Stuzzichini

POLENTA TARTUFO E PARMIGIANO (GF) 6.00
Polenta sticks - truffle & parmesan bechamel
OR swap for tomato dip (vegan friendly)

PANELLE (VG) (GF) 5.00
Chickpea fritters - lemon zest - black pepper

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) 4.50
Green leaves - cherry tomato - balsamic dressing

Antipasti

ARROSTICINI (A) 12.00
Lamb skewers - truffle bruschetta - caramelised onions - spicy dip

BRUSCHETTA AGLIO E ALICI (N) 10.00
Toasted bread - white garlic cream - tomato - marinated anchovies

BURRATA E POMODORINI (V) 9.50
Burrata - cherry tomatoes - croutons - balsamic glaze

IMPEPATA DI COZZE (A) 10.00
Mussels - spicy tomato sauce - garlic - parsley - toasted bread

TAGLIERE MISTO 12.00
Selection of Italian cured meats and cheeses. Ask your server for today's selection.
*Add burrata for 5.00

TAGLIERE PER DUE 22.00
Tagliere to share (2 people) *Add burrata for 5.00

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) 18.50
Filled egg pasta - beef - pork - beef ragù - parmesan

PIPE FRIARIELLI E MANDORLE (N) (VG) 14.00
Pipe - wild broccoli - toasted almonds

BUCATINI CACIO E PERE 15.00
Bucatini - pecorino romano - parmesan - pears - black pepper

RAVIOLI AI FUNGHI (N) (A) (VG) 17.00
Green filled pasta - mushrooms - porcini - truffle - cashews

RIGATONI ALLA CARBONARA 16.00
Rigatoni - egg yolk - pork cheeks - parmesan - pecorino - black pepper

BUCATINI AGLIO E OLIO (VG) 12.50
Bucatini - evo oil - garlic - tomatoes - parsley - garlic breadcrumbs - chilli

BUCATINI NERI AI GAMBERI (A) 20.00
Squid ink bucatini - prawns bisque - prawns - yellow tomato - stracciatella

BUCATINI CON PESTO E BURRATA (N) 15.00
Bucatini - basil pesto - burrata cheese - pine nuts - parmesan - pecorino

PIPE CON STUFATO DI COSTINE (A) 18.50
Pipe - slow cooked short rib beef ragu - parmesan - parmesan crisps

ORECCHIETTE CON SALSICCIA, ZUCCA E NOCI (N) 17.50
Orecchiette - Italian sausage - pumpkin sauce - walnuts - parmesan

GNOCCHI CON AGLIO NERO E PEPERONI (VG) (N) 16.50
Gnocchi - black garlic sauce - yellow cherry tomato - peppers confit - taggiasche olive powder

Lasagna Special

At The Pasta Factory, we believe you don't need to wait for a special occasion to enjoy it. That's why every Wednesday, Thursday & Friday, we serve a different lasagna, turning an ordinary weekday into something worth celebrating.

Whether it's a timeless Italian classic that tastes like home or a bold creation with unexpected new flavours, there's always something delicious waiting for you. Ask your server for this week's flavour.

LASAGNA SPECIAL 15.00

'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.

Every dish is crafted with love and by using traditional Italian techniques. The story of The Pasta Factory isn't just about pasta - it's about perseverance, and sharing the heart and soul of Italy with Manchester, one delicious bite at a time.

Become a Master of Pasta!

Here at The Pasta Factory, we believe that everyone should have the pleasure of fresh pasta every day. That's why we run our **pasta masterclasses** every week where you learn how to make fresh pasta from scratch. Just ask our staff about how to get in touch, or head over to our site on Eventbrite to take a look at the next dates for our class.

Sign up to a class today to become a master of pasta!

Dietary requirements?

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.

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