



PASTA EVANGELISTS

MENU

AUGUST 23 until AUGUST 29

NEW to PASTA EVANGELISTS?

Look out for the letters on the items we've sent you. Match items of the same letter.



FRESH PASTA

P **MAFALDE** with Beef Shin & Barolo Wine Ragù



Seriously rich ragù, slow-cooked with Barolo DOCG – known as the ‘King of Wines’. Consider adding a knob of butter to the ragù.

G **Martina's Sardinian Lamb Ragù** with Fresh **CONCHIGLIE**



In honour of Sardinia's sheep herders, who bestow the island its gastronomically-renowned lamb ragù. Consider adding a knob of butter to the ragù.

H **“Carbonara of Dreams”** with Fresh **BUCATINI** & Crispy Pancetta



Fine Italian pancetta, deliciously-dense golden egg yolk, black pepper and a drop of cream, for a decadent twist on a Roman classic.

I **FETTUCCINE** with Spicy ‘Nduja Sausage, Lemon and Mascarpone



Spicy and soft Calabrian ‘nduja sausage cooked with the sweet, juicy flesh of Amalfi lemons. A sun-soaked taste of Southern Italy that packs a punch. Serve with roughly chopped parsley leaves, if you so desire.

J **Black Truffle MAC & CHEESE**



Local truffle hunters know exactly where to find this rare tuber, though they rely on their trusted dogs to bring home their haul.

K **Fresh Basil LASAGNE**



Inspired by Alessandro's nonna Maddalena, our basil pesto was our first dish delivered in London in 2016. The family recipe that started it all.

L **PAPPARDELLE** with a Wild Mushroom Sauce



In the wooded hills of the Alps and Apennine mountains in northern Italy, wild mushroom hunting (*andar per funghi*) is common practice among local villagers.

N **RIGATONI** with a Datterini Tomato & Mascarpone Sauce



We combine fresh datterini tomatoes from Sicily with mellow mascarpone and fragrant basil. Simple but sublime.

O **RADIATORI** with Pulled Pork & Cavolo Nero Ragù



Once deemed only to be fit for *la cucina povera*, 'the poor man's kitchen', cavolo nero is a versatile kale variety native to Tuscany.

S **CONCHIGLIE** with Sicily's Pistachio Pesto & Fresh Basil



Bronte pistachios are known as “green gold” in their native Sicily. These pretty nuts are renowned for their delicate flavour and vibrant colour.

T **Buckwheat TAGLIATELLE** with Beef Ragù alla Bolognese



Hand-crafted using a nutritious blend of ancient grains, the rustic texture of our buckwheat tagliatelle provides the perfect grip for every last morsel of sauce. Consider adding a knob of butter to the ragù.

Q **Crab & Chilli RAVIOLI** with Lemon Butter and Lemon Pangrattato



In Italy's coastal eateries, crab, or *granchio*, is delivered to resident chefs each morning by local fishermen. The catch is always prepared at its freshest.

R **Braised Beef TORTELLONI** with Rosemary Butter



Full bodied wine meets slow-cooked and aromatic beef. Each *tortellone* is brimming with flavours of the Alpine North of Italy.

M **Lemon & Mozzarella RAVIOLI** with a Sage Butter Sauce



We pay homage to the Amalfi lemon by combining its aromatic juice with mozzarella, whose mellow flavour we also punctuate with the lemon's fragrant zest.

CHEF'S SPECIALS

A **Sea Bass, Lemon & Mascarpone RAVIOLONI** with Lemon Butter & Lemon Pangrattato



Praiano overlooks the enchanting Tyrrhenian Sea and is famed for its freshly caught seabass. Our summer reverie is complete with the addition of zesty lemon butter.

C **Roberta's LASAGNA Rustica** with Slow-Cooked Beef Shin Ragù



We've simmered our beef shin with a carefully selected blend of aromatics to create a rich ragù which is layered between soft sheets of lasagne and our nutmeg-infused béchamel. According to Roberta, this dish is best enjoyed alla rustica - in other words, we like it a little sloppy!

E **Black Truffle & Burrata TRIANGOLI** with Truffle Butter & Hazelnuts



For these triangoli we source black trifolati from Norcia, an area of southeast Umbria and we pair these indulgent morsels with fresh burrata, the jewel in the crown of Italian cheeses.

