

Fresh Pasta Sauce

Let's get this show on the road. Start by choosing a homemade pasta sauce (prices include your fresh pasta):

Genovese - £8.95



A traditional Neapolitan recipe, the main ingredient in Genovese is onions, which are cooked with a succulent piece of beef brisket for around 12 hours. This makes for a slightly sweet sauce with a mellow oniony flavour, flecked through with plenty of pulled beef brisket.

Bolognese - £8.50



The Godfather of pasta sauces. My Bolognese is cooked for no less than 10 hours, resulting in a rich ragu full of ultra-tender minced beef and pork, packed with authentic flavour.

Beef Brisket Ragu - £8.50

Traditionally served with gnocchi, this super-rich tomato ragu is slow-cooked with beef brisket, making for a robust, meaty sauce.

Puttanesca - £7.95

Another famous Neapolitan recipe, Puttanesca is made up of a rich tomato sauce, black olives, salty capers and a hint of chilli.

All dishes are served with fresh-grated parmesan on the side!

NB: *The pasta itself is made fresh to order and needs cooking upon delivery. Your meal comes with simple assembly instructions and can be put together in 5-10 minutes!*

NEXT, CHOOSE YOUR FRESH PASTA >

Fresh Egg Pasta & Gnocchi



Almost time to scoff. Choose your fresh free-range egg pasta or gnocchi - and don't worry, they all go equally as well with my selection of sauces!

Tagliatelle

Flat ribbons of fresh egg pasta: long, silky and perfect for slurping.

Pappardelle

Very broad flat ribbons of fresh egg pasta: delicate but wide with serrated edges.

Gnocchi

Fresh dumplings made from potato and flour: small, fluffy and beautifully light.

Antipasto

Parmigiana di Melanzane or Zucchine - £6.95



Layer after layer of delicious fried aubergine or courgette in a rich tomato sauce, smothered in oozing, melted mozzarella.

Dessert

Baked Basque Cheesecake - £3.95



Ok, ok. While not strictly Italian, I couldn't resist including this heavenly baked cheesecake on my menu. Inspired by my years working in a Basque kitchen, it's light, velvety and utterly moreish - a real crowd-pleaser.

[SEE MY HOMEMADE ITALIAN DELI & ALLERGENS KEY >](#)

Homemade Deli

My tasty deli treats are perfect for popping on crusty bread as an antipasto or served as a side.

Zi Carmela's Aubergines - £4.95 / £8.95

An old family recipe from my mum's Auntie Carmela - a jar of herby, tangy aubergines flecked with chilli and garlic and conserved in extra virgin olive oil.

Mamma's Grilled Courgettes - £4.95 / £8.95

My mum's secret recipe - a jar of herby, garlicky chargrilled courgettes with a beautiful pickled flavour and conserved in extra virgin olive oil.

Zi Michele's Carrots - £3.95 / £7.95

Named after my legendary Uncle Michele - a jar of pickled carrots with a slightly sweet, herby and garlicky flavour.

Because my dishes are made with tons of TLC, I require orders to be made by 11am for same-day deliveries, which start from 5pm.

£1.50 delivery charge for orders under £20.

For allergies and intolerances, please enquire when placing your order.

Website: www.thenextmeal.co.uk

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Allergens Key:

