

TO START

ZUPPA (V)

*Chefs homemade soup of the day with warm bread 4-95 **gf***

BRUSCHETTA CLASSICO (VE)

*Warm focaccia bread with fresh tomato, garlic, basil, virgin oil and aged balsamic 5-75 **gf***

CALAMARI FRITTI

Deep fried floured calamari, fresh lime and aioli 8-50

PATE DELLA CASA

*Chicken liver and garlic pate, roast tomato chutney served with crostini 7-95 **gf***

ANTIPASTO

*Selection of Italian meats, napoli olives, marinated vegetables bocconcini mozzarella, taralli 8-95 **gf***

VEGETARIAN ANTIPASTO (VE)

*Grilled mediterranean vegetables, fresh rocket, sundried tomatoes, olives, herb oil and toasted almonds 8-50 **gf***

PASTA

SPAGHETTI MAZZOLI

King prawns, spinach, Pernod and garlic cream 17-95

PAPPARDELLE AL RAGU

Slow cooked shin of beef with Italian herbs, red wine and served with pappardelle pasta 17-95

ORECCHIETTE CALABRESE

Steak mince ragu, garden peas, mushrooms, italian sausage and fresh chillies 16-95

PAPPARDELLE CARBONARA

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

PENNE ARABIATTA (VE)

Fresh chillies, garlic and pomodoro sauce 11-95

LASAGNE AL FORNO

*mamma mazzoli's recipe,steak mince, chopped tomatoes, red wine and nutmeg 14-95 **gf***

CANNELLONI (V)

Spinach and ricotta cannelloni with pomodoro sauce and salad 14-95

Gluten Free Pasta Available

MAIN DISHES

PIATTO DI POLLO

*Chefs chicken dish of the day, please see our blackboard 18-95 **gf***

RISOTTO AL FORMAGGIO DI CAPRI (V)

*Arborio rice with goats' cheese and beetroot, topped with crispy carrots and flaked almonds 15-95 **gf***

CHICKEN MILANESE

Breaded chicken with spaghetti pasta and pomodoro sauce 18-95

SPECIALI DEL GIORNO

Fresh daily Specials available on our black board

SIDE ORDERS

Breadbasket 5-25 **gf**

Garlic pizza 6-50 **gf**

Garlic pizza with mozzarella cheese 7-95 **gf**

Mixed Olives 4-75 **gf**

Patatine fritte - Fries 3-50 **gf**

Parmesan Fries 3-95 **gf**

Insalata Mista - Mixed Salad 3-00

PIZZAS

Traditional 12" Stone Baked Thin Base Pizzas

Gluten Free Base Available

PIZZA MARGHERITA (V)

Tomato sauce, mozzarella, and oregano £9.75

PIZZA FUNGHI E POLLO

Mushrooms and Chicken £10.95

PIZZA AMERICANA

Salami Napoli, fresh chillies, and black pepper 10.95

PIZZA FUNGHI A PROSCIUOTTO

Prosciutto ham and mushrooms 10.95

PIZZA QUATRO STAGIONI

Artichokes, olives, mushrooms, and prosciutto 11-50

PIZZA MANHATTEN

Traditional pepperoni pizza 10-50

PIZZA TRE FORMAGGI

Three cheese pizza, today's cheese selection with shaved parmesan 11.50

PIZZA CARBONARA

White sauce base, crispy pancetta, garlic oil and fresh parmesan 10-95

PIZZA MEZZO MEZZO (V)

½ White sauce, red onions and potato, ½ tomato sauce, base, mushrooms and black olives 10-95

PIZZAS

NAPOLETANA

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

VEGANA (VE)

Fresh spinach, mushrooms, black olives, garlic oil, oregano and vegan cheese 12-95

PRIMEVERA

Fresh vine tomatoes with garlic, basil, virgin oil, parma ham, rocket and parmesan 13-95

DESSERTS

Piatto di Formaggio three cheese selection, artisan biscuits and tomato chutney 8-50 gf

Homemade Cheesecake of the day 6-95 gf

Mazzoli bocker glory three scoops of ice cream, cherries chocolate sauce and cream 6-95 gf

Freshly baked raspberry, lemon and ricotta cake with vanilla pod ice cream 7.25

Vin Santo e Cantucci a glass of dessert wine served with Italian almond biscotti 7-50

Now Open on a Tuesday

3 course lunch menu £13-95 – Main Menu

Lunch & Dinner

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

We are Open Tuesday to Sunday tel: 01620 822221 e-mail apevents@gmail.com www.tynesidetavern.com