



Antipasti

Crostino con pomodoro e mozzarella di bufala con salamino sardo	7.00
Toasted tomato and buffalo mozzarella crostino with Sardinian salami	
Grigliata di verdure con olio extra vergine di oliva al balsamico (V)	7.00
Mixed grilled vegetables with extra virgin balsamic oil	
Bresaola con parmigiano e rucola	8.00
Bresaola with parmesan and rocket	
Melanzane alla parmigiana (V)	9.00
Baked aubergines with tomatoes and mozzarella	
Burrata Pugliese con pomodorini e basilico (V)	9.00
Traditional Apulian burrata with cherry tomatoes & basil	
Carpaccio di tonno affumicato con pomodori confit	10.00
Smoked tuna carpaccio with confit tomatoes	
Moscardini con crema di zucchine e scaglie di pecorino	10.00

Paste

Tagliolini cacio e pepe (V)	9.00
Homemade tagliolini with pecorino cheese and black pepper	
Tagliatelle fresche con cozze ed asparagi	12.00
Homemade tagliatelle with mussels and asparagus	
Malloredus alla Campidanese	12.00
Sardinian pasta with fresh sausage ragout and saffron	
Spaghetti con crema di piselli, briciole di carasau alla Menta, pomodorini e parmigiano (V)	12.00
Spaghetti with cream of peas, mint carasau breadcrumbs, cherry tomatoes and parmesan	
Pappardelle al ragu' di cinghiale	13.00
Homemade pappardelle with wild boar ragout	
Tagliolini al granchio	16.00
Homemade tagliolini with fresh crab	

Secondi

Galletto in salsa di olive e pinoli con purè di patate	14.00
Chicken poussin in olives and pine nuts sauce served with mash potato	
Arista di maiale in salsa di aneto e pancetta servito con patate arrosto	15.00
Pork loin in dill and pancetta sauce with roast potatoes	
Costata di manzo alla griglia con patate arrosto	19.00
Grilled rib-eye steak with roast potatoes	
Filetto di orata alla griglia con crema di topinambour e spinaci	14.00
Grilled seabream fillet with Jerusalem artichokes cream and spinach	
Fregola artigianale con gamberi e bottarga	14.00
Artisan Sardinian cous cous with prawns and air dried mullet roe	
Gallinella di mare, gamberi e cozze in zuppeta	15.00
Seafood stew with gurnard, mussels and prawns, served with sourdough bread	

Contorni

all 3.50

Mixed salad	Roast potatoes
Sauteed Spinach	Green beans
Mash potato	Sauteed broccoli

Selection of homemade bread, Carasau (crisp Sardinian bread) and organic bread from The Bread Pedlar served with olives, extra virgin olive oil and balsamic vinegar 3.00

Dolci

Pannacotta al mirto	5.00
Pannacotta with Sardinian myrtle berry liqueur and berries coulis	
Tiramisù	5.00
Traditional mascarpone cream with coffee-soaked sponge fingers	
Seadas	5.00
Sardinian pastry filled with a creamy, lemony sheep cheese, orange zest and honey	
Artisan ice creams and Sorbets	per scoop: 2.00
Selection of ice creams and sorbets from La Gelatiera in East Village—Stratford	

Affogato al caffè	5.00
2 scoops of Madagascan vanilla ice cream with a shot of espresso	
Cremoso al cioccolato bianco e limone	6.00
White chocolate and lemon creamy dessert with almond crumble	
Formaggi	7.00
A selection of Italian cheeses served with homemade apple and onion marmalade and toasted bread	

Coffees: Espresso 2.00; DBL espresso 2.50; Cappuccino 2.50; Latte 2.50; Americano 2.00; Tea pot: 2.00

Please let us know of any allergies or dietary requirements you may have and we will advise on alternative dishes.
We can't guarantee our dishes are allergen free.
moraitalianrestaurant.co.uk