F **Venetian Duck Ragù** with Freshly Made **GNOCCHI**



The city of Venice is defined by its Byzantine history. Few dishes are more emblematic of this heritage than the classic Venetian duck ragù, which blends rich duck meat with wine and exotic herbs and spices.

B **RADIATORI** with Smoked Salmon, Tarragon Mayonnaise & Grilled Vegetables



This dish honours Italy's Adriatic coast, where freshwater salmon inhabit the rivers and waterways that wind their way to the sea. The pièce de résistance, or pezzo forte, of this recipe is our fresh tarragon mayonnaise.

D **CALAMARATA** with Caramelised Roasted Parsnips, Tahini Dressing & Fresh Mint



Tender roasted parsnips served in a fiery harissa paste made with red chillies from Calabria. The heat of the chillies is tempered by the mellow sweetness of the parsnips and the *fresh tahini dressing*.

ITALIAN PROVERB

“A TAVOLA NON SI INVECCHIA”
*When passing time at the table,
one does not age.*



DESSERTS

Italian PROFITEROLE Cup with Cioccolato & Cream



Italian noblewoman Catherine de' Medici introduced profiteroles to France by serving these chocolate-smattered, cream-filled pastries at her wedding to Henry II of France in 1533.

Nonna Carmela's TIRAMISÙ



Roberta's nonna Carmela never failed to draw silence when she brought out her famous tiramisù.



SCAN HERE

Chef Roberta invites you into her YouTube kitchen.

Watch & learn how to make fresh pasta and sauces from scratch with the help of our resident *sfoglina* (the Italian word for ‘pasta artisan’).

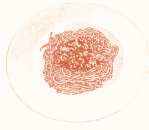
WE LOVE *the* PLANET AS MUCH AS WE LOVE PASTA. Our boxes, trays, greaseproof paper, insulation, pots and lasagne sleeves are 100% recyclable. Feel free to reuse our ice packs, but if you'd like to recycle them too, make sure to drain the sink-safe mixture of salt and water first.

REGIONAL DELIGHTS

VENETO

Adored by lovers of art, gastronomy and architecture for centuries, Veneto is often the first region travellers will see of Italy, thanks to its ‘city on the water’ – Venice.

Beyond the serene gondola rides and maritime-inspired dishes one can find in the capital, the region of Veneto is also home to the Prosecco hills, where some of the most respectable sparkling white wine in the world is made.



DINE LIKE A VENETIAN

The region is famous for its *ragù d’anatra*, or duck ragù, traditionally served with bigoli pasta.



WINE LIKE A VENETIAN

Choose a bottle of Bardolino, Valpolicella or Prosecco.

EXPLORE THE WORLD OF VENETIAN GASTRONOMY

RAGÙ D’ANATRA: VENETIAN DUCK RAGÙ



Bay leaves, red wine and cinnamon commingle with rich duck meat to create a medley of deep flavour in this quintessential dish of Veneto.

Non-traditional though it may be (bigoli, a sort of thick spaghetti are the classic pairing), we like this ragù with thick strands of pappardelle.

Scan the code with your smartphone camera to read our step-by-step duck ragù recipe.



THE APEROL SPRITZ – FROM VENICE WITH LOVE



It would not be a far stretch to call this iconic cocktail a world favourite. Having said that, its roots are unmistakably Venetian. Enjoyed today from Milan to Positano, but most ubiquitously along the canals of Venice, the Aperol spritz dates back to 1950, when Luigi and Silvio Barbieri debuted the famous *aperitivo*.

Scan the QR code and Chef Roberta will show you the makings of a world-class Aperol spritz.



GNOCCHI, A VENETIAN LOVE AFFAIR

These comforting dumplings have been enjoyed in Italy since the 16th century, when potatoes arrived in Europe. With potatoes taking centre stage, these delicious morsels are most famously devoured during ‘Gnocchi Friday’, the last Friday before Lent, as part of the raucous Carnevale festival in Verona, the Venetian city where Shakespeare’s *Romeo and Juliet* loved and lost.

Scan the QR code with your smartphone camera and Chef Roberta will guide you through a step-by-step guide to gnocchi, Italy’s best-loved dumpling.

