

Melanzana

The history of Battersea

- ⌘ The early history of the Battersea Square area is uncertain, although discoveries of Saxon pottery in Althorpe Grove nearby indicate the presence of a late Saxon settlement centred on Battersea Square itself.
- ⌘ Battersea probably takes its name from “Baduric’s” or “Badric’s isle”, this area during the Saxon period characterized by a gravel and sand bank which was surrounded by marshy lowland, hence the term “isle”. It is believed that “Battersea” was first used in 1595. The name of Battersea could also have come from “Patrick’s-eye,” a link to St. Patrick or St. Peter, as in 1067 William the Conqueror gave the Manor of Battersea to the Abbey of St. Peter at Westminster. It was referred to in the Domesday survey of 1086 as a Manor or agricultural estate.
- ⌘ Battersea’s church was also referred to in the Domesday Book, and again in a papal bull of 1157, at which time the profits from the Rectory endowments were given by Pope Adrian IV to the Abbey for the founding of a dependent chapel in Wandsworth. The medieval village is most likely to have occupied the same site as the Saxon settlement, with the present-day Battersea Square as its focal point, though there were shifts in the settlement pattern of the medieval period
- ⌘ After the Dissolution of Westminster Abbey in 1540 the manor of Battersea belonged to the Crown and on 16th March 1627 the manor of “Batrichsey with Waynesworth” was sold to Sir Oliver St. John (a descendant of Lord Bolingbroke). The St. John family owned the land until 1763 when it was sold to Lord Spencer.
- ⌘ Battersea was by this point in its history a dynamic and sought-after location due to the rise in population and expansion of the city, and the manor house reflected this with its H-shaped design and large formal garden landscape to the north and east.
- ⌘ Rocque’s map of 1741 clearly shows the village of Battersea centred on Battersea Square. Battersea High Street, Battersea Church Street, Vicarage Crescent and Westbridge Road are also much in evidence. In 1700 the Sir Walter St. John School was founded on Battersea High Street, at the same time as Devonshire House in Vicarage Crescent appeared.
- ⌘ In 1763 the manor was sold by the St. John family to Lord Spencer. He opened up the isolated village by building a bridge across the River Thames in 1772. This led to the construction of a number of villas in the southern part of Battersea as residences for city merchants, the first time the village had been opened as an early commuter area for outsiders. The village was a small but thriving community. *The Raven public house* (where you are sitting right now) had been built around the middle of the seventeenth century, and was used as a meeting place to discuss the rebuilding of St. Mary’s church by Joseph Dixon in 1775-7.
- ⌘ The Village remained largely isolated until the Victorian period when the construction of the railway (particularly from the 1860s with the building of Clapham Junction) encouraged the suburbanisation of London. The new road bridge designed by Sir Joseph Bazalgette in 1886-90 replaced the old wooden bridge across the Thames built in 1772 under the directions of Lord Spencer.
- ⌘ Battersea suffered badly from bombing during the Second World War, but the Battersea Square area was not so badly affected. The Square itself was largely restored and enhanced following a long period of neglect, and was completed in 1990. Today the Battersea Square area is predominantly residential, with a great array of pubs, bars and restaurants catering for its more leisure-oriented use.



Battersea Square

- ⌘ The focus of the Conservation Area is Battersea Square, which retains much of its original street pattern and plot characteristics with the vestiges of the old village around the Square. It was the focus of village life in the eighteenth and nineteenth centuries and was a gathering place for water; the old pump is shown in historical photographs and on maps.
- ⌘ The Square lost much of its identity during the twentieth Century when it was given over to traffic. Even the name Battersea Square was dropped from maps.
- ⌘ A scheme of preservation and enhancement was undertaken by Wandsworth Council in 1990. It sought to re-establish the "sense of place" of the village by allowing part of the public space to be used by pedestrians, and by reviving the name Battersea Square. The scheme involved creating a new floorscape using traditional materials and appropriate street furniture, and using the public space for eating and drinking. It received a Civic Trust Commendation in 1991.



