



RISOTTERIA

AN ITALIAN KITCHEN

The Balcony / Westfield London
Shepherds Bush W12 7GE
T. 020 8749 1904

Open Monday to Saturday
9.00am - Centre Close
Open Sunday: 12.00pm - Centre Close

62 Goodge Street
London W1T 4NE
T. 020 7436 9444

Open Monday to Saturday
12.00pm - 11.00pm

www.ooze.biz

COLAZIONE BREAKFAST

MACEDONIA DI FRUTTA CON BALSAMICO ☉☉	3.55
Fresh fruit salad with balsamic	
UOVA CON CIABATTA	4.25
Fried, scrambled or poached eggs with ciabatta	
FAGIOLI ALL' UCCELLETTO	4.95
Homemade Tuscan bean stew & pancetta served with ciabatta	
PASTRIES & CROISSANT	from
A freshly baked selection is available daily	
	1.30
START THE DAY...	from
...with our selection of coffee, tea, hot chocolate and fruit juice - please see our full drinks list below for details	
	1.50

BREAKFAST AVAILABLE FROM
9AM - 11AM (MON-SAT)

VINI WINE

Glass / Bottle

RED	
Il Banchetto Sangiovese, 2007	3.50 / 13.00
Light bodied, very easy-drinking	
Villa Lucia Toscano Rosso, 2007	4.00 / 14.50
Medium bodied, dry and refreshingly fruity	
Adesso Montepulciano d'Abruzzo, 2007	4.50 / 16.50
Ripe, rounded, medium bodied	
Lamberti Merlot 'Santepietre', 2006	4.75 / 18.00
Silky smooth with a pleasantly fruity finish	
Villa di Campobello Chianti Superiore, 2004	5.25 / 19.50
Medium bodied, velvety with a touch of oak spice	
Tenuta Rapitala Nero d'Avola, 2006	5.75 / 22.00
Ripe tannins, good freshness and plenty of fruit	
Nicolis Valpolicella Classico, 2006	6.25 / 24.00
Great finesse of Marasca cherries and plums	
WHITE	
Il Banchetto Bianco, 2007	3.50 / 13.00
Fresh aromas of apple and peach. Light, dry, easy-drinking	
Castellani Orvieto Classico, 2007	4.00 / 15.00
Fresh and delicate nose of pear and apple	
Adesso Trebbiano d'Abruzzo, 2007	4.50 / 16.50
Clean, crisp and refreshing in style	
Conti Rossi Garganega/Pinot Grigio, 2007	5.00 / 18.00
Dry, but soft on the palate with gentle, refreshing citrus notes	
Conti Rossi Soave Classico, 2007	5.25 / 19.50
Fresh, bright and clean with almond and apple notes	
Brunori Verdicchio dei Castelli, 2007	5.50 / 22.00
Medium bodied with pear and apple	
Ca'Bianca Gavi, 2007	6.00 / 24.00
Dry, clean and elegant with an attractive, lingering finish	

VINI WINE

Glass / Bottle

ROSÉ	
Lamberti Pinot Grigio Blush, 2007	4.50 / 17.00
Subtle raspberry and strawberry flavours with lemon & apple	
SPARKLING	
Bisol Prosecco di Valdobbiadene 'Jeio', NV	5.25 / 20.00
Hints of pears, white peaches, wild flowers and almonds	
DESSERT	
Fattoria di Basciano Vin Santo, 2002	5.00 / 25.00
Intense nose of marmalade, raisins and ripe apricot. Very rich with a long finish	
(half bottle)	

BEVANDE DRINKS

Peroni Nastro Azzurro (33cl)	3.25
Moretti (33cl)	3.25
Water Still or Sparkling (25cl / 75cl)	1.50 / 3.35
Limonata / Aranciata Dolce / Chinotto (20cl)	1.65
Coke / Diet Coke (33cl)	1.80
Juices - from our selection	2.00
Mixer (200ml)	1.10
Latte / Cappuccino / Hot Chocolate	1.90
Espresso / Double Espresso	1.50 / 1.90
Mighty Leaf Tea - black, green and herbal	1.90
Earl Grey / English	1.90

A selection of Aperitivi and Digestivi is available
(in 50ml measures) - please ask

ANTIPASTI STARTERS

ANTIPASTO MISTO	
3 Dishes	4.95
6 Dishes	8.95
Your choice of Italian cured meats, salads, pickles & cheeses - please choose from today's selection	
SALUMI MISTI	5.95
Plate of mixed Italian cured meats	
FOCACCIA ARTIGIANALE (v)	2.00
Freshly baked every day	
FOCACCIA ARTIGIANALE CON PESTO (v)	3.50
BRUSCHETTA CLASSICA (v)	3.95
Grilled ciabatta with selected toppings	
FRESH PESTO (v) ☉	1.50
Green, red or chilli	
ZUPPA DEL GIORNO	3.95
Our special soup of the day	
CALAMARI FRITTI	4.95
Fresh squid, deep fried in a light batter with lemon	
CAPRINO ARROSTO (v) ☉	4.25
Baked goat's cheese with balsamic dressing	

PASTA PASTA

PASTA FRESCA DEL GIORNO	7.95
Fresh pasta of the day	
SPAGHETTI SORRENTINA (v)	5.95
Made with tomato, mozzarella and basil	
SPAGHETTI BOLOGNESE	6.95
Made with slow-cooked beef ragu	
LASAGNA AL FORNO	7.45
Made with slow-cooked beef ragu	
SPAGHETTI ALLA CARBONARA	7.45
Made with pancetta, eggs and grana cheese	

SECONDI MAINS

BISTECCA ALLA GRIGLIA ☉	10.95
Grilled sirloin steak with roast potatoes	
SPEZZATINO CLASSICO ☉	9.65
Beef braised in red wine with polenta or risotto	
POLLO AL LIMONE ☉	9.25
Chicken breast with lemon & trebbiano	

RISOTTI RISOTTO

FRUTTI DI MARE ☉	9.25
Clams, mussels, squid, prawns & trebbiano	
SALMONE AFFUMICATO ☉	7.65
Smoked salmon with flat leaf parsley	
POLPETTE ALLA NAPOLETANA ☉	7.25
Italian meatballs with a rich tomato sauce	
SORANA ☉	7.95
Chicken, pancetta, fennel, sambuca & tarragon	
FUNGHI SELVATICI (v) ☉	7.65
Wild mushrooms	
ZUCCA E SALVIA (v) ☉	6.25
Butternut squash, hazelnut and sage	
QUATTRO FORMAGGI CON RUCOLA (v) ☉	7.45
Taleggio, gorgonzola, grana, fontina & rocket	
ALLA MILANESE ☉	6.95
Classic risotto with saffron, parmesan & parsley	

For a lower fat option, all Risotti can be made without butter or parmesan - just let us know

INSALATE SALAD

PLEASE CHOOSE FROM OUR FRESHLY PREPARED SELECTION ON DISPLAY	
CONTORNI - Small salad	3.50
GRANDE - Large salad	6.50

PANINI SANDWICHES

PLEASE CHOOSE FROM OUR FRESHLY PREPARED SELECTION ON DISPLAY OR JUST ASK US TO MAKE ONE OF YOUR CHOICE	
	4.50

DOLCI DESSERTS

PLEASE CHOOSE FROM OUR HOMEMADE SELECTION ON DISPLAY	from 3.00
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All Antipasti, Risotti, Pasta, Insalate, Panini and Dolci are available to take-away - just let us know

☉ Low in carbs ☉ Gluten free

All dishes may contain nuts or traces of nuts; please consult a member of staff if you suffer from allergies.