



PER COMINCIARE

TO START

Fegatini alla veneziana.

Fresh chicken liver with our homemade Tuscan bread. £7,25

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

Carne cruda alla Piemontese.

Hand chopped beef tartare and crushed hazelnuts topped with a free-range egg yolk £8,75

Cicchetti della casa.

A selection of imported regional cured meats, cheese and grilled mixed marinated vegetables £9,75

Timballo di zucca.

Pumpkin timbale with goat cheese mousse, pesto and aged balsamic vinegar of Modena (v) £7,50

I FARINACEI

PASTA & RISOTTO

Linguine con gamberi.

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

Fettuccine alla crema di zucca.

Fresh homemade Fettuccine pasta, sage, chilli, roasted butternut squash, pancetta and truffle cream £10,50

Fettuccine al ragù d'agnello con fonduta di Pecorino.

Fresh homemade Fettuccine pasta with lamb ragout on a bed of Pecorino cheese fondue £12,50

Cannelloni con funghi e salsiccia.

Cannelloni pasta filled with sausage and mushrooms topped with Taleggio cheese and tomato sauce £12,50

Tubetti con patate e cozze.

Homemade Tubetti pasta with potatoes and fresh mussels (v) £11,00

Risotto al Barbera con salsiccia e crema di Taleggio.

Italian Arborio risotto with Barbera wine, sausage and cream of Taleggio cheese £11,75

(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

Pollo e salsiccia.

Strips of chicken breast and Italian sausage sautéed in white wine, rosemary, garlic and aged balsamic vinegar £14,75

Filetto di manzo con crema di funghi.

7oz grilled fillet of beef with mushrooms cream and Primitivo red wine sauce £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

Fegato di vitello con lenticchie e Polenta.

Sautéed calf's liver with lentils and Polenta £15,50

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

Salmone alla mostarda.

Grilled fresh salmon with whole grain mustard and shallots in a creamy brandy sauce £15,50

Polenta grigliata con crema di spinaci e pecorino.

Chargrilled polenta with caramelised butternut squash, 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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