



DOMUS ITALIA

CASA DEL CIBO E VINO D'ITALIA

MENU

DOMUS ITALIA

STARTERS AND SMALL BITES

BRUSCHETTE

Toasted Altamura sourdough with authentic Italian toppings

POMODORO 9.50

Mixed tomatoes, basil, garlic and olive oil

VEGETARIANE 10.50

Grilled vegetables and mozzarella

MISTE 11.50

Italian cured meat, cheese & grilled vegetables

FUNGHI 10.50

Mushrooms, truffle oil, cream, garlic and parsley

SHARING PLATES

PANE 4.90

Selection of breads served with balsamic and oil.

Upgrade with a selection of 3 aromatics olive oils for £2

OLIVES 4.50

Marinated olives from various regions of Italy

APERITIVO 8.50

A classic Italian with taralli, spicy 'nduja sauce, olive tapenade, grilled vegetables and marinated olives.

TAGLIERE MISTO 18.50

An Italian selection of cured meats and cheeses

QUATTRO FORMAGGI 14.50

An Italian selection cheeses served with chutney

PIATTINI

FORMAGGI FUSI 9.50

A mix of Italian cheeses, melted in the oven and served with crostini

Small plates for a lighter meal, or mix and match a selection of dishes for sharing

POLPETTE DI CARNE 10.20

Beef meatballs with an oozing cheese, served in a rich tomato sauce

CAPONATA 7.90

Aubergine, peppers and courgette stew with tomatoes, olives, and capers, served with Altamura bread

PORCHETTA E CIPOLLE 10.90

Porchetta with slow-cooked onions and flavoured balsamic glaze

POLPETTE DI POLLO 10.20

Chicken and ricotta balls in a spicy tomato and 'nduja sauce

CARPACCIO DI BRESAOLA 9.50

Thin bresaola, rocket, parmesan, olive oil, lemon

SALSICCIA CACCIATORA 9.90

Tuscan sausages in roasted pepper and tomato sauce

GAMBERI SALMORIGLIO 12.50

Grilled prawns, salmoriglio sauce, lemon, herbs, chilli and garlic

PIZZA SLICES

Roman style pizza served by the slice

MARGHERITA 5.90

Tomato sauce topped with mozzarella cheese and fresh basil

ORTOLANA 6.50

Tomato sauce, grilled vegetables, mozzarella, rocket, parmesan

DIAVOLA 7.0

Tomato sauce, 'nduja, spicy Calabrian salami, mozzarella cheese

REGINA 7.0

Tomato sauce, Parma ham, mozzarella, parmesan, rocket

PANINI

Toasted sandwiches served in soft Italian ciabatta or focaccia bread

PARMA 8.50

Freshly sliced Parma ham, mozzarella, rocket, fresh tomatoes

VEGETARIANO 7.50

Roasted mediterranean vegetables, mozzarella, and rocket

MILANO 8.50

Salame Milano, mozzarella, garlic, and crispy lettuce

PORCHETTA 8.50

Roast hog porchetta, mozzarella and roasted peppers

DIAVOLA 8.50

Prosciutto cotto, gorgonzola cheese, and 'nduja sausage

CASA ITALIA 9.50

Freshly sliced mortadella, pistachio pesto, and creamy burrata

DOMUS ITALIA

MAIN COURSES AND SIDES

PASTA AL FORNO

Oven-baked pasta dishes

LASAGNA DI CARNE 13.90

Succulent lasagna made with slow cooked beef ragu, creamy bechamel sauce and parmesan cheese

CANNELLONI DI CARNE 13.50

Pasta tubes filled with rich meat ragu in a rich bechamel and tomato sauce, topped with parmesan

CANNELLONI SPINACI E RICOTTA 12.90

Pasta tubes filled with spinach and fresh ricotta in a rich bechamel and tomato sauce, topped with parmesan

