

## ANTIPASTI



POLPETTE AL SUGO Beef meatballs - tomato sauce - parmesan	11.00
GNOCCHO FRITTO, PORCHETTA, PECORINO E CIPOLLE Fried dough - porchetta (pork) - pecorino cheese - caramelised onions	9.50
BURRATA E POMODORINI (V) Burrata - cherry tomatoes - croutons	9.50
 ZUPPA DI MARE (A) King prawns - calamari - mussels - seabass - tomato sauce - crispy chilli oil	11.00
PAPPA AL POMODORO CON SCAMORZA Thick tuscan bread soup - tomato sauce - scamorza cheese - Taggiasche olives	6.00
TAGLIERE MISTO Parma ham - porchetta - taleggio - scamorza - caramelised onions - bruschetta *Add on 125gr whole Burrata for 5.00	12.00
TAGLIERE PER DUE *Tagliere to share ( 2 people ) *Add on 125gr whole Burrata for 5.00	22.00
HOUSE FOCACCIA (VG)	5.50
NQ'S OWN BREAD (VG)	4.50
NOCELLARA OLIVES (GF) (VG)	4.00
BREAD AND OLIVES (VG)	7.50
INSALATA VERDE (GF) Green leaves - Italian dressing	4.50

### ARE YOU VEGAN OR VEGETARIAN?

Our staff is here to support any dietary requirements or preferences you may have. Feel free to let us know how we can assist you!

Please inform us of any allergy or intolerance upon placing your order. Gluten free options are available. Ask for details.

VG (VEGANS) V (VEGETARIANS) N (contains NUTS) GF (gluten-free) A (contains ALCOHOL)

\*A 10% discretionary service charge will be added to the total bill. Prices include VAT.



## PASTA



RAVIOLI DEL PLIN AL RAGÙ (A) Filled egg pasta - beef - pork - beef ragù - parmesan	18.50
GEMELLI AI CECI & TARTUFO (VG) Gemelli - chickpea sauce - truffle	15.00
RAVIOLI AGLI SPINACI (VG) (N) Spinach filled pasta - red & yellow cherry tomato sauce - almonds - basil	16.50
BUCATINI CACIO E PEPE Bucatini - pecorino romano - parmesan - black pepper	14.00
MEZZEMANICHE ALLA CARBONARA Mezzemaniche - egg yolk - pork cheeks - parmesan - pecorino - black pepper	16.00
 BUCATINI AGLIO E OLIO (VG) Bucatini - evo oil - garlic - tomatoes - garlic breadcrumbs - chilli	12.50
BUCATINI ALLO SCOGLIO (A) Bucatini - prawns bisque - prawns - mussels - calamari - tomatoes	22.00
GEMELLI CON PESTO E BURRATA (N) Gemelli - basil pesto - burrata cheese - pine nuts - parmesan	15.00
GNOCCHO CON STUFATO DI COSTINE (A) Gnocco - slow cooked short rib beef ragu - parmesan	18.50
ORECCHIETTE CON SALSICCIA, PORCINI E SCAMORZA (A) Orecchiette - Italian sausage - Porcini mushrooms - scamorza cheese - caramelised onions	17.00
REGINETTE AGLIO NERO E PEPERONI (VG) (N) Reginette - black garlic sauce - yellow cherry tomato sauce - sautéed peppers Taggiasche olive powder	16.50

## STUZZICHINI

POLENTA TARTUFO E PARMIGIANO (GF) Polenta sticks, truffle and parmesan - swap for tomato dip (vegan friendly)	6.00
PANELLE (VG) (GF) Chickpea fritters - lemon zest - black pepper	5.00

## 'BUTTA LA PASTA!'



At **The Pasta Factory**, it's not just about the pasta. It's about tradition, passion & pasta. Founded in 2015 by a group of friends from Turin (that's in the north!), their aim was to bring their favourite tastes of Italy to the great people of Manchester.

They believed that everyone deserved the joy of fresh, handmade pasta without needing a plane ticket — or an Italian grandma!

Armed with a pasta roller, some serious culinary skills, & an incredible amount of enthusiasm, they set out to create a menu that's all about fresh, handmade, & downright delicious food.

From tagliatelle to ravioli, every dish is crafted with love, using traditional Italian techniques with just a pinch of modern flair. The story of The Pasta Factory isn't just about pasta — it's about passion, perseverance, & sharing the heart and soul of Italy with Manchester, one delicious bite at a time.

## LASAGNA WEEKEND



Lasagna [**la'zagna**] is traditionally considered a festive dish in Italy, prepared for special occasions like Christmas & weddings; it's a meal that literally brings families together.

But at The Pasta Factory, we believe that just being the weekend is a reason to celebrate, which is why every **Saturday & Sunday**, we serve up something extraordinary.

Whether it's a timeless Italian classic that tastes like home or something with a bold twist with adventurous new flavours, our lasagna will make your weekend meals unforgettable.

Ask your server for the 'FLAVOUR' of the weekend

15.00

If you want to show us some love, leave us a review! Grazie!

