



"Life is a combination of
magic and pasta"

FEDERICO FELLINI

Please let us introduce ourselves: we are Alessio and Laura – the husband and wife team behind Pastasciutta, initially a market stall within Chelmsford's indoor market. We met in 1991 in Milan, and as well as falling in love with each other, we also fell in love with our shared interests: a passion for food, life, and for hospitality.

We started our experience in 1999 in Acitrezza, a little Sicilian seaside village mentioned by Giovanni Verga in his novel "*I Malavoglia*". We worked hard to make our dream come true, as we have always striven to create a place where customers felt welcomed by a truly familiar atmosphere, offering the best food and traditional recipes.

Now based in Ingatestone, we would like to introduce you to a very important part of Italian culture – the Art of pasta making. Our ethos is based on the idea that an home and handmade product, made with care, attention, passion, and love, is the ultimate, best product one could ever offer.

Pastasciutta is also proud to be creating delicious pastas using flour originating from an ancient heritage wheat from Sicily, called Timilia. This fantastic flour, provided by Mulini Del Ponte, is created using exclusively natural stone milling. The stone mills consist of molar stones made with raw materials extracted from the basin of the Ferté-sous-Jouarre in France.

STARTERS

PARMIGIANA DI MELANZANE **£9**

Layered fried aubergines with cheese and tomato sauce, served piping hot out of the oven.

BURRATA AND PARMA HAM **£13**

Fresh and creamy buffalo mozzarella served with Parma ham, fresh tomatoes, roasted artichokes, Carasau bread, and taralli.

CARPACCIO DI MANZO E RUCOLA **£14.50**

Thinly sliced beef Silverside, served with rocket, salt, pepper, mature Caciocavallo Ragusano shavings, lemon, and EVOO.

FORMAGGIO DI CAPRA CON NOCI E MIELE (V) **£10**

Baked goat cheese coated in breadcrumbs, served with a glaze of honey and walnuts.

SICILIAN ARANCINO **£8.50**

A Sicilian street food classic - a rice ball coated in breadcrumbs and deep fried (various fillings). Served with our rich tomato sauce.

CAPESANTE E GAMBERI **£17**

Scallops and prawns cooked in garlic, butter, and white wine.

POLPETTE AL SUGO **£10.50**

Homestyle Italian recipe, succulent pork meatball first panfried and then finished to cook in a rich tomato sauce.

FORNARINA **£6.50**

Hot focaccia bread seasoned with oregano, salt flakes, and EVOO.

OLIVE DI CASTELVETRANO (V) **£4.50**

Castelvetrano Sicilian olives.

Please let us know before ordering if you have any allergies or intolerances that we should be aware of.

LE NOSTRE PASTE

*Homemade fresh pastas from Timilia flour (a heritage Sicilian wheat)

LASAGNA ALLA BOLOGNESE **£18.50**

Layers of thin, wide pasta combined with Bolognese sauce, Bechamel sauce, and cheese. Served with a side of salad.

FUSILLI PROSCIUTTO FUNGHI MISTI E CREMA AL TARTUFO* **£17

Ham, mixed mushrooms, white wine single cream, black truffle cream, onions, black pepper, and Parmesan cheese.

PIPE N'DUJA E BURRATA* **£17

A creamy and spicy tube pasta where fiery Calabrian salami (N'duja) meets the freshness of Burrata mozzarella and basil.

BUCATINI ALL'AMATRICIANA **£17**

Napoletana sauce, onion, garlic, basil, Guanciale, and Pecorino cheese.

BUCATINI ALLA CARBONARA **£17**

A creamy combination of egg yolk, Guanciale, Pecorino cheese, and black pepper.

FUSILLI ALLA LIPAROTA* **£20.50

Fresh Tuna (sashimi grade), red onion, capers, Taggiasche olives, cherry tomatoes, white wine, and Sicilian Oregano

CASARECCE ALLE SARDE* **£17

Pan-fried fresh sardines, anchovies, fresh dill, turmeric, pine nuts, raisins, tomato sauce, and Pecorino cheese. Topped with toasted breadcrumbs.

RISOTTO AI FRUTTI DI MARE **£20 p/p**

20-minute slow-cooked Italian rice with a seafood mix, onion, white wine, cherry tomatoes, butter, and parsley. Minimum for 2 people.

CASARECCE ALLA NORMA* **(V) £15

Napoletana sauce, fried aubergines, grated mature goat cheese (Ricotta Salata), and fresh basil.

CULURGIONES ALL'ARRABIATA **(V) £20.50**

Sardinian handmade ravioli stuffed with cheesy potatoes, mint, and orange zest. Served with a rich and spicy tomato sauce and served on Carasau bread.

BUCATINI AL RAGU' VEGANO **(V) £17**

A vegan spin on this all-time classic. Vegan soy mince, carrots, garlic, onion celery, red wine - all cooked in our rich tomato sauce.

Are you vegan/vegetarian? That's no problem at all! Inform the staff and we will be more than happy to find lots of options suitable for you.