

**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.



# The Menu



# Panini

Grilled Mediterranean Vegetables & Goat Cheese	£5.90
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Salami, Mozzarella & Fresh Tomato	£5.90
Ham, Cheddar & Fresh Tomato	£5.90
Mozzarella, Fresh Tomato & Pesto	£5.90
Parma Ham, Emmental & Rocket	£5.90
Parma Ham, Buffalo Mozzarella & Rocket	£5.90
Chicken Escalope, Fresh Tomato, Mayo & Green Leaves	£5.90
Tuna & Mayo	£5.90

*\*Served till 5.30pm*



# Antipasti - Starters

<b>Zuppa di Legumi Misti (v) <sup>NEW</sup></b>	£5.90
<i>Mixed legumes Soup (mixed lentils, chickpeas and beans)</i>	
<b>Insalata Caesar Caldini® (v)</b>	£5.90
<i>The Classic 1920 Caesar Caldini's Salad</i>	
<b>Arancini di riso Con Mozzarella e Vegetali (v)</b>	£7.90
<i>Deep fried breaded rice balls with mozzarella and vegetables.</i>	
<b>Melanzane alla Parmigiana (v)</b>	£10.90
<i>Chef's special; Layers of aubergine, Mozzarella and Parmesan in tomato sauce, baked to perfection</i>	
<b>Mozzarella di Bufala con Vegetali Grigliati</b>	Single £9.90 Double £15.90
<i>Buffalo mozzarella served with grilled vegetables</i>	
<b>Carpaccio di Manzo con Carciofi</b>	Single £9.90 Double £15.90
<i>Beef carpaccio served with artichoke, capers, rocket &amp; parmesan shaving</i>	
<b>Gnocco Fritto con Burrata &amp; Parma (Serves two)</b>	£15.90
<i>Deep fried Pizza dumplings with soft hearted mozzarella and Parma Ham</i>	
<b>Tagliere dello Chef (Serves two)</b>	£15.90
<i>Chef's Special: A selection of Italian Cold Cuts, Cheeses &amp; roasted mediterranean vegetables</i>	
<b>Frittura Mista (Serves two)</b>	£15.90
<i>Deep fried seafood platter</i>	



# Pasta & Risotto

<b>Bolognese Tradizionale con Paglia &amp; Fieno</b> <i>Home-made Tagliolino with traditional beef ragu</i>	£10.90
<b>Spaghetti alla Carbonara</b> <i>A speciality of Rome; Spaghetti in an Egg-based sauce, pecorino cheese, bacon, and black pepper.</i>	£10.90
<b>Tortelloni Di Zucca, Burro E Salvia</b> <b>NEW</b> <i>Home-made pasta stuffed with Pumpkin, Butter, topped with pecorino cheese, sage and speck.</i>	£10.90
<b>Lasagna fatte in casa</b> <i>Chef's special; Home-made Lasagne</i>	£10.90
<b>Gnocchi con Salsiccia, Spinacetti &amp; Stracchino</b> <i>Home-made Gnocchi with Italian sausages, baby spinach &amp; Stracchino cheese</i>	£12.90
<b>Tagliatelle ai Funghi Porcini con Olio al Tartufo (v)</b> <i>Home-made Tagliatelle with Cep mushrooms &amp; truffle oil / Add sausage</i>	£12.90
<b>Tagliolino Nero di Seppia e Gamberoni</b> <i>Home-made black pasta with prawns, baby spinach and fresh tomato</i>	£13.90
<b>Linguine all'Astice</b> <i>Linguine pasta with Lobster, Cherry tomato and white wine sauce</i>	£16.90
<b>Risotto al Gamberoni E Zaferano</b> <b>NEW</b> <i>Home-made risotto with Prawns and Saffron</i>	£12.90

