



# SOTTO SOTTO

## PER STUZZICARE TO NIBBLE

**Bruschetta classica.** Toasted Tuscan bread rubbed with garlic, vine ripened tomatoes marinated with garlic, basil and EV olive oil (v) £3,75

**Schiacciata all'aglio.** Hand stretched garlic pizza bread. Tomato, Cheese and Pesto (n) or in any combination (v) £4,75

## PER COMINCIARE TO START

**Zuppa del giorno.** Homemade soup of the day

**Bruschetta veneziana.** Fresh chicken liver ragu' on rustic Tuscan Bread £5,95

**Caprese.** Fresh buffalo mozzarella, vine ripened tomatoes and basil with mixed peppers and black olives (v) £6,50

**Bruschetta ai gamberoni.** Marinated king prawns tossed with an infusion of Mediterranean flavours on rustic Tuscan bread £6,75

**Calamaretti fritti ai sette sapori.** Seven herb crisp and tender squid with a delicate garlic aioli £6,75

**Carpaccio di tonno.** Thinly sliced Fresh tuna with shaved fennel, rocket and drizzled with Sotto Sotto citrus dressing £7,25

**Gamberoni grigliati e fagioli toscani.** Grilled marinated prawns on a warm white Tuscan bean salad £7,75

**Portobello alla griglia con caprino.** Grilled Portobello mushroom topped with glazed goat cheese, pine nuts and an aged balsamic reduction (v) (n) £6,50

**Cicchetti della casa.** A selection of imported regional cheeses, cured meats and grilled mixed marinated vegetables £6,95

## I FARINACEI PASTA & RISