

Ciao e Benvenuto...

Di Rita's at No.2 (The Old Bank) has been established with simple and traditional values in mind. Offering a range of Italian dining experiences and providing a setting where the local community can come together to enjoy sustainable, quality food and beverages, we aim to offer an experience to everyone and extend a warm welcome to you as you dine with us in our Da Vinci Restaurant.

We're thrilled to release our Autumn Menu and hope you enjoy the dishes we have crafted. We've worked closely with our suppliers to ensure we showcase some of the best seasonal produce available locally and invite you to unwind and enjoy your experience at Di Rita's

We hope you enjoy your evening with us and look forward to seeing you again soon.

Buon Appetito!



Luigi Di Rita
Executive Chef



Andrew Di Rita
Chef/Owner

Please note that while we attempt to accommodate most dietary restrictions, there are instances where we cannot meet every requirement. Please speak to a member of staff regarding adaptations.
(gf) = gluten free (v) = Vegetarian (vg) = Vegan (*) = can be adapted

*Menus and prices may be subject to change as we work with local producers providing fresh produce.

* A discretionary service charge of 10% will be added to all final bills

For the table

Pre-dinner nibbles

Pane e Olio (v/vg)

A range of our artisan breads (available in our Deli), Extra Virgin Olive Oil (DOCG)

5.5

Antipasti Misto (v/vg*)

Sun Dried tomatoes, marinated olives, artichoke heart, cheese filled baby bell pepper

7.5 (single) / 13 (sharing)

Primi

First Course

Granchio al riso (gf)

Fresh Cromer crab cooked in a creamy tomato sauce, served with carnaroli rice

15.5

Tagliata di Manzo (gf)

Tender fillet of beef, served with rocket & grana padano shavings
drizzled with extra virgin olive oil & balsamic glaze

14.5

Di Rita's Pastacini (v)

Breadcrumb pasta with a mediterranean vegetable & bechamel filling, served
with our signature tomato sauce & basil pesto

11

Cavatelli Artigiano (v/vg)

Hand crafted cavatelli pasta from organic flour, cooked with spicy Sicilian
salami, leek, extra virgin olive oil & garlic

11

Cozze al vino (gf)

Fresh mussels, cooked with onion, garlic, lemon & white wine

9.5

Secondi

Main Course

Torre di Pisa

Tender aged fillet of beef topped with courgette, parma ham & mozzarella, cooked with our signature tomato sauce, served with cured meat & chilli cheese croquettes

35

Halibut e Gnocchi (gf*)

Halibut fillet cooked with prosecco, lemon, garlic & herbs served on a bed of caponata vegetables, pan fried gnocchi

28

Involtini di Pollo (gf)

Succulent chicken breast filled with spinach, sun dried tomato & pecorino cheese, cooked in a cream of borlotti bean sauce, served with crushed sweet potato

24

Risotto all Sepia (gf)

Carnaroli rice combined with fresh cuttlefish cooked in a black ink sauce

22

Pasta alla Zucca (v/vg)

Handmade pasta from organic flour cooked in a pumpkin & sage sauce

21

Contorni

Side dishes

Cavoletti di Bruxelles

Italian style buttery brussel sprouts with roasted chestnuts, garlic, & lemon

Fritte di Zucchine

Crispy & crunchy, courgette fries

Insalata Caprese

Baby buffalo mozzarella, tomato & basil, extra virgin olive oil, balsamic glaze

All sides 7

Dolce

Dessert

Creme Brulee (v)

Smooth & creamy Italian custard, topped with caramelised sugar & seasonal fruit

9

Tiramisu (v)

The Classic! Savoiardi biscuits dipped in espresso, marsala wine & caffe sambuca, layered between a lightly sweetened mascarpone cream

9

Pasticceria e Gelato (vg*)

Select from our fresh patisserie counter, organic gelato

9.5

Tagliere di Formaggi (v)

A showcase of Italy's favourite cheeses; provolone, pecorino piccante & Gorgonzola with artisan crackers & Chef Luigi's basil butter

12

After dinner drinks

Please speak to a member of our front of house team to view our 'Da Vinci Code' after dinner drinks menu, including dessert cocktails, liqueurs, tea and coffee