

RAGÙ

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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.

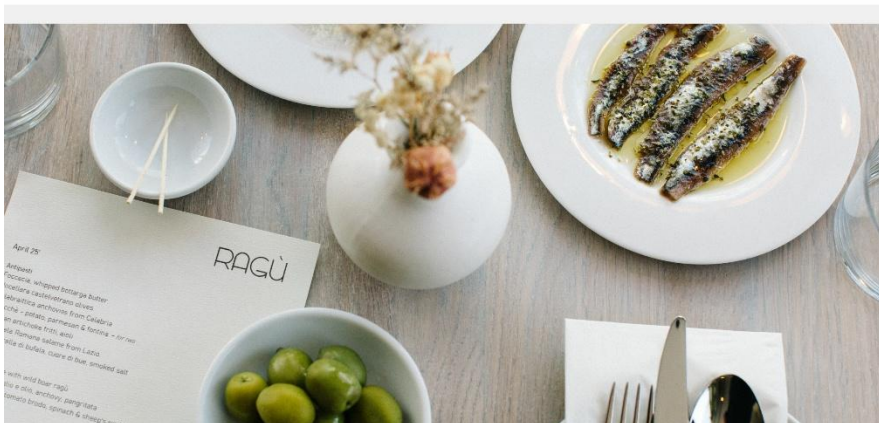
Everyone is welcome at RAGÙ.

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

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 (Mon - Fri / 12 - 3pm & 5 - 6pm)
 - Gathering Menu — £45
 - Festive Menu - £50
 - Chef's Feast Menu — £55
- offer classic & signature cocktails, artisan red & white wines, 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



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Menu del Giorno – 3 courses for £30 (Mon- Fri } 12-5 & 5-6pm)

Salumi del giorno

or

Roman artichoke fritti, aioli

-

Cavatelli, guanciale, Scottish girolles

or

Risotto, San Marzano DOP, pangrattato

-

Pistachio panna cotta

or

Apricot and thyme sorbet

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Gathering menu - £45

Focaccia, balsamic vinegar of Modena, Congedi extra virgin olive oil v
 Roman artichoke fritti, aioli v
 Porchetta, giardiniera
 -
 Beetroot, Wye Valley blackberries, ricotta salata, hazelnut, aged balsamic v
 Cipolotti onion, caprino fresco from Piedmont, brown butter, grape must v
 Cornish grey mullet crudo, miyagawa, sweet herbs
 -
 Risotto bianco, black fig, speck
 Pappardelle, slow cooked onions, brodo di carne
 -
 Tiramisu, orange, nutmeg, cocoa v

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 Beetroot, Wye Valley blackberries, ricotta salata, hazelnut, aged balsamic v
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 Cornish grey mullet crudo, miyagawa, sweet herbs
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 Risotto bianco, black fig, speck
 Pappardelle, slow cooked onions, brodo di carne
 -
 Tiramisu, orange, nutmeg, cocoa v

Festive - £50

Focaccia, balsamic vinegar of Modena, Congedi extra virgin olive oil √
 Roman artichoke fritti, aioli √
 -
 Cipolotti onion, caprino fresco from Piedmont, brown butter, grape must √
 Hand dived Devon scallop, prawn bisque, fregula sarda, gremolata
 -
 Cavatelli, wild mushroom, truffled pecorino √
 -
 Ashton Court venison cooked over fire, bone marrow brown butter, gorgonzola dolce, aged balsamic vinegar of Modena

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 √
 -
 Cipolotti onion, caprino fresco from Piedmont, brown butter, grape must √
 Hand dived Devon scallop, prawn bisque, fregula sarda, gremolata
 -
 Cavatelli, wild mushroom, truffled pecorino √
 -
 Ashton Court venison cooked over fire, bone marrow brown butter, gorgonzola dolce, aged balsamic vinegar of Modena

Crispy potatoes, rosemary & confit garlic √
 -
 Robiola Rochetta, fig mostarda, black grapes, focaccia crostini √
 -
 Tiramisu, orange, nutmeg, cocoa √

Chefs Feast Menu – £55

Focaccia, balsamic vinegar of Modena, Congedi extra virgin olive oil v
 Calabraitica anchovies from Calabria
 Roman artichoke fritti, aioli
 –
 Decana pear, prosciutto di Parma, Robiola la tur
 Cipolotti onion, brown butter, grape must
 –
 Cavatelli, guanciale, Scottish girolles
 –
 Shetland cod cooked over fire, guanciale, braised lentils from Umbria
 Ashton court venison, gorgonzola dolce, bone marrow butter, aged balsamic
 Crispy potatoes, rosemary & garlic
 –
 Tiramisu, orange, nutmeg, cocoa

Chefs Feast Menu – £55

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 Calabraitica anchovies from Calabria
 Roman artichoke fritti, aioli
 –
 Decana pear, prosciutto di Parma, Robiola la tur
 Cipolotti onion, brown butter, grape must
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 Tiramisu, orange, nutmeg, cocoa