



PER COMINCIARE

TO START

Bruschetta classica con scaglie di Grana Padano.

Toasted Tuscan bread with vine ripened tomatoes marinated with garlic, basil, EVO oil and Grana Padano shavings (v) £5,50

Bruschetta ai gamberoni.

Marinated king prawns tossed with an infusion of mediterranean flavours and fresh chilli on rustic Tuscan bread. £8,50

Portobello alla griglia con caprino.

Grilled portobello mushroom topped with crumbled goat cheese, pine nuts and an aged balsamic reduction (v) (n) £7,00

Calamaretti fritti ai sette sapori.

Seven herb crisp and tender squid with a delicate garlic aioli £7,75

Baccala' alla pizzaiola.

Cod fillet with pizzaiola sauce £8,50

Cicchetti della casa.

A selection of imported regional cured meats, cheese and grilled mixed marinated vegetables £8,95

Caprese.

Fresh buffalo mozzarella, vine ripened tomatoes and basil with mixed peppers and black olives (v) £7,75

I FARINACEI

PASTA & RISOTTO

Linguine con gamberi.

Linguine tossed with prawns, sun-dried tomatoes, anchovies, black olives, capers, garlic and EVO oil £12,75

Raviolo aperto al nero di seppia con branzino e broccoli.

Open squid ink raviolo filled with fresh seabass and tenderstem broccoli £11,50

Casarecce al pesto con patate e fagiolini.

Fresh homemade casarecce pasta with genovese basil pesto, green beans and potatoes (v) (n) £10,75

Risotto con calamari, piselli e menta.

Italian arborio rice risotto with squids, peas and mint £12,50

Tonnarelli al ragout d'anatra.

Fresh homemade tonnarelli pasta with Gressingham duck ragout £12,95

Orecchiette con spinaci e salsiccia.

Hat shaped pasta with fresh baby spinach, Italian sausage, chilli and croutons £11,25

(v) Denotes vegetarian dishes. (n) Contains nuts or traces of nuts. We try our very best to cater for people with allergies and food intolerances. Please inform us in advance of any food requirements and we will do the best to accommodate you.



LE SPECIALITA'

SPECIALITIES

Cosce di anatra confit con mele Granny Smith e riduzione di Valpolicella.

Confit Gressingham duck legs with caramelized Granny Smith apples and Valpolicella wine reduction £14,25

Filetto di manzo con salsa di Pecorino e punte di asparagi pastellati.

7oz grilled fillet of beef with Pecorino cheese sauce and battered asparagus tips £24,95

Carré di agnello in crosta di pistacchi.

Pistachio crusted rack of lamb with mixed roasted root vegetables and Primitivo red wine sauce (n) £24,25

Pesce spada al salmoriglio.

Fresh grilled swordfish, roasted vegetables and salmoriglio sauce £17,50

Branzino con crosta di pinoli.

Pine nut-crusted fresh sea bass with ratte potatoes, black olives, red onion and cherry tomatoes (n) £17,75

La grigliata di pesce.

Grilled fresh mixed fish £20,95

Polenta grigliata con crema di spinaci e pecorino.

Chargrilled polenta with caramelised cherry tomatoes, cream of spinach and pecorino cheese (v) £10,50

I CONTORNI

SIDE DISHES

Patate arrosto al rosmarino.

Rosemary roasted potatoes £3,00

Spinaci al parmigiano.

Sautéed spinach, garlic and EV olive oil sprinkled with parmesan £3,00

Insalata mista.

Sotto Sotto garden salad £3,00

Verdure miste.

Fresh roasted mixed vegetables £3,50

All of our dishes are made with the freshest ingredients available on the local market and all our Italian products are imported from Italy

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