



Our restaurant is a celebration of Emilia-Romagna. We proudly feature only the authentic food, traditional recipes, and renowned wines from the culinary heart of Italy.

STARTERS

This authentic starter experience, found only here and in Italy, is a 'must-try'. Our **Gnocco Fritto** delivers a symphony of textures and flavors: warm, yielding bites of freshly fried bread, ready to be paired with exquisite Emilian meats and cheeses.

Enjoy with your hands—it's tradition.

SIDES

Gnocco Fritto bread (3 pieces)	5
Green Olives	4
Lettuce and Cherry Tomatoes Salad	5

CHEESE

SINGLE CHEESE for 1 person

Squacquerone* (Cesena)	7
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MIXED CHEESE for 2 people

FORMAJ - 3 cheese	14.5
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Caciotta* (Ravenna), Parmesan* (Parma), Squacquerone* (Cesena)

MEAT

SINGLE MEAT for 1 person

Mortadella (Bologna)	7
Culatta (Parma)	12

MIXED MEAT for 2 people

TASTY	14.5
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Pancetta (Piacenza), Mortadella (Bologna), Prosciutto Cotto (Modena)

TRADITIONAL	14.5
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Prosciutto Crudo (Parma), Coppa (Piacenza), Salame Felino (Parma)

HOME-HAND-MADE PASTA

Unlike the machine-made pasta found in most restaurants, our egg pasta is passionately **hand- made in our kitchen**. We use a special blend with a higher egg yolk content, and we focus on crafting one perfect portion at a time. Each dish is a reflection of its city of origin, prepared fresh before you, and presented in the local dialect.

Naturally, all our pastas are served AL DENTE and finished with PARMESAN*.

Our pasta portions are traditionally sized, we recommend SHARING THREE DISHES BETWEEN TWO GUESTS.

- 1. Spaghet' cun e' sùg ed pundór (Cesena)** 9
Spaghetti with slowly cooked tomatoes from Cesena, basil and extra virgin olive oil from Brisighella
- 2. Spaghit à l'ai, oli e pavrónzin (Ferrara)** 10
Spaghetti with Garlic from Ferrara, extra virgin olive oil, parsley and chili pepper. Served without parmesan as the authentic recipe
- 3. Taiulén cun furmaj ad pìgura cun e' pévar (Ravenna)** 12.5
Tagliolini with a delicate sauce made of Pecorino* cheese from Ravenna and pepper. Our 'cacio e pepe'
- 4. Tajadèl bulgnaisi col ragó (Bologna)** 13.5
Tagliatelle with the official Bolognese beef & pork ragu' sauce recipe registered in 1982
- 5. Turtè vèird a l'arșâna (Reggio Emilia)** 13.5
Squared Ravioli filled with Spinach, Ricotta and Parmesan* Cheese with butter and sage dressing. Typical Reggian recipe
- 6. Reginètti aj fónz (Parma)** 14
Crowned Tagliatelle with a sauce made of a mix of mushrooms and Porcini from Borgotaro, in the mountains in the Parma province
- 7. Caplaz ad Zuca (Ferrara)** 14
Hat-shaped Ravioli filled with slowly cooked butternut squash and Parmesan* Cheese with butter and sage dressing
- 8. Pisarei e Fasò (Piacenza)** 14
Small wheat gnocchi (no eggs) with a rich tomato sauce and borlotti beans
- 9. Anolén in brôd (mix of Parma/Modena/Piacenza/Reggio)** 15
Hat-shaped Ravioli filled with pork loin, mortadella, parma ham and Parmesan* cheese. Served in a rich hen broth
- 10. Gluten-Free Tagliatelle (pick sauce of 1,2,3,4,6 or 8)** 14
Sourced externally. Please note, gluten cross-contamination may occur

DESSERT

Chocolate Salame	7	Light Tiramisu	7
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*PLEASE NOTE that, in keeping with TRADITIONAL PRODUCTION METHODS, all our cheeses may not be strictly vegetarian due to the use of animal rennet. Official Parmigiano is never vegetarian, so please ask not to be added on top.

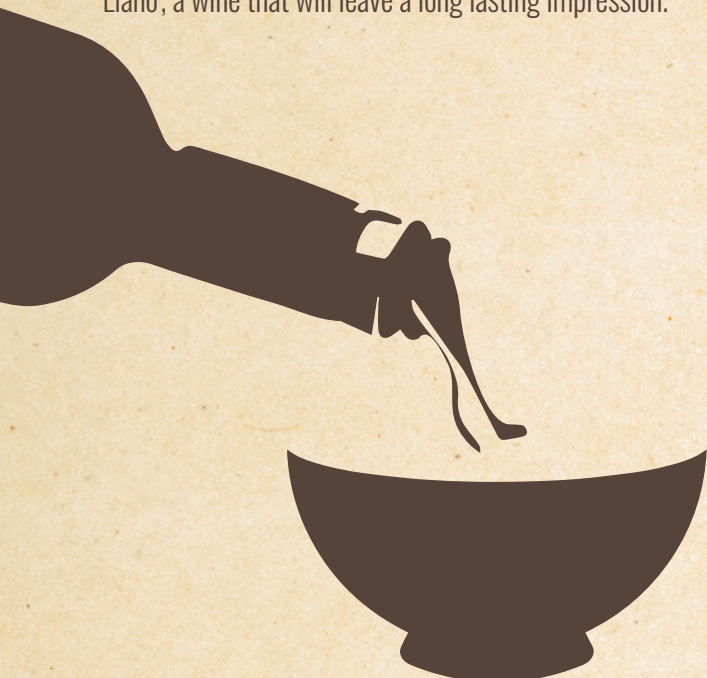
**Allergens information and advices are available.

