

ANTIPASTI

NEAPOLITAN PIZZA BASE USING CAPUTO '00' FLOUR COOKED IN OUR ESPOSITO FORNI WOOD HYBRID OVEN HAND MADE IN LAZIO, ITALY

TRADIZIONALE   6.50

12 inch pizza bread drizzled in garlic infused extra virgin olive oil

FORMAGGIO   7.20

12 inch pizza bread, fior di latte, parsley, garlic oil

POMODORO   7.00

12 inch pizza bread, San Marzano tomato, fresh basil, garlic infused extra virgin olive oil

ORIGINAL   7.40

12 inch pizza bread, San Marzano tomato, fresh basil, chillies, onions, garlic infused extra virgin olive oil

PICCANTE  7.40

12 inch pizza bread, fior di latte, nduja sausage paste, garlic infused extra virgin olive oil, drizzle of honey

ROSMARINO   6.80

12 inch pizza bread, extra virgin olive oil, Maldon salt, fresh rosemary

OLIVES   4.50

A mixture of Puglian olives marinated in lemon

To Share

7.50

OLIVES & DIPS

A mixture of puglian olives, extra virgin olive oil, spicy mayo, home made toasted bread & balsamic. Great to share.

INSALATA

CEASAR SALAD 9.00/12.00

Iceberg lettuce, chicken, crispy bacon, parmesan shavings, Caesar dressing, croutons

ROCKET & PARMESAN SALAD 4.80

Rocket, parmesan shavings & balsamic dressing

MIXED SALAD 4.20

Iceberg lettuce, cherry tomatoes, red onions & olives

10% service charge for groups of 6+

PRIMI

FUNGHI RIPIENI  7.00

Portobello mushrooms filled with sun blushed tomato paste, garlic & goats cheese topped with an aromatic bread crumb with mixed salad leaves

ZUPPA POMODORO   6.00

Chef's classic homemade San Marzano tomato and basil soup

BRUSCHETTA CLASSICA   6.00

The classic plum tomato bruschetta, diced, seasoned and mixed with red onion, fresh basil & extra virgin olive oil

PATE DELLA CASA  6.80

Rich, smooth and creamy orange chicken liver pate served with melba toast and a red onion chutney

MEATBALLS 8.00

Homemade meatballs in tomato sauce & mint served with toasted bread

COZZE ALLA CREMA  9.00

Mussels with shallots, garlic, white wine, parsley and cream served with homemade bread

COZZE PICCANTI  9.00

Mussels with garlic, chilli, parsley in tomato sauce, served with toasted bread

ARANCINI AL TARTUFO  7.00

Traditional Sicilian bread crumbed rice balls filled with truffle, mushrooms & parmesan

BURRATA   8.60



Creamy burrata mozzarella, roasted cherry tomatoes, fresh basil, extra virgin olive oil with home made bread


CALAMARI FRITTI 7.80

Lightly dusted squid rings served with garlic mayonnaise and a lemon wedge

GAMBERONI PICANTI 9.50

King prawns with a hint of tomato, garlic, fresh chilli, parsley and toasted bread

 Vegetarian dish (V)  Vegan option available

 Gluten Free option available (N)  Contain nuts or traces of nuts

There is a small possibility that peanuts/nut traces may be found in any of our items, many recognised allergens are handled in our kitchen. If you have any concerns, don't hesitate to talk to a member of staff. Our allergens matrix can be found on our website.



@ogstandish

PASTA



PIZZA

EVERY TUESDAY & WEDNESDAY

PASTA E PIZZA

CHOOSE ANY 2 FOR £16

*Dishes indicated by a **P**

CONTEMPORARY NEAPOLITAN 12 INCH PIZZA BAKED IN OUR
ESPOSITO FORNI WOOD HYBRID OVEN HAND MADE EXCLUSIVELY
FOR THE OLIVE GARDEN

SPAGHETTI BOLOGNESE **P** 12.50

Spaghetti with slow cooked house Bolognese made from minced beef, bay leaves, carrots & white onion

TAGLIATELLE CARBONARA **P** 13.00

Tagliatelle with Italian pancetta, black pepper, parmesan and a touch of cream

ADD CHICKEN FOR £2

PENNE ARRABIATA **P** 13.00

Penne tossed with garlic, chilli, parsley, tomato & spicy salami (vegan option available)

ADD CHICKEN FOR £2

TAGLIATELLE SALMONE 14.00

Tagliatelle with shallots, peas, smoked salmon, cherry tomatoes in a light cream sauce

TAGLIATELLE GAMBERONI 15.00

Tagliatelle with king prawns, garlic, fresh chilli, parsley, cherry tomatoes and a hint of tomato sauce

LASAGNA **P** 13.70

Layered pasta uovo, beef ragu, béchamel, Napoli, baked in the oven with mozzarella

RIGATONI AL TARTUFO 14.70

Rigatoni pasta with black truffle, Portobello mushrooms, white wine, hint of cream, parmesan and black truffle paste

RIGATONI AMATRICIANA **P** 14.60

Rigatoni pasta with shallots, pancetta & tomato sauce with a sprinkle of parmesan

