

pasta
RIPIENA

Sample menu

ANTIPASTI

Sourdough focaccia v

Nocellara olives v

Insalata of Italian tomatoes, aged balsamic & ricotta v

36 month aged parmesan & chive arancini

Dressed Cornish crab & pickled chilli crostini

Burrata, marinated Tropea onion & Cantabrian anchovies

Aged loin of lamb, caramelized shallots, broad beans & marsala jus

PASTA RIPIENA

Ravioli of ricotta & lemon, Italian agretti, hazelnut butter & pecorino v

Mezzalune of black truffle & ricotta, porcini, datterini tomatoes & sage butter v

Cappellacci of saltcod & parsley, new season peas & Wye Valley asparagus

Tortellini of organic chicken & pancetta, black olives & Sicilian oregano

Casoncelli of Hereford Ox cheek ragu, celeriac puree, bresaola & aged parmesan

TO FINISH

Pistachio & EV olive oil panna cotta

Venetian Galani, peach, creme de cassis & chantilly cream v

Robiola, mustard fruit & flatbread v

All pastas are made in house daily by Joe Harvey and his team
A **discretionary** 10% service charge is added to all tables
If you have any allergies or dietary requirements, please let us know
33 St Stephens Street, Bristol, BS1 1JX 0117 329 3131

Gelato 3 per scoop

Date & marsala / White chocolate & basil / Peach & grappa sorbet v

pasta
RIPIENA

Welcome back to Pasta Ripiena

ANTIPASTI

Sourdough focaccia 3.5 v

Nocellara olives 3.5 v

Insalata of Italian tomatoes, aged balsamic & ricotta 6 v

36 month aged parmesan & chive arancini 7

Dressed Cornish crab & pickled chilli crostini 8

Burrata, marinated Tropea onion & Cantabrian anchovies 9

Aged loin of lamb, caramelized shallots, broad beans & marsala jus 12

PASTA RIPIENA

Ravioli of ricotta & lemon, Italian agretti, hazelnut butter & pecorino 14 v

Mezzalune of black truffle & ricotta, porcini, datterini tomatoes & sage butter 15 v

Cappellacci of saltcod & parsley, new season peas & Wye Valley asparagus 16

Tortellini of organic chicken & pancetta, black olives & Sicilian oregano 16

Casoncelli of Hereford Ox cheek ragu, celeriac puree, bresaola & aged parmesan 18

TO FINISH

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pasta

Pistachio & EV olive oil panna cotta 6

DIDIGMA

Venetian Galani, peach, creme de cassis & chantilly cream 6.5 v

Robiola, mustard fruit & flatbread 6 v

Gelato 3 per scoop

Date & marsala / White chocolate & basil / Peach & grappa sorbet v

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