



All my pasta is handmade to order daily and my sauces are cooked for 10-12 hours - ready for assembling at home in just a few minutes (sauce prices include your chosen fresh pasta). I also source the finest dry cured meats from Italy in order to make delicious antipasti charcuterie boards, and produce my own deli conserves using old family recipes. PS. Watch out for the occasional Spanish treat on my menu - inspired by my many years working in modern Spanish kitchens.

Antipasti

Sicilian Nocellara olives - £3.95

Pan con tomate - £4.95

Fresh tomatoes, garlic, olive oil and a hint of cracked black pepper on crusty bread.

Jamon croquettas with garlic aioli - £5.95

Deep fried breadcrumb croquettas filled with a tasty béchamel sauce flecked with Spanish ham.

Parmigiana di melanzane - £6.95

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

Bruschetta fagioli e cozze - 5.95 (Fri & Sat only)

A Neapolitan classic - a herby mix of cannellini beans and fresh mussels on garlicky toasted bread.

Charcuterie

A selection of the finest dry cured meats - 100% authentic imported from Italy.

Served with bread and accompaniment

Small - £13.95

Regular - £19.95

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

Fresh Pasta Sauces

Let's get this show on the road. Start by choosing a homemade pasta sauce. Prices are per portion and include your fresh pasta and sauce.

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 - £8.95

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 - £8.95

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

Puttanesca - £8.95

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

Lasagna Napoletana - £11.95

This is no 'ordinary' lasagna. Layers of fresh pasta sheets are interspersed with a rich chianti ragu, Italian fennel sausages, salami, ricotta and hard boiled eggs - all topped with fior di latte cheese (and parmesan, of course!).

Fresh Egg Pasta & Gnocchi

Almost time to scoff. Choose your fresh free-range egg pasta or gnocchi:

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.

Spaghetti Chitarra

Like classic spaghetti, but with a slightly squarer shape.

Gnocchi

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

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Dessert

Baked Basque cheesecake - £3.95 (Whole cheesecake - £45)

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.

Poached pear in Moscatel wine with ricotta cheese and almonds - £4.95

A soft poached pear filled with sweet ricotta cheese and encrusted in crunchy salted almonds.

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 Aunty Carmela - a jar of herby, tangy aubergines flecked with chilli, garlic and oregano, 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, conserved in extra virgin olive oil.

Cilentan chilli oil 250 ml - £5.95

Garlic oil 250 ml - £5.95

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.

Delivery charge depending on the area, free delivery in Kirklevington.

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