*Gluten free pasta is available upon request (+£1.5)*



# Pizze

<b>Margherita (v)</b> <i>Tomato sauce, Mozzarella &amp; Oregano</i>	£9.90
<b>Cacciatora</b> <i>Tomato sauce, Mozzarella, Chicken, Mushrooms, Onion &amp; Olives</i>	£12.90
<b>Cheesarama (v)</b> <i>Tomato sauce, Mozzarella &amp; A selection of the finest Italian Cheeses (Gorgonzola, Taleggio, Pecorino, Fontina &amp; Parmesan)</i>	£12.90
<b>Capricciosa</b> <i>Tomato sauce, Mozzarella, Ham, Pepperoni, Mushrooms, Artichoke &amp; Olives</i>	£12.90
<b>Prosciutto e Rucola</b> <i>Tomato sauce, Mozzarella, Parma Ham, Rocket &amp; Parmesan</i>	£12.90
<b>Diavola</b> <i>Tomato sauce, Mozzarella, Spicy Salami &amp; Chilli Flakes</i>	£12.90
<b>Numero Sei</b> <i>Tomato sauce, Mozzarella, Italian Sausage, Spicy Salami, Mushrooms &amp; Parmesan</i>	£12.90
<b>Bufalina (v)</b> <i>Tomato sauce, Mozzarella, Buffalo Mozzarella, Cherry Tomato &amp; Basil</i>	£12.90
<b>Vegetariana (v)</b> <i>Tomato sauce, Mozzarella, Selection of seasonal vegetables</i>	£12.90
<b>Fiorentina (v)</b> <i>Tomato sauce, Mozzarella, Baby Spinach, Egg &amp; Parmesan</i>	£12.90
<b>Calzone</b> <i>'Closed' pizza with Tomato sauce, Mozzarella, Ham, Pepperoni, Mushrooms &amp; Artichokes</i>	£12.90
<b>Romana (v)</b> <i>Tomato sauce, Mozzarella, Goat Cheese, Mushrooms, Rocket &amp; Truffle Oil</i>	£12.90
<b>Napolitana</b> <i>Tomato sauce, Anchovies, Olives, &amp; Capers</i>	£12.90
<b>Friarisa</b> <sup>NEW</sup> <i>Tomato sauce, Mozzarella, Broccoli Rabe, Salami, Crushed Chilli</i>	£12.90

Gluten free pizza is available upon request (+£1.5)



## Secondi – Meat & Fish

### **Cotoletta di Vitello alla Milanese**

Veal coated in breadcrumbs and pan-fried with marinated tomato.

£14.90

### **Paillard di pollo con spinaci**

Chargrilled chicken breast with spinach

£12.90

### **Filetti di Orata al profumo di Menta <sup>NEW</sup>**

Sea bream fillet cooked with mint, onions, cherry tomato and olives

£13.90





# Contorni - Side Dishes

Olives	£3.90
Potato Chips	£3.90
Roasted Potatoes	£4.90
Steamed Spinach with Lemon	£4.90
Mixed Steamed Vegetables <sup>NEW</sup>	£4.90
Focaccia Bianca <i>Garlic bread</i>	£5.90
Focaccia Melanzana <i>Garlic bread with extra virgin olive oil &amp; balsamic vinegar</i>	£6.90
Focaccia Caprese <i>Garlic bread, Mozzarella &amp; Cherry Tomatoes</i>	£6.90



# Dolci - Dessert

<b>Tiramisù fatto in casa</b> <i>Home-made Sponge base with Mascarpone cream, Espresso &amp; Cocoa</i>	£6.90
<b>Semifreddo Al Torroncino Affogato Al Cafe</b> Soft nougat ice cream soaked in Espresso	£6.90
<b>Chocolat Soufflé</b> <b>NEW</b> <i>Warm chocolate soufflé served with vanilla ice cream</i>	£6.90
<b>Gnocchi con Nutella</b> <i>Home-made Gnocchi stuffed with Nutella &amp; Vanilla ice cream</i>	£6.90
<b>Panna Cotta</b> <i>Classic Italian cream-based desert served with fresh berries coulis</i>	£6.90
<b>Gelato</b> <i>Your selection of 3 scoops of ice cream</i>	£6.90
<b>Formaggi Assortiti</b> <i>Chef's selection of fina Italian cheese, honey, &amp; crackers</i>	£6.90