- ⌘ St. Mary's Church (Grade I Listed) is visible from the Square, this close relationship is an essential ingredient in the character of the conservation area, as it underpins the historical associations. The tight knit relationship between buildings and public spaces, and the pattern of the historical building plots, contrasts markedly with more recent development, both adjacent to and within the conservation area.
- ⌘ Around the Square the building frontages are mainly two and three storeyed Victorian buildings. The redevelopment of the north-east side kept the plot sizes and frontage widths as well as the period character. ***The Raven Inn public house (Grade II) is the most important surviving building within the square with its Dutch gables and quoins.*** Opposite is a pleasant Victorian composition that neatly presents a public face to the square as well as turning the corner from Battersea Church Road to Vicarage Crescent.



Our Chef's message

The Italian cuisine is not only the most popular in today's world, but having developed over more than twenty-five centuries, it is also a true antiquity.

*At **Melanxena**, we promise you a true Italian night. In a calm and cosy environment, with candle lights and soft music at the background, enjoy our range of delicious Italian seasonal dishes, typical Italian recipes, characterised by their simplicity and quality ingredients, served with your selection of the finest Italian wines.*

On the other hand, Pizza falls into two distinct categories: Italian pizza and the rest of the world. It may be argued that all pizzas are made of the same basic ingredients, but we promise you that after one taste of our true Italian pizza, you will never feel the same about this simple and delicious food again.

And to complement your experience, mouth-watering homemade desserts are freshly prepared and waiting for you.

Last but not least, what would be more Italian than ending your meal with a cup of Espresso made of Arabica coffee?

Oh, before you leave, make sure to have a look at our Deli and you will instantly feel that you have been transported back to Italy.

We have a wide range of Pasta, Cheese and Charcuterie products for you to take home.

Our staff are always delighted to serve you, just ask for our recommendations if you need any help

It is as simple as that; we promise you a typical fine Italian night at the heart of London.



The menu



*Panini**

<i>Grilled Vegetables & Goat Cheese</i>	<i>£5.90</i>
<i>Salami, Mozzarella & Fresh Tomato</i>	<i>£5.90</i>
<i>Pesto & grilled Mediterranean Vegetables</i>	<i>£5.90</i>
<i>Ham, Cheddar & Tomato</i>	<i>£5.90</i>
<i>Mozzarella, Sundried Tomato & Pesto</i>	<i>£5.90</i>
<i>Finocchiona Salami, Taleggio & Fresh Tomato</i>	<i>£5.90</i>
<i>Parma Ham, Emmental & Rocket</i>	<i>£5.90</i>
<i>Parma Ham, Buffalo Mozzarella & Rocket</i>	<i>£5.90</i>
<i>Chicken Escalope, Mayo & Salad</i>	<i>£5.90</i>
<i>Tuna, Mayo, & Salad</i>	<i>£5.90</i>

**Served till 5pm*



Antipasti - Starters

<i>Minestrone di Verdura (v)</i> Traditional Italian vegetables soup	£7.90
<i>Melanzana grigliate con mozzarella e prosciutto</i> ^{NEW} Grilled aubergines with melted mozzarella, oregano and Parma Ham.	£11.90
<i>Mozzarella di Bufala con Vegetali Grigliati / Caprese style.</i> Buffalo mozzarella served with grilled vegetables	£8.90
<i>Vitello Tonnato</i> ^{NEW} Thin sliced cooked veal in a tuna and mayo sauce.	£11.90
<i>Gnocco Fritto con Burrata & Parma</i> Deep fried Pizza dumpling with soft hearted young mozzarella and Parma Ham	£9.90 / £16.90
<i>Arancini di riso con mozzarella e vegetali (v)</i> ^{NEW} Deep fried breaded rice balls with mozzarella and vegetables.	£7.90
<i>Tagliere dello Chef - Serves two</i> Chef's Special Selection of Italian cold cuts, cheeses & roasted Mediterranean vegetables	£13.90
<i>Carpaccio di Manzo con Carciofi</i> Beef carpaccio served with artichoke, capers, rocket & parmesan shaving	£9.90 / £16.90
<i>Calamari Fritti</i> ^{NEW} Deep fried calamari served with salad and tartare sauce.	£8.90
<i>Caesar Salad/ with Chicken</i> ^{NEW}	£6.90 / £9.90



