

RAGÙ



RAGÙ
BRISTOL
NEIGHBOURHOOD RESTAURANT
OUR SPACE

RAGÙ is a love letter to the wonderful food, culture, warm hospitality and adventure experienced in Italy.

A place that will always be very special to us.

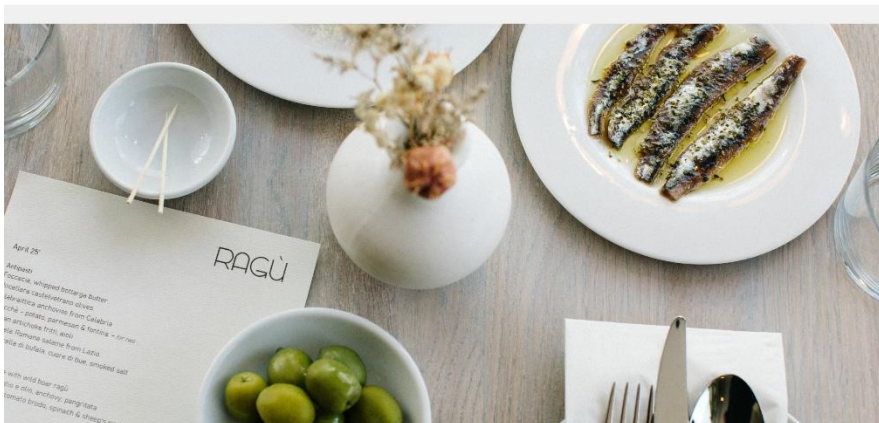
Everyone is welcome at RAGÙ.

For a small bite by yourself or with a friend, a light lunch with colleagues or a special occasion

We have a reservation system, but walk-ins and spontaneous visits are always encouraged.

We host weddings, parties, group bookings or private hires - simply get in touch

info@ragurestaurant.com



*contains beef stock. Please let us know about any allergies/dietary requirements. v = vegetarian dishes
We add a discretionary 12.5% service charge to every bill. 50p from every canelé is donated to BS3 Community

RAGÙ

A SMALL AND WELCOMING SHARING PLATES
ITALIAN RESTAURANT IN WAPPING WHARF,
BRISTOL.

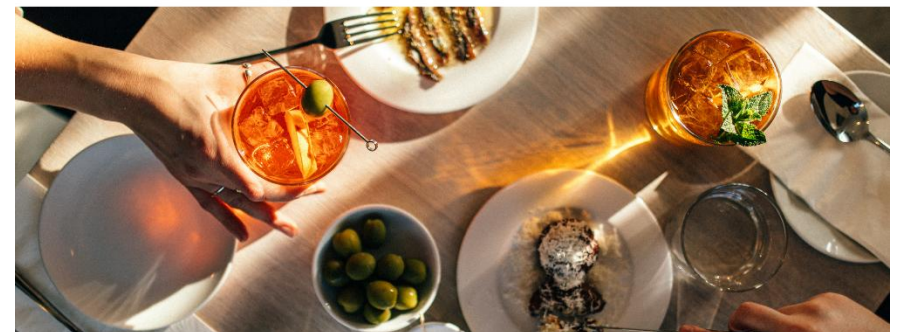
FOCUSED ON QUALITY INGREDIENTS, PREPARED
SIMPLY, WITH LOVE.

RAGÙ can:

- seat for any number of guests from 2 up to 36 guests: made up of tables, window or counter seating in our main room or alfresco terrace.
- is available for private hire, group bookings, parties, christmas parties or weddings
- can cater to all allergens & diets
- can offer 3 menu options to suit your budget
 - Menu du Jour — 3 courses for £30 (lunchtimes only)
 - Gathering Menu — £40
 - Festive Menu - £50
 - Chef's Feast Menu — £55
- offer classic & signature cocktails, artisan red & white whites, natural wines, all organic and non-alcoholic options
- child friendly, offering baby boosters, space for prams, heaters and blankets

YOU CAN BOOK A TABLE VIA OUR WEBSITE
WWW.RAGURESTaurant.COM

OR
EMAIL info@ragurestaurant.com
TO START YOUR GROUP BOOKING



Please let us know about any allergies/dietary requirements. v = vegetarian dishes
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Gathering menu - £40

Focaccia, balsamic vinegar of Modena, Congedi extra virgin olive oil ^v

Nocellara Castelvetro olives

Calabraitica anchovies from Calabria

Roman artichoke fritti, aioli

Spianata Romana salami from Lazio

-

The Newt buffalo mozzarella, peach, tomato dashi, basil

Honeymoon melon, Sorrento tomato, prosciutto di Parma

Cipolotti onion, brown butter, grape must

Romana courgette, rocket, anchovy & 30 month parmesan

-

Risotto, San Marzano tomatoes

Tagliatelle, guanciale, Scottish girolles

-

Tiramisu, orange, nutmeg, cocoa

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Tagliatelle, guanciale, Scottish girolles

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Tiramisu, orange, nutmeg, cocoa

Festive - £50

Focaccia, balsamic vinegar of Modena, Congedi extra virgin olive oil *

Roman artichoke fritti, aioli *

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Hand dived Devon scallop, fregula Sarda, Calabrian chilli butter, gremolata *

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Cavatelli, wild mushroom, truffled pecorino *

-

Ashton Court venison cooked over fire, bone marrow brown butter, gorgonzola dolce, aged balsamic vinegar of Modena **

Bitter leaves, Decana pear, white balsamic, pistachio **

Crispy potatoes, rosemary & confit garlic **

-

Robiola Rochetta, fig mostarda, black grapes, focaccia crostini **

-

Tiramisu, orange, nutmeg, cocoa **

Festive - £50

Focaccia, balsamic vinegar of Modena, Congedi extra virgin olive oil *

Roman artichoke fritti, aioli *

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Hand dived Devon scallop, fregula Sarda, Calabrian chilli butter, gremolata *

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Cavatelli, wild mushroom, truffled pecorino *

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Crispy potatoes, rosemary & confit garlic **

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Robiola Rochetta, fig mostarda, black grapes, focaccia crostini **

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Tiramisu, orange, nutmeg, cocoa **

Chef Feast Menu - £55

Focaccia, balsamic vinegar of Modena, Congedi extra virgin olive oil v *

Calabraitica anchovies from Calabria *

Roman artichoke fritti, aioli *

The Newt buffalo mozzarella, peach, tomato dashi, basil **

Honeymoon melon, Sorrento tomato, prosciutto di Parma **

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Risotto, San Marzano tomatoes ***

Cavatelli, guanciale, Scottish girolles ***

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Salt marsh lamb rump, aubergine caponata, goats curd & almond ***

Whole Cornish sole, Devon mussels, vermouth & caper sauce, agretti ***

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Crispy potatoes, rosemary & garlic ***

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Tiramisu, orange, nutmeg, cocoa ***

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Calabraitica anchovies from Calabria *

Roman artichoke fritti, aioli *

The Newt buffalo mozzarella, peach, tomato dashi, basil **

Honeymoon melon, Sorrento tomato, prosciutto di Parma **

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Cavatelli, guanciale, Scottish girolles ***

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