



PER COMINCIARE
TO START

Bruschetta ai gamberoni.

Marinated king prawns tossed with an infusion of Mediterranean flavours and fresh chilli on rustic Tuscan bread. £9,25

Portobello alla griglia con caprino.

Grilled portobello mushroom topped with crumbled goat cheese, pine nuts and aged balsamic reduction (v) (n) £8,25

Calamaretti fritti ai sette sapori.

Seven herb crisp and tender squid with a delicate garlic aioli £9,00

Baccalà impanato con salsa Pizzaiola.

Breaded cod pieces with tomato sauce, oregano, basil, onions and garlic £9,25

Cicchetti della casa.

A selection of imported venison bresaola, salame, speck, cheese and grilled mixed marinated vegetables £10,25

Bruschetta classica con scaglie di Grana Padano.

Toasted Tuscan bread with vine ripened tomatoes marinated with garlic, basil, EVO oil and Grana Padano shavings (lv) £7,50

I FARINACEI
PASTA & RISOTTO

Linguine con gamberi.

Linguine tossed with prawns, sun-dried tomatoes, anchovies, black olives, capers, garlic and EVO oil £14,50

Penne con funghi, noci e Gorgonzola.

Penne pasta with mushrooms, walnuts and Gorgonzola cheese (v) £14,00

Fettuccine alla crema di zucca.

Fresh homemade fettuccine pasta with sage, chilli, roasted butternut squash, diced salt-cured pork belly and truffle cream £14,00

Fettuccine al ragù d'agnello con fonduta di Pecorino.

Fresh homemade Fettuccine pasta with lamb ragout on a bed of Pecorino cheese fondue £14,75

Penne alla vodka.

Penne pasta, diced salt-cured pork belly, onions, fresh tomato sauce, cream and vodka £14,00

Risotto con zucchine e salmone.

Italian arborio rice risotto with courgettes, smoked and fresh salmon, lemon zest and a touch of Pinot Grigio £14,25

(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

Pollo e salsiccia.

Strips of chicken breast and italian sausage in sautéed white wine, rosemary, garlic and aged balsamic vinegar £17,75

Bistecca di manzo con crema di funghi.

10oz grilled sirloin of beef with mushroom cream £26,25

Carré di agnello in crosta di pistacchi.

Pistachio crusted rack of lamb with mixed roasted vegetables and Primitivo red wine sauce (n) £28,95

Pesce spada al salmoriglio.

Fresh grilled swordfish, roasted vegetables and salmoriglio sauce £18,25

Branzino con crosta di pinoli.

Pine nut-crusted fresh sea bass with roasted potatoes, black olives, red onion and cherry tomatoes (n) £18,95

Salmone alla mostarda.

Grilled fresh salmon with whole grain mustard and shallots in a creamy sauce £17,25

Polenta grigliata con zucca e Pecorino.

Chargrilled polenta with roasted butternut squash and pecorino cheese (lv) £13,95

I CONTORNI

SIDE DISHES

Patate arrosto al rosmarino.

Rosemary roasted potatoes £4,25

Spinaci al Parmigiano.

Sautéed spinach, garlic and EV olive oil sprinkled with parmesan £4,25

Insalata mista.

Sotto Sotto garden salad £4,25

Verdure miste.

Fresh roasted mixed vegetables £4,25

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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