



**Yes! NGCI** IT'S ALL UNBELIEVABLE AND MOUTHWATERINGLY VEGAN!  
 A question that we get asked often. We are proud to state that all our food is Vegan and 100% guilt free!!

**KIDS PORTIONS ARE 30% DISCOUNTED FROM THE ADULT PRICE**


## Stuzzichini

- Mixed Olives** 5.5  
Marinated Olives
- Focaccia Bianca 12"** (To Share) 13  
Focaccia topped with extra virgin olive oil, salt and rosemary.

## Antipasti


- Bruschetta al Pomodoro** 9  
Toasted bread topped with cherry tomatoes, basil and garlic.
- Crostino Prosciutto e Mozzarella** 9.5  
Oven baked bread topped with cream, ham and mozzarella.
- Zucchini Grigliata Piccante** (Spicy) 7  
Spicy whole grilled courgette with garlic, oil and chilli flakes.
- Garlic Focaccia 12"** (To Share) 14.5  
Focaccia with garlic and butter.
- Bruschetta Gorgonzola, Radicchio e Noci** 10.6  
Toasted bread topped with a creamy gorgonzola cheese, raw radicchio and toasted walnuts.


**Important note:** even though we are extra careful when we deal with NGCI food, we cannot assure that our dishes are 100% without Gluten, as we work in a contaminated environment. **Always inform our staff of any allergy or food intolerance you have.**





**A TASTE OF ROME IN THE HEART OF EDINBURGH**


**Allergens Chart:**

  
Soy

  
Gluten

  
Nuts

  
Sulphur Dioxide

  
Mustard

**For food dietary requirements please inform a member of the staff**

## Pasta (Topped with Parmesan)

- Spaghetti alla Carbonara** 19  
Served in our traditional Carbonara sauce, with homemade bacon and black pepper.
- Spaghetti all'Amatriciana** 19  
Served in a slow cooked tomato and basil sauce, homemade bacon, red onions and black pepper.
- Penne Quattro Formaggi e Funghi** 19  
Served in a creamy sauce, with gorgonzola cheese, parmesan, mozzarella, mushrooms and parsley.
- Penne all'Arrabbiata** (Spicy) 18  
Served in a slow-cooked spicy tomato and basil sauce, with black olives, garlic and capers.
- Penne alla Sorrentina** 19  
Penne cooked in a classic Italian rich tomato sauce, with mozzarella and basil.
- Spaghetti Aglio, Olio e Peperoncino** (Spicy) 17  
Classic Italian pasta, made with chilli flakes, fresh parsley, garlic and extra virgin olive oil.
- Penne alla Vodka** 19  
Penne with homemade bacon, tomato sauce, cream and vodka.
- Spaghetti Cacio e Pepe Tartufati** 18  
Classic Roman pasta recipe made with parmesan, black pepper and truffle sauce.
- Penne Gorgonzola, Radicchio e Noci** 19  
Penne served in a creamy gorgonzola cheese sauce, with radicchio and toasted walnuts.
- Spaghetti alla Campagnola** 18  
Served with pan-fried cherry tomatoes, mushrooms, courgettes, garlic and red onion.

## Contorni

- Insalata di Pomodori e Cipolle Rosse** 5.9  
Tomatoes, Red Onions, Basil.
- Rocket Salad** 6.9  
Rocket, Parmesan, Balsamic Glaze.
- Patatine Fritte Tartufate** 5.9  
Hand cut chips, truffle oil, salt, pepper and mayo.
- Patatine Fritte** 5.5  
Hand cut chips, salt, pepper and mayo.

**SNAP AND SHARE ON OUR SOCIALS!  
 TAG #SORALELLAEDINBURGH**

## Pizza 12"

- Margherita** 15.6  
Tomato sauce, mozzarella and basil.
- Arrabbiata** (Spicy) 16.7  
Arrabbiata sauce with olives, capers, basil, garlic, chilli flakes, and mozzarella.
- Capricciosa** 19  
Tomato sauce, olives, mushrooms, capers, ham, egg, artichokes and mozzarella.
- Ortolana** 17.9  
Tomato sauce, courgettes, aubergines, mushrooms, sweetcorn, olives and mozzarella.
- Amatriciana** 17.9  
Tomato sauce, red onion, homemade bacon, parmigiano, black pepper, basil and mozzarella.
- Quattro Stagioni** 19  
Tomato sauce, mushrooms, artichokes, ham, chicken and mozzarella.
- Parmigiana** 18  
Tomato sauce, roasted aubergines, basil, parmesan and mozzarella.
- Cacciatore** 20  
Tomato sauce, roasted potatoes, homemade bacon, capers, black olives, rosemary, mozzarella, and black pepper.

## Pizza Bianca 12"

- Quattro Formaggi e Funghi** 19  
Cream base, parmesan, gorgonzola, mozzarella, mushrooms, and parsley.
- Boscaiola** 18  
Mushrooms, olives, ham, truffle oil and mozzarella.
- Carbonara** 17.9  
Cream base, onions, homemade bacon, egg, mozzarella, parmesan, and black pepper.
- Zucchine e Prosciutto** 16.9  
Cream base, courgettes, ham and mozzarella.

We only use organic flour for our pizza dough.  
 Water, salt, cane sugar, fresh yeast, olive oil and passion.  
 Simplicity is the key.

## - CARBONARA -

*Carbonara holds the secret to its original recipe, but also that of its origins. "It was invented during the years of the Carboneria," some say; "no, it was the American GIs who inspired it." Theories about who invented carbonara, and when, abounded, but nothing appears certain.*

*Its origin provokes much speculation and debate. But that doesn't change the fact that it's a mouth-watering Italian classic.*

