

EVENING



2 COURSES & A DRINK ONLY 12.95

MON-THU 4PM-CLOSE | FRI 4PM-6PM

ANTIPASTI

TRADITIONAL ITALIAN SMALL PLATES TO START YOUR MEAL

ZUPPA DI POMODORO

Tomato & basil soup

GARLIC BREAD

Authentic crispy pizza dough brushed with garlic & herbs

ADD MOZZARELLA OR POMODORO SAUCE | 0.50

BURRATA BRUSCHETTA

Garlic infused focaccia topped with burrata, cherry tomatoes, olives, roasted red peppers, marjoram and olive oil

FUNGI E MOZZARELLA ARANCINI

Hand-rolled risotto balls stuffed with mushrooms & mozzarella, served with arrabbiata sauce and topped with rocket

INSALATA CON POMODORO E MOZZARELLA

Slices of fresh tomato, basil & mozzarella, with basil infused olive oil

GOATS' CHEESE RAVIOLI

Classic ravioli filled with goats' cheese, served in a creamy lemon & tarragon sauce

PASTA

CLASSIC PASTA DISHES FROM ALL OVER ITALY, TOSSED WITH THE FRESHEST INGREDIENTS AND HERB & GARLIC OIL

GOATS' CHEESE RAVIOLI

Classic ravioli filled with goats' cheese, in a creamy lemon & tarragon sauce

PENNE ALL' ARRABBIATA

Penne with spicy tomato, chilli and black olives

ADD PEPPERONI, PANCETTA OR CHICKEN | 1.80

LINGUINE ALLA CARBONARA

Linguine tossed with pancetta and Besciamella sauce, finished with Grana Padano shavings

RIGATONI CON POLPETTE

Rigatoni with our homemade pork & beef meatballs, served in arrabbiata sauce

LASAGNE AL FORNO

Our house made classic. Pasta sheets layered with Besciamella sauce and Bolognese of slow-cooked beef, tomatoes, red wine and garlic, topped with melting Cheddar cheese and Grana Padano

FUSILLI CON POLLO FORNO

Fusilli with sliced chicken breast, mushroom and spinach in Besciamella sauce, topped with breadcrumbs

FUSILLI CON POLLO PRIMAVERA

Fusilli with sliced chicken breast, mixed vegetables and mozzarella, topped with toasted pine nuts and Grana Padano

SPAGHETTI ALLA BOLOGNESE

Spaghetti with our house made Bolognese sauce of slow-cooked beef, tomatoes, red wine, garlic and basil

LINGUINE AL PESTO

Linguine with basil pesto, pine nuts, slow-roasted tomatoes and Grana Padano shavings

ADD CHICKEN | 1.80

GNOCCHI CON VERDURE

Fried gnocchi dumplings, artichoke, rocket, peppers and courgettes, topped with Grana Padano, garlic & basil oil and crispy sage

PIZZA

OUR DOUGH IS MADE FRESH EVERY SINGLE DAY, HAND STRETCHED AND TOPPED WITH HOMEMADE SAUCE

ALLEGGERITO

Choose to have any of our pizzas as an alleggerito; a little less pizza with a delicious house salad

MARGHERITA

Mozzarella and fresh basil

VESUVIO

Pepperoni, red chillies, chilli oil and mozzarella

POLLO PEPPERONATA

Chicken, peppers, red onion and mozzarella

QUATTRO STAGIONI

Sweet peppers, ham, mushrooms and pepperoni, with mozzarella and Grana Padano

SALUMI

Prosciutto ham, Milano & Napoli salamis and mozzarella

GIARDINIERA RUSTICA

Sweet peppers, artichoke, goats' cheese, sautéed mushrooms, rocket and mozzarella, drizzled with basil pesto

QUATTRO FORMAGGI

Goats' cheese, Dolcelatte, mozzarella, Grana Padano, all topped with rocket

INSALATE

INSALATA CAESAR

Little gem leaves drizzled with Caesar dressing, focaccia croutons and shavings of Grana Padano

EST INSALATA

Goats' cheese, avocado, roasted sweet peppers, cherry tomatoes, rocket, spinach, baby gem, toasted pine nuts and balsamic glaze

INSALATA CON POLLO

Warm salad of pan-fried chicken, mixed mushrooms, salad leaves, avocado and tomato, finished with balsamic dressing

DRINKS

PINT OF PORETTI

MERLOT, BONAVITA Australia
Glass of wine 175ml

SAUVIGNON BLANC, MONTE VERDE Chile
Glass of wine 175ml

MINERAL WATER

PEPSI MAX/ DIET PEPSI/ LEMONADE

DOLCI

EST TIRAMISU

Layers of vanilla mascarpone, marsala wine and coffee soaked sponge fingers

L'AMBASCIATORE

Our signature sundae of vanilla and chocolate ice cream, hazelnut praline, chocolate wafer and hazelnuts

AFFOGATO

Meaning "drowned", this dessert is the tantalising combination of cool and warm. Three scoops of vanilla ice cream served with a shot of espresso for you to pour over

Please note that this menu may become unavailable during particularly busy times of the year ie. school holidays, bank holidays. Management reserves the right to remove this menu without prior notice.

Vegetarian These dishes are made from ingredients that do not contain meat or fish. However we do not have a dedicated preparation or cooking area within our kitchen for vegetarian food. **Our Eggs** All of our eggs are free range. **Sustainability** We purchase fish and seafood responsibly and where possible from sustainable sources. **Allergies** to view our full list of allergens and dietary information please visit www.restaurantallergens.com/estestest. VAT is included at the current rate. We are happy to accept Visa, Mastercard & American Express. We welcome your feedback write to us at Est Est Est, 5-7 Marshalsea Road, London SE1 1EP or Email: concessions@trgplc.com www.trgconcessions.co.uk - 0418