



"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.

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.

ANTIPASTO DI VERDURE (V) **£10.50**

A selection of grilled, steamed, and marinated vegetables.

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

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

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.

CAPELANTE E GAMBERI **£17**

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

TORTELLINI IN BRODO **£12.50**

Tortellini from Emilia with a ham filling, served in a hearty clarified meat broth.

FORNARINA **£6.50**

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

OLIVE DI CASTELVETRANO (V) **£4.50**

Castelvetroano Sicilian olives.

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

LE NOSTRE PASTE (Our homemade fresh pastas)

LASAGNA ALLA BOLOGNESE **£15.50**

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

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

Green and white homemade tagliatelle with roasted ham, mixed mushrooms, double cream, black truffle cream, onions, black pepper, and Parmesan cheese.

PIPE N'DUJA E BURRATA **£16**

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

BUCATINI ALL'AMATRICIANA **£16**

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

BUCATINI ALLA CARBONARA **£16**

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

TAGLIATELLE AL GRANCHIO **£22.50**

Hand-picked crab meat in garlic butter, cherry tomatoes, black pepper, and parsley.

CASARECCE ALLE SARDE **£16**

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**

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) £14**

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

TAGLIATELLE AI PORCINI **(V) £20.50**

Porcini mushrooms cooked in EVOO with garlic, parsley, and vegetarian cheese.

SPAGHETTI E POLPETTE VEGANE **(V) £16.50**

A vegan spin on this all-time classic. Vegan soy-based meatballs 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.

I SECONDI (Mains)

*FEGATO DI VITELLO AL VINO ROSSO,
DATTERI E MANDORLE* **£24.50**

Calf liver cooked with red wine, dates, and toasted almond shavings. Served with Sicilian caponata. Simple ingredients that take us back to our childhood.

*SUPREMA DI POLLO ALLA
MILANESE* **£17.50**

Chicken escalope coated in breadcrumbs, served with cherry tomatoes, rocket, and french fries.

*COSTOLETTA DI VITELLO ALLA
MILANESE* **£25.50**

French trim (rib) of veal coated in breadcrumbs, served with cherry tomatoes, rocket, and french fries.

GRAN GRIGLIATA DI CARNE **£28**

The dream dish for BBQ lovers! A chopping board of no less than three types of meats of the day cooked on charcoal, served with french fries and vegetables.

*PESCE SPADA ALLA
PALERMITANA* **£25.50**

Fresh swordfish coated in seasoned breadcrumbs, baked and served with Sicilian caponata and roasted potatoes.

"IN FONDO AL MAR" **£20.50**

Branzino fillet in a crispy tempura batter, served with french fries, battered courgettes, and Cavolo Nero chips (subject to availability)

SIDES

MIXED SALAD **£6.50**

FRENCH FRIES **£6.50**

ROASTED POTATOES **£6.50**

BUTTERED SPINACH **£6.50**