TORTELLINI CREMA E FUNGHI (N) 13.00

Fresh pasta parcels filled with spinach & ricotta in a cream & mushroom sauce

RISOTTO DI MARE 16.00

Seafood risotto with king prawns, squid, mussels, cherry tomatoes, garlic, parsley & white wine

PESTO GENOVESE **P** 14.50

Spaghetti tossed with homemade pesto, potato cubes, sun blushed tomatoes, green beans and parmesan

BEEF SHIN RAGU **P** 14.00

Slow cooked beef shin & nduja ragu, rigatoni pasta & parmesan

MARGHERITA **P** 10.00

San Marzano tomato base, fior di latte, basil

DIAVOLA **P** 13.00

San Marzano tomato base, fior di latte, nduja, salami, caramelised onions & fresh chilli

CAPRA **P** 13.00

San Marzano tomato base, goats cheese, fior di latte, sun blush tomatoes, rocket

BOLOGNESE **P** 14.00

San Marzano tomato base, Bolognese sauce & fior di latte

QUATTRO FORMAGGI **P** 13.00

Fior di latte, gorgonzola, parmesan, goats cheese & rocket

ADD PROSCUITTO HAM FOR £2

BARBEQUE **P** 13.50

Hickory barbecue sauce, fior di latte, chicken, crispy bacon, red onion & peppers

PORTOBELLO **P** 13.00

San Marzano tomato base, fior di latte, Portobello mushrooms, parmesan shavings & truffle oil

CARNIVORA 14.00

San Marzano tomato base, fior di latte, dolce latte, cotto ham, crispy bacon, salami, nduja

PARMA **P** 13.00

San Marzano tomato base, fior di latte, dolce latte, Parma ham, walnuts, honey

SALSICCIA **P** 13.00

Fior di latte, Italian sausage, crispy bacon & topped with fries

VERDURE **P** 14.00


San Marzano tomato base, fior di latte, red onions, peppers, courgette, aubergine & basil

CALZONE 14.50

San Marzano tomato sauce, salami, ham & chicken


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SECONDI

SALMONE  16.00
Served with Atlantic prawns & green beans in a white wine, creamy sauce

TAGLIATA  18.00
Our house signature 10z flat iron steak grilled & cut into strips, seasoned the Italian way. Served with a rocket parmesan salad and a choice of chunky chips or skin on fries
ADD PEPPERCORN, BLUE CHEESE OR DIANE SAUCE FOR £3

BEEF STROGANOFF 15.50
Tender fillet beef trips cooked in a traditional stroganoff sauce, served with your choice of rice or chips

POLLO ALLA CREMA  16.00
Chicken supreme in a cream, mushroom, garlic white wine sauce served with roast potatoes

POLLO DIAVOLA  16.80
Chicken breast with shallots, chilli, spicy salami & tomato sauce served with a choice of skin on fries or chunky chips

STINCO DI ANGELLO  19.40
Braised lamb shank on a bed of creamy mash potato, rich lamb sauce & parsnip chips

OG BURGER 14.00
8oz marrow beef burger, prosciutto, BBQ sauce, rocket, dolce latte cheese & onion rings served with skin on fries

CONTORNI

BROCCOLI 4.50
Sautéed broccoli with shallots & chilli

PATATE ARROSTO 4.20
Roasted potatoes, shallots, rosemary

SWEET POTATO FRIES 4.80

SKIN ON FRIES 4.20

CHUNKY CHIPS 4.20

ONION RINGS 4.00

TRUFFLE FRIES 5.50
Skin on fries tossed in truffle paste and parmesan

MIXED VEG 4.00
Carrots, broccoli, green beans

SAUTEED MUSHROOMS 4.00
Sautéed button mushrooms, garlic & chilli

SIDE OF GREENS 4.00
Broccoli, peas, green beans

Vegan Menu

POMODORO 7.00
Neapolitan pizza base with tomato & garlic oil

FORMAGGIO 7.20
12 inch pizza bread, vegan cheese, parsley, garlic oil

TRADIZIONALE 6.50
12 inch pizza bread drizzled in garlic infused extra virgin olive oil

ROSMARINO 6.80
12 inch pizza bread, extra virgin olive oil, Maldon salt, fresh rosemary

BRUSCHETTA POMODORO 6.00
The classic plum tomato bruschetta, diced, seasoned and mixed with red onion, fresh basil & extra virgin olive oil

VEGAN NDUJA ARRABIATA 14.00
Penne tossed with garlic, chilli, parsley, tomato & a spicy vegan nduja paste

VEGAN GENOVESE 14.00
Spaghetti tossed with potato cubes, sun blushed tomatoes, green beans, pine nuts with our homemade basil dressing

RISOTTO VEGETARIANO 14.80
Mixed Mediterranean vegetable risotto in either a veg broth option or tomato base

PIZZA MARGHERITA 10.00
Neapolitan pizza base, tomato, vegan cheese & basil

PIZZA VERDURE 14.00
Neapolitan pizza base, tomato, vegan cheese, red onions, peppers, courgette, aubergine & basil

PIZZA DIAVOLA 13.00
Neapolitan pizza base, tomato, vegan cheese, vegan nduja, caramelised onions & fresh chilli