

ROBERTA'S

STARTERS

Carciofi Grigliati (vg) 8.5

Grilled Fresh Artichokes
Almond Cream, Orange Oil, Black Olives

Gamberoni, Peperoncino, Aglio 9.5

King prawns, Chilli, Garlic, Evoo

Bianchetti Fritti 7.5

Deep Fried Whitebait

Calamari Fritti 8.5

Fresh Deep Fried Squid
Squid Ink Alioli

Zuppa del Giorno 6

Soup of the Day
Crusty Sourdough

Polpo alla Griglia 12.5

Grilled Octopus, Parmesan Mash - Evoo

Cozze Scozzesi Freche 8.5

Fresh West Coast Scottish Mussels
Spicy Tomato Sauce/White Wine, Garlic, Parsley

Zucchine Fritte con Aioli al Limone (v) 7.5

Deep Fried Courgette, Romesco Sauce

Burrata (v) 9

Cherry Tomato, Balsamic, Rocket

BRUSCHETTE

Romana (vg) 5.9

Vine Tomato, Basil, Evoo

Emiliana 6.9

Parma Ham, Vine Tomato, Parmesan Cheese

Abruzzese (v) 7.5

Mushroom, Smoked Mozzarella, Truffle oil

MAIN COURSE

Bavetta di Manzo 17.9

Grilled Bavette Steak 250g, served with chips

Filetto di Manzo 27.9

Grilled Fillet Steak 200g, served with chips

Poulet al Pesto 13.5

Grilled Free Range Chicken, Pesto, Praline

Rana Pescatrice Arrosto 17.5

Roasted Monkfish Fillet, Avocado, Bisque

Pesce del Giorno 16

Market Fish of the Day, Seasonal Vegetables

Milanese de Pollo 16

Seasoned Breaded Chicken Fillet,
Spaghetti Pomodoro or Roasted New Potatoes

Insalata Roberta's (vg) 9

Kale, Apple, Avocado, Chilli, Mint

PIZZAS

Bothers Massimo & Ciro, 3rd generation pizzaiolos from Naples, bring their unique skills and passion all the way to Roberta's. Using a secret family dough method, they create incredibly light Neapolitan pizza, topped with exceptional ingredients, many roasted in our bespoke wood fired oven. Each hand made pizza is fired at 500°.

Marinara D.O.P. (vg) 8

San Marzano Tomatoes D.O.P., Garlic, Origano, Basil, Evoo

Margherita D.O.P. (v) 9

San Marzano Tomatoes D.O.P., Pecorino Romano,
Mozzarella di Bufala, Basil, Evoo

Diavola 10

Tomato Sauce, Salame Napoli,
Chilli Flakes, Mozzarella, Parmesan, Basil, Evoo

Roberta's 11

Salame Napoli, Mozzarella, Ricotta,
Parmesan, Black Pepper, Basil, Evoo

San Gennaro 10

Yellow Cherry Tomatoes, Anchovies, Black Olives, Basil, Parsley,
Pecorino Romano, Mozzarella di Bufala, Evoo

Capricciosa 11

Tomato Sauce, Ham, Mushrooms, Artichokes, Black Olives,
Mozzarella, Parmesan, Basil, Evoo

Ortolana (vg) 9.5

Tomato Sauce, Mixed Peppers, Aubergines,
Yellow Tomatoes, Parsley, Evoo

Peperonata 10.5

Sausages, Mixed Peppers, Mozzarella, Parmesan, Basil, Evoo

Funghetto 10

Tomato Sauce, Ham, Aubergines Mozzarella, Parmesan, Basil, Evoo

*Any of the ingredients on the pizza menu can be added to the
pizza of your choice £0.50 - £2.50 (specials may vary)*

PASTAS

We only use fresh pasta, handmade for us by Italian specialists, truly authentic texture and flavour.

Linguine alla Gambas 14.5

Grilled King Prawn, Chilli, Garlic, Evoo

Penne Arrabiata (vg) 10.5

Tomato, Chilli, Garlic, Evoo

Pappardelle Ragu 12.5

Slow Cooked Beef, Red Wine, Tomato Sauce

Rigatoni alla Roberta's (v) 12.5

Wild Mushrooms, Black Truffle, Grana Padano

Raviolacci Toscane 12

Porchetta, Crème Fresh, Parmesan Cheese

Spaghetti al Cartoccio 15

Baked in a Bag, Italian Sausage, Tomato, Chilli, Garlic

Spaghetti al Nero Seppia 15.5

Squid Ink, Shellfish, White Wine

SAUCES

Chimichurri 2.5

Funghi 3.5
Mushroom

Vino Rosso 3.5

Red Wine

Peppercorn 3.5

SIDES

Patate Novella Arrostita, Rosmarino (vg) 4.9

Roasted Baby Potatoes, Rosemary

Broccolini Freschi (vg) 4.9

Tender Stem Broccoli

Insalata Mista (vg) 4.9

Fresh Mixed Salad

Patatine al Tartufo (vg) 4.9

Parmesan Truffle Fries

At Roberta's, the quality of the food we're serving is of the utmost importance to us, which is why we work with local and specialist suppliers to provide the freshest, best ingredients for all of our dishes.

(v) = vegetarian (vg) = vegan