

AEMILIA

— EST. 2020 —

THURSDAY 30th MARCH - SUNDAY 2nd APRIL

**We will be closing at 12 on Friday and
will be closed all day on Saturday.**



PASTA

(price/per portion)

Tagliatelle	£3/110g
Ricotta and Truffle Agnolotti	£5.50/130g
Ricotta & Spinach Cappellacci	£4.50/130g
Tortellini (Ham, Mortadella & Parmesan)	£6.50/110g
Braised Beef Lasagne	£10/~450g
Aubergine, Sun-Dried Tomato & Scamorza Lasagne	£10/~450g

SAUCES & FOCACCIA

(serves 2)

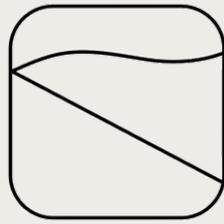
8-Hour Braised Beef Ragù	£6/220g
Cherry Tomato, Garlic & Parsley	£5.50/200g
Mushroom & Wild Garlic	£5/200g
Chicken Broth (to serve with the Tortellini)	£4/600g
Sage Butter / Truffle Butter	£3.50/50g / £4.50/50g
Olive Oil & Sea Salt Focaccia	£4

DOLCI

(price/per portion)

La Viña Cheesecake & Amarena Cherries	£4.50
Sea Buckthorn Panna Cotta	£4

10% OFF WITH EVERY ORDER PLACED BEFORE 10 AM.



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Cooking instructions & storage tips:

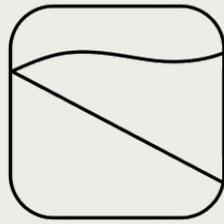
To achieve the best quality, place your order straight in the fridge (apart from the focaccia) and consume it within the day of purchase. Alternatively, you could freeze the pasta and sauces straight away just remember to cook the pasta from frozen.

You could freeze almost all our products for up to 3 months, you will just have to add a few minutes to the suggested cooking time. For additional advice do not hesitate to contact us directly.

We prepare everything fresh daily, so the pasta might be a bit stuck together or to the greaseproof paper. If that happens, simply place the whole sheet into the water with the pasta and the paper will come off in about 30 seconds.

- Bring a pot of water to a boil and add salt to taste.
- In a separate pan heat the sauce.
- Add the pasta to the boiling water, mix gently and cook for 3-4 minutes. Plain pasta, like tagliatelle, will cook faster (1 minute) than filled pasta.
- To create a creamier sauce, add a touch of pasta water to the pan.
- Drain the pasta and mix it into the sauce.
- Keep mixing on medium heat for a minute and plate up!

**Scroll down for Lasagne & Tortellini
cooking instructions.**



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Lasagne cooking instructions:

- Pre-heat the oven to 200°C.
- Remove the lasagne from the takeaway paper container and place it in the oven.
- Cook for 20-25 minutes (our family-size lasagne will cook in about 30-35 minutes or until nice and crispy on the edges).
- Leave it to rest for 2-4 minutes.
- Lift the lasagne with a lifter, making sure it is always facing up.
- Plate up!

Tortellini or Anolini (with chicken broth) cooking instructions:

- Pour the broth into a small "milk pan" and bring to a boil.
- Add the tortellini or anolini to the boiling broth.
- Cook for 3-4 minutes.
- Serve and enjoy!

If you are consuming these specific pasta with a different sauce please follow the pasta cooking instructions.

These legendary jewels of pasta are widely eaten in Bologna and Modena to celebrate Christmas or Easter.

According to legend, they were created in poor times as a way to recycle the meat leftovers of the rich.