*** A discretionary service charge of 12,5% will be added to the bill.



WINES FROM EMILIA-ROMAGNA

Embark on a unique wine journey through Emilia-Romagna. Our most popular choice, **Lambrusco**, is a 'must-drink' with our cuisine – a red, dry, fizzy delight served in the traditional ceramic bowl. We've curated a selection that showcases the region's hidden gems. Discover our crisp Pignoletto, a refreshing alternative to Prosecco, and our premium Sangiovese 'Liano', a wine that will leave a long lasting impression.



SOFT DRINKS

Still / Sparkling Water 50cl	4
Coke / Diet Coke / Limonata 33cl	4
Orange juice bottled	4

BEER

Italian Lager	7
Italian Lager (Alcohol free)	7

COCKTAILS

APEROL SPRITZ - Prosecco, Aperol, Soda	12
GIN TONIC - Gin, Tonic	12
NEGRONI - Gin, Martini, Campari	12

OUR LOCATIONS

VIA EMILIA FITZROVIA - 10 Charlotte Place, W1T 1SH
VIA EMILIA SHOREDITCH - 37a Hoxton Square, N1 6NN
VIA EMILIA NOTTING HILL - 12 All Saints Road, W11 1HH

RED SPARKLING

LAMBRUSCO "LA FAVORITA" (Reggio) Signature Wine	6.5 - 32
50% Lambrusco Marani, 50% Lambrusco Salamino. Ruby red. Dry. Red fruit aromas.	

WHITE SPARKLING

PIGNOLETTA "COLLI DI IMOLA" (Imola)	125ml- BTL 6.5 - 32
100% Pignoletto grapes. Extra dry. The Prosecco from Emilia-Romagna.	

ROSÉ

NOVITÀ ROSÉ	125ml- BTL 7 - 33
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100% Pinot Grigio. Fruity with aromas of red fruits complemented by notes of rose petal, grapefruit zest and a hint of minerality. Fresh, off dry and a very drinkable style.

COSTA DI ROSE (Bologna)	48
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100% Sangiovese.
Sangiovese Rosé, with its antique rose hue, always impresses with its crispness, tangy flavours, and long-lingering, aromatic fruitiness

WHITE

TREBBIANO DEL RUBICONE (Ravenna)	6 - 28
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100% Trebbiano grapes. Clean minerality and white flower freshness.

NOVITÀ (Ravenna)	33
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100% Pinot Grigio. Refreshing and crisp character.

MOMA WHITE (Bologna)	7.5 - 38
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40% Trebbiano, 30% Sauvignon, 30% Chardonnay.
A white masterpiece. A delicate and harmonious blend to yield a truly unique wine. Just the right degree of crisp fruitiness.

TERRA ANIMA WHITE (Bologna)	42
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100% Organic Trebbiano.
Using organic grown grapes and fermented in concrete amphorae, the result is a pure and soulful wine, with exquisite nuances of melon and nectarine.

RED

SANGIOVESE DEL RUBICONE (Ravenna)	6 - 28
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100% Sangiovese. It shows a lovely perfume, medium weight and persistence. A medium weight wine with good depth of flavour and a soft round finish.

MOMA RED (Bologna) 2023	7.5 - 38
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50% Sangiovese, 25% Cabernet Sauvignon, 25% Merlot.
A masterpiece of wine. This blend was selected to provide a surprise: the intensity of the bouquet and velvet smoothness of its palate change and evolve at every sip.

TERRA ANIMA RED (Bologna) 2021	42
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100% Organic Sangiovese. Vinified in amphorae with minimal intervention to allow the Sangiovese to truly sing, this is a vibrant and fruit-driven wine.

SANGIOVESE RISERVA (Bologna) 2022	48
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100% Sangiovese. Its most traditional version, with notes of violets and roasted coffee, stands out for its dry and full taste.

LIANO (Bologna) 2022	64
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70% Sangiovese, 30% Cabernet Sauvignon. One of our most iconic wines, 18 months in barriques and 6 in bottle. A smooth, elegant Sangiovese, with intense progression, harmony and impressive proportion of all its components.

TAULETO (Bologna) 2018	85
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90% Sangiovese Grosso, 10% Uva Longanesi
This stylish, firmly-structured Sangiovese blend, produced only in the best growing years, matures at length in Allier oak barrels.