

TO START

ZUPPA (V)

Chefs homemade soup of the day with warm bread 4-75

BRUSCHETTA CLASSICO (VE)

Warm focaccia bread with fresh tomato, garlic, basil, virgin oil and aged balsamic 5-50

CALAMARI FRITTI

Deep fried floured calamari, fresh lime and aioli 7-95

POLPETTE

Classic Italian pork and beef meatballs in a pomodoro sauce served with warm crostini 7-50

PATE DELLA CASA

Chicken liver and garlic pate, sweet tomato chutney and warm bread 7-25

ANTIPASTO

Selection of Italian meats, napoli olives, marinated vegetables bocconcini mozzarella, taralli 8-25

PANZANELLA (VE)

Tuscan salad with tomatoes, onion, olives, cucumber, basil our classic dressing and soaked croutons 5-95

CAPRESE SALAD

Bocconcini mozzarella, fresh tomato, basil and aged balsamic 5-95

VEGETARIAN ANTIPASTO (VE)

Grilled mediterranean vegetables, fresh rocket, sundried tomatoes, herb oil and toasted almonds 7-95

MAIN DISHES

PIATTO DI POLLO

Chefs chicken dish of the day, please see our blackboard 17-95

FRITTO MISTO

Mixed catch of the day deep fried, roasted potatoes, mixed salad and aioli 19-95

CHICKEN MILANESE

Breaded breast of chicken coated in parmesan panko breadcrumbs, spaghetti and fresh pomodoro sauce 16-95

INSALATA ITALIANA

Selection of Italian meats, cheese, mixed leaves, red onion, artichokes, sundried tomatoes, olives and potato salad 16-95

BISTECCA ALLA COSTOLA

10oz rib eye steak served with skin on fries and mixed salad 27-95

RISOTTO DI CARNE

Fennel sausage, sauteed mushrooms, fresh spinach and provolone cheese 16-95

RISOTTO ORTOLANA (V)

Fire roasted sweet peppers, caramelised onions, vegan cheese, oregano and herb oil 14-95

RISOTTO DI MARE

Mixed seafood, samphire, white wine and garlic 16-95

CANNELLONI (V)

Spinach and ricotta cannelloni with pomodoro sauce and salad 13-95

PASTA

SPAGHETTI MAZZOLI

King prawns, spinach, Pernod and garlic cream 16-95

PAPPARADELLE AL RAGU

Slow cooked shin of beef with Italian herbs, red wine and served with pappardelle pasta 16-95

PENNE NORCINA

Classic Italian pork and fennel sausage, mushrooms and light creamy pomodoro sauce 15-95

SPAGHETTI PUTANESCA (VE)

Sundried tomatoes, capers, olives, and chilli flakes 12-95

ORECCHIETTE CALABRESE

Steak mince ragu, garden peas, mushrooms, italian sausage and fresh chillies 15-95

PAPPARADELLE CARBONARA

Cooked traditional Roman style, guanciale cured pork, virgin oil, egg, pecorino cheese and garlic 14-95

SPAGHETTI POLPETTE AMERICANE

Our homemade pork and beef meatballs, pomodoro sauce and grated parmesan 14-95

ORECCHIETTE AL FREDO

Breast of chicken, mushrooms, parmesan and garlic cream 15-95

PENNE ARABIATTA (VE)

Fresh chillies, garlic and pomodoro sauce 11-95

Lasagne Alforno mamma mazzoli's recipe 12-95

PIZZAS

Traditional 12" Stone Baked Thin Base Pizzas

Gluten Free Base Available

PIZZA MARGHERITA (V)

Tomato sauce, mozzarella, and oregano £9.50

PIZZA FUNGHI E POLLO

Mushrooms and Chicken £10.75

PIZZA AMERICANA

Salami Napoli, fresh chillies, and black pepper 10.50

PIZZA MEDITERANEAN

Goat's cheese, sundried tomato, black olives, prosciutto, rocket, and parmesan 11-95

PIZZA FUNGHI A PROSCIUOTTO

Prosciutto ham and mushrooms 10.75

PIZZA VEGANA (VE)

Mushrooms, olives, garlic, spinach, and vegan cheese 10.25

PIZZA QUATRO STAGIONI

Artichokes, olives, mushrooms, and prosciutto 11-25

PIZZA MANHATTEN

Traditional pepperoni pizza 10-25

PIZZA TRE FORMAGGI

Three cheese pizza, today's cheese selection with shaved parmesan £10-75

PIZZAS RUSTICA

NAPOLETANA

Bocconcini mozzarella, cherry tomatoes, oregano and fresh basil 11-95

FRUTTI DI MARE

Seafood, mussels, cockles, squid, and prawns finished with samphire 15-95

RUSTIC VEGANA (VE)

Courgettes, sundried tomatoes, black olives, garlic oil, oregano and vegan cheese 12-95

BOLOGNA

White sauce, mozzarella, mortadella, pistachio, rocket and parmesan 13-95

PRIMEVERA

Cherry tomatoes, parma ham, basil oil, rocket and parmesan 14-95

SIDE ORDERS

Breadbasket 4-25

Garlic bread 3-95

Garlic bread with mozzarella cheese £4-50

Mixed Olives 4-75

Patatine fritte - Fries 3-25

Parmesan Fries 3-75

Insalata Mista - Mixed Salad 3-00

Rucola e Parmigiano - fresh rocket and shaved parmesan 3-25

Tuscan potatoes 3-95

Peppercorn sauce 2-95

Dolcelatte sauce 3-25

Diane sauce 3 -50

Garlic, cherry tomato and chilli king prawns 4-95

INFORMAZIONI

Most of our menu can be Gluten Free

Allergens – All of our food is prepared fresh in our kitchen. Please advise our staff if you have any dietary requirements or specific allergen requests at the time of ordering

SPECIALI DEL GIORNO Fresh daily Specials available on our black board

We are Open Wednesday to Sunday

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