PARMIGIANA DI MELANZANE 12.90

Fried sliced aubergine layered with mozzarella cheese and tomato sauce

GNOCCHI ALLA SORRENTINA 13.50

Soft potato gnocchi baked in rich tomato sauce, topped with melted mozzarella and fresh basil

PASTA FRESCA

Fresh pasta dishes

PASTA DELLA NONNA 13.00

Pasta with Pancetta and Pistacchio cream

PASTA AL PESTO 10.50

Pasta in fresh pesto sauce, topped with parmesan

PASTA 'NDUJA E TALEGGIO 12.90

Pasta in a spicy 'nduja and tomato sauce, topped with creamy melted taleggio cheese and parmesan

PASTA AI GAMBERI 15.90

Pasta with prawns, courgette cream, garlic, lemon, chilli and fresh herbs

PASTA CARBONARA 13.00

Pasta with guanciale, egg yolk, pecorino, and black pepper

PASTA ARRABBIATA 10.50

Pasta in spicy tomato sauce, garlic, chilli, parsley

PASTA DEL GIORNO

Please check the chalkboard to see the fresh pasta specials of the day

CONTORNI

To compliment any dish or to be enjoyed on their own

INSALATA DELLA CASA 4.00

Small mixed leaf salad, topped with tomatoes

PATATE AL FORNO 4.90

Italian style roast potatoes. Upgrade for truffle and parmesan for £2

VERDURE GRIGLIATE 5.00

Aubergine, peppers and courgette

INSALATE

Freshly made salads for a lighter meal or the perfect accompaniment

CESARINA 12.50

Mixed leaf salad, fresh tomatoes, roasted chicken strips, crispy pancetta, topped with handmade pesto

BURRATA E BRESAOLA 12.50

'Melt in the mouth' cheese served with rocket, pomodorini, and bresaola

BUFALA E PARMA 12.60

Mixed leaf salad, fresh tomatoes, creamy buffalo mozzarella, thinly sliced Parma ham, topped with handmade pesto

Please let our staff know if you have any allergies or intolerances



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Grazie! We're glad you're here and hope you enjoy a true taste of Italy.

84-86 Stamford New Rd,
Altrincham
WA14 1BS

0161 928 9898

SenzaGlutine.uk
DomusItalia.co.uk/Altrincham



MENU

BRUSCHETTE

Toasted **SenzaGlutine** bread with authentic Italian toppings

POMODORO 9.50

Mixed tomatoes, basil, olive oil

VEGETARIANE 10.50

Grilled vegetables, regional cheeses

MISTE 11.50

Italian cured meat, cheese & grilled vegetables

FUNGHI 10.50

Mushrooms, truffle oil, cream, garlic and parsley



SenzaGlutine makes fresh gluten-free bread and pasta using simple ingredients and traditional methods. Our focus is on good texture, real flavour, and everyday food that everyone can enjoy

SHARING PLATES

PANE 4.90

SenzaGlutine bread served with balsamic and oil.

Upgrade with a selection of 3 aromatics olive oils for £2

OLIVES 4.50

Marinated olives from various regions of Italy

APERITIVO 8.50

A classic Italian with taralli, spicy 'nduja sauce, olive tapenade, grilled vegetables and marinated olives.

TAGLIERE MISTO 18.50

An Italian selection of cured meats and cheeses

QUATTRO FORMAGGI 14.50

An Italian selection cheeses served with chutney

PIATTINI

FORMAGGI FUSI 9.50

A mix of Italian cheeses, melted in the oven and served with **SenzaGlutine** crostini

CAPONATA 7.90

Aubergine, peppers and courgette stew with tomatoes, olives, and capers, served with **SenzaGlutine** bread

CARPACCIO DI BRESAOLA 9.50

Thin bresaola, rocket, parmesan, olive oil, lemon

Small plates for a lighter meal, or mix and match a selection of dishes for sharing