Primi — Pasta & Risotto

<i>Bolognese Tradizionale con Paglia & Fieno</i> Homemade Tagliolino with traditional beef ragu	<i>£9.90</i>
<i>Spaghetti Carbonara</i> A speciality of Rome, Spaghetti in an eggs based sauce, pecorino cheese, bacon, and black pepper.	<i>£10.90</i>
<i>Gnocchi con Salsiccia, Spinacetti & Stracchino</i> Homemade Gnocchi with Italian sausages, baby spinach & cream cheese	<i>£11.90</i>
<i>Tagliatelle ai Funghi Porcini con Olio al Tartufo (v)</i> Homemade Tagliatelle with Cep mushrooms & truffle oil / Add sausage	<i>£13.90</i>
<i>Linguine all' Astice</i> ^{NEW} Linguine with Fresh Scottish Lobster and chopped tomato.	<i>£17.90</i>
<i>Spaghetti alla Bottarga</i> ^{NEW} Spaghetti all'olio, crogette, mushrooms, topped with Sardinian grated grey mullet roe.	<i>£12.90</i>
<i>Fettuccine alle vongole</i> Fettuccine with clams	<i>£13.90</i>
<i>Linguini alla Pescatora</i> ^{NEW} Linguine pasta sautéed with seafood, cherry tomato and rocket salad	<i>£14.90</i>
<i>Tagliolino al nero di seppia, gamberetti</i> ^{NEW} Home-made black pasta with prawns, baby spinach and fresh tomato	<i>£12.90</i>
<i>Penne primavera (v)</i> ^{NEW} Short tubes of pasta with fresh tomato, mushrooms, olive oil and Fava brown beans.	<i>£10.90</i>
<i>Risotto del Giorno</i>	<i>£11.90</i>
<i>Lasagne fatte in casa</i>	<i>£9.90</i>
<i>Melanzane alla Parmigiana (v)</i> Homemade layers of aubergine, mozzarella and Parmesan in tomato sauce	<i>£9.90</i>



Secondi — Meat & Fish

<i>Paillard di pollo con spinaci</i> Chargrilled chicken breast with spinach	<i>£12.90</i>
<i>Involentino di Branzino con crema di zucchine</i> Sea bass stuffed with prawns and served on a bed of courgette cream	<i>£15.90</i>
<i>Quadretti di pesce spada alla puttanesca</i> ^{NEW} Swordfish sauteed with tomato, black olives, and capers sauce served with grilled vegetables.	<i>£18.90</i>
<i>Scaloppina di vitello</i> ^{NEW} Veal escalopes any style (Lemon/ Marsala/ Saltimbocca), with Mashed potatoes.	<i>£14.90</i>
<i>Tagliata di Costata di Manzo con Patate Arrosto O Insalata</i> 8oz Chargrilled, Free range, grain fed Rib Eye served with roasted potatoes or salad	<i>£17.90</i>
<i>Cotoletta di Vitello alla Milanese</i> ^{NEW} Veal coated in breadcrumbs and pan-fried with rocket salad and chopped tomato.	<i>£18.90</i>



