cl 3.10

Diet Coke 33cl 3.10

TEA AND COFFEES

Espresso 2.20

Cappuccino 2.80

Latte 2.80

Double Espresso 2.50

Americano 2.50

Flat White 2.80

Mocha 2.95

Hot Chocolate 2.95

Teas 2.20

CATERING AT YOUR PARTY

We specialize in event catering, from small intimate gathering to large scale events in and around London.

Visit www.casabardotti.co.uk/italian-catering
for more infos and booking details

PRIVATE HIRE

Our restaurant can be hired for private function, to celebrate your event with an Italian touch.

Please enquire with a member of staff

DRINKS

BUBBLES

	175ml	Bottle
Prosecco Perla Nera Veneto Brut NV	7.80	29.50

WHITE

Trebbiano Alta Terra 65	7.50	26.50
Pinot Grigio delle Venezie Arco Zanini	7.70	27.00
Falanghina Beneventana Bellaria	8.00	29.50
Sauvignon Blanc Delle Venezie	7.00	25.00
Chardonnay Ai Galli	7.50	27.00

ROSE

Merlot rose'	7.00	22.00
Pinot Grigio Blush delle Venezie	7.50	25.00

BEER

Birra Peroni Rossa	3.90
Birra Nastro Azzurro	3.90
Birra Moretti	3.90
Birra Peroni Zero (Alchool free)	3.90
Camden Hells Lager Beer	4.20
Cider Strawberry and Lime	3.90

RED

	175ml	Bottle
Sangiovese Rosso IGT Rubicone	7.60	27.00
Valpolicella classico DOC Riserva	8.00	29.50
Montepulciano D' Abruzzo Riserva Spinelli	7.80	27.60
Chianti Rosso Barone DOC	7.80	27.90
Nero d'Avola Andrero	8.00	29.50

DIGESTIVO

Limoncello	3.50
Grappa	5.00
Montenegro	4.50
Averna	4.50
Del Capo	4.50
Liquizia	4.50

*All wine by the glass are served in 175ml glasses as standard, 125ml measurements are available

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Dedicated to my grand father,
a guiding force who inspired my early years



Lumello, (NO) 20 Aprile 1925

Pranzo dei coscritti classe 1905

