

SOTTO

CUCINA & BAR



APERITIVO

SHARING BITES

FOCACCIA VE	£6
Rosemary focaccia served with Sicilian lemon infused extra virgin olive oil and sea salt	
OLIVE CUNZATE VE GF	£6
Marinated Etna olives, fresh herbs, chilli, and red wine vinegar	
CAPONATA VE	£6
Traditional Sicilian sweet and sour roast vegetables, pine nuts and raisins	
ACCIUGHE	£6
Lemon and parsley marinated anchovies fillet	
MATAROCCO VE	£6
Tomato and almond pesto, chargrilled sourdough bread	
AFFETATI	£7
Cobble Lane London cured meat	

ANTIPASTI

STARTERS

TROTA AGLI AGRUMI GF	£12.5
Lemon and orange cured Chalk Stream Trout, cucumber, and wild fennel	
TERRINA DI POLLO ALLA STIMPIRATA GF	£10
Pressed chicken terrine, roast peppers, capers, and mint	
PARMIGIANA DI MELANZANE V	£9
Baked aubergine, mozzarella, parmesan, fresh basil in rich tomato sauce	
BURRATA E PISTACHIO V GF	£13
Buffalo burrata, seasonal greens, mint, and toasted Sicilian pistachio	
INSALATA DI MARE GF	£14
Octopus, cuttlefish and mussels' salad, radicchio, preserved etna lemons	
ARANCINETTI VE	£10.5
Saffron Arancini, datterino tomato jam and superstraccia	

PRIMI

PASTA

TIMBALLO ALLA NORMA V	£16
Baked Sicilian Anelletti, tomato sauce, fried aubergine, ricotta salata	
TAGLIOLINI, GAMBERETTI E ZUCCHINE	£19
Artisan made eggs tagliolini, king prawns, bisque and green courgette	
MACCHERONI CON RAGU DI SALSICCIA	£17.5
Maccheroni, spiced Sicilian fennel sausage ragout	
SPAGHETTI AGLIO E OLIO CA' MUDDICA VE	£14
Spaghetti with garlic and extra virgin olive oil, chilli, and parsley breadcrumb	
BUSIATI TRAPANESI, BROCCOLI E MANDORLE VE	£15
Sicilian Busiati pasta, purple sprouting broccoli cream, toasted almonds	

PIZZE

PIZZA

MARGHERITA v San Marzano DOP tomato sauce, mozzarella, basil, extra virgin olive oil	£12
CAPRICCIOSA San Marzano DOP tomato sauce, mozzarella, ham, mushroom, artichoke, olives	£13
ORTOLANA v Aubergine, roasted peppers, zucchini, cherry tomato, mushroom, mozzarella	£13
TONNO Tuna, cherry tomato, red onion, capers, mozzarella, olives	£15

SECONDI

MAIN

BRANZINO ALLA CHIOTTA GF Whole grilled seabass, cherry tomato, Tropea onions, olives, capers, pine nuts and salsa verde	£22
COTOLETTA DI POLLO Crispy chicken breast with capers, lemon and parsley dressing	£20.5
TAGLIATA DI MANZO Grilled 35 days aged beef sirloin, baby peppers fritti, etna olive oil	£28
MERLUZZO IN AGRODOLCE Fried cod cheeks, sweet and sour onion, crispy potato, mint	£19
PETTO D'AGNELLO ARROSTO GF Rolled lamb breast, grilled Grelot onion, sea vegetables, white wine sauce	£23
SCAROLA E FAGGIOLI VE GF Escarole steak with borlotti beans stew, salsa verde and pistachio crumb	£18.5

CONTORNI

SIDES

PATATE SCHIACCIATE Crushed new potato, Etna olives with extra virgin olive oil	£5.5
BROCCOLINI GRIGLIATI VE Grilled tenderstem broccoli, chilli and garlic	£5.5
INSALATA DI POMODORO VE GF Heirloom tomato and oregano salad	£5.5
PATATINE FRITTE v Potato chips	£5.5
INSALATA MISTA v GF Seasonal leaf salad	£5.5