Pizze

<i>Margherita (v)</i>	<i>£8.90</i>
Tomato sauce, Mozzarella & Oregano	
<i>Cacciatora</i> ^{NEW}	<i>£11.90</i>
Tomato sauce, Mozzarella, Chicken, Mushrooms, Onion & Black Olives	
<i>Cheesarama (v)</i>	<i>£11.90</i>
Tomato sauce, Mozzarella, Gorgonzola, Taleggio, Pecorino, Fontina & Parmesan	
<i>Capricciosa</i>	<i>£11.90</i>
Tomato sauce, Mozzarella, Ham, Pepperoni, Mushrooms, Artichoke & Olives	
<i>Prosciutto e Rucola</i>	<i>£11.90</i>
Tomato sauce, Mozzarella, Parma Ham, Rocket & Parmesan	
<i>Diavola</i>	<i>£11.90</i>
Tomato sauce, Mozzarella, Spicy Salami & Chilli	
<i>Numero Sei</i>	<i>£11.90</i>
Tomato sauce, Mozzarella, Italian Sausage, Pepperoni, Mushrooms & Parmesan	
<i>Fume</i> ^{NEW}	<i>£12.90</i>
Tomato sauce, Mozzarella, Smoked Scamorza Cheese & Speck	
<i>Bufalina (v)</i>	<i>£11.90</i>
Tomato sauce, Buffalo Mozzarella, Cherry Tomato & Basil	
<i>Fiorentina</i>	<i>£10.90</i>
Tomato sauce, Mozzarella, Baby Spinach, Egg & Parmesan	
<i>Calzone</i>	<i>£11.90</i>
'Closed' pizza with Tomato sauce, Mozzarella, Ham, Pepperoni, Mushrooms & Artichokes	
<i>Romana (v)</i>	<i>£12.90</i>
Tomato sauce, Mozzarella, Goat Cheese, Mushrooms, Rocket & Truffle Oil	
<i>Napolitana</i>	<i>£11.90</i>
Tomato sauce, Anchovies, Olives, & Capers	
<i>Ortolana (v)</i> ^{NEW}	<i>£11.90</i>
Tomato sauce, Mozzarella, Aubergine, Courgette, Peppers, & Cherry Tomato	
<i>Valtellina</i>	<i>£14.90</i>
Tomato sauce, Mozzarella, Bresaola, Rocket & Parmesan	

Gluten free pizza is available upon request (+£3)



Contorni — Side Dishes

<i>Potato chips/Roasted Potatoes</i>	<i>£4.90</i>
<i>Steamed Spinach with Lemon</i>	<i>£5.90</i>
<i>Mixed Salad with Tomatoes & Carrots</i>	<i>£5.90</i>
<i>Zucchine Fritte</i> ^{NEW} Courgettes lightly coated in flour and fried	<i>£5.90</i>
<i>Olives</i>	<i>£3.90</i>
<i>Focaccia Melanzana</i> Garlic bread with extra virgin olive oil & balsamic vinegar	<i>£5.90</i>
<i>Focaccia Bianca</i> Garlic bread	<i>£5.90</i>
<i>Focaccia Rossa</i> Garlic bread & tomato sauce	<i>£5.90</i>
<i>Focaccia Caprese</i> Garlic bread, mozzarella & cherry tomatoes	<i>£6.90</i>
<i>Bread</i>	<i>£1.90</i>



Dolci — Dessert

<i>Tiramisù fatto in casa</i>	<i>£7.90</i>
Homemade Sponge base with Mascarpone cream, Espresso & Cocoa	
<i>Mille Foglie con crema Pasticcera e Frutti di Bosco</i> ^{NEW}	<i>£7.90</i>
Layers of buttery puff pastry filled with Cream and Berry Fruits	
<i>Gnocchi con Nutella</i>	<i>£7.90</i>
Homemade Gnocchi stuffed with Nutella and vanilla ice cream	
<i>Profiterole</i>	<i>£6.90</i>
Soft Choux pastries filled with Chantilly cream, all covered with chocolate cream	
<i>Chocolate Soufflé</i>	<i>£6.90</i>
Warm chocolate soufflé served with vanilla ice cream	
<i>Affogato al Caffè</i>	<i>£6.90</i>
Vanilla ice cream soaked in Espresso	
<i>Torta di Mele</i>	<i>£6.90</i>
Italian apple pie served warm with your ice cream of choice	
<i>Gelato</i>	<i>£5.90</i>
Your selection of 3 scoops of ice cream	
<i>Formaggi Assortiti</i>	<i>£7.90</i>
Chef's selection of cheese, honey, and crackers	