PORCHETTA E CIPOLLE 10.90

Porchetta with slow-cooked onions and flavoured balsamic glaze

SALSICCIA CACCIATORA 9.90

Tuscan sausages in roasted pepper and tomato sauce

POLPETTE DI CARNE 10.20

Beef meatballs with an oozing cheese, served in a rich tomato sauce

POLPETTE DI POLLO 10.20

Chicken and ricotta balls in a spicy tomato and 'nduja sauce

GAMBERI SALMORIGLIO 12.50

Grilled prawns, salmoriglio sauce, lemon, herbs and garlic

CONTORNI

To compliment any dish or to be enjoyed on their own

INSALATA DELLA CASA 4.00

Small mixed leaf salad, topped with tomatoes

PATATE AL FORNO 4.90

Italian style roast potatoes. Upgrade for truffle and parmesan for £2

VERDURE GRIGLIATE 5.00

Aubergine, peppers and courgette

FOCACCIA

Toasted sandwiches served in soft **SenzaGlutine** focaccia bread

PARMA 8.50

Freshly sliced Parma ham, mozzarella, rocket, fresh tomatoes

MILANO 8.50

Salame Milano, mozzarella, garlic, and crispy lettuce

DIAVOLA 8.50

Prosciutto cotto, gorgonzola cheese, and 'nduja sausage

VEGETARIANO 7.50

Roasted mediterranean vegetables, mozzarella, and rocket

PORCHETTA 8.50

Roast hog porchetta, mozzarella, and roasted peppers

CASA ITALIA 9.50

Freshly sliced mortadella, pistacchio pesto, and creamy burrata

PASTA AL FORNO

Oven-baked pasta dishes

LASAGNA DI CARNE 13.90

Succulent lasagna made with slow cooked beef ragu, creamy bechamel sauce and parmesan cheese

PARMIGIANA DI MELANZANE 12.90

Fried sliced aubergine layered with mozzarella cheese and tomato sauce

GNOCCHI ALLA SORRENTINA 13.50

Soft potato gnocchi baked in rich tomato sauce, topped with melted mozzarella and fresh basil



SenzaGlutine is run by Gianluca and Alessandro. Together we focus on simple, honest food, with fresh bread and pasta made with care

INSALATE

Freshly made salads for a lighter meal or the perfect accompaniment

CESARINA 12.50

Mixed leaf salad, fresh tomatoes, roasted chicken strips, crispy pancetta, topped with handmade pesto

BUFALA E PARMA 12.60

Mixed leaf salad, fresh tomatoes, creamy buffalo mozzarella, thinly sliced Parma ham, topped with handmade pesto

BURRATA E BRESAOLA 12.50

'Melt in the mouth' cheese served with rocket, pomodorini, and bresaola

PASTA AI GAMBERI 15.90

Pasta with prawns, courgette cream, garlic, lemon, chilli and fresh herbs

PASTA CARBONARA 13.00

Pasta with guanciale, egg yolk, pecorino, and black pepper

PASTA ARRABBIATA 10.50

Pasta in spicy tomato sauce, garlic, chilli, parsley

PASTA FRESCA

Fresh pasta dishes

PASTA DEL GIORNO

Please check the chalkboard to see the fresh pasta specials of the day, including our freshly made **SenzaGlutine** ravioli

PASTA 'NDUJA E TALEGGIO 12.90

Pasta in a spicy 'nduja and tomato sauce, topped with creamy melted taleggio cheese and parmesan

PASTA AL PESTO 10.50

Pasta in fresh pesto sauce, topped with parmesan

PASTA DELLA NONNA 13.00

Pasta with Pancetta and Pistacchio cream

SenzaGlutine was born in 2025 to bring proper gluten-free Italian food to the table. We focus on fresh bread, handmade pasta, and simple recipes made with care and quality ingredients.

All of the gluten-free bread and pasta featured on our menu are also available to buy from our bakery section in the restaurant.

We can also prepare different pasta shapes or baked dishes with advance notice for collection, pre-orders, or supply, so you can enjoy them at home, fresh, every day.

Genuine. Italian. Gluten Free.



Grazie! We're glad you're here and hope you enjoy a true taste of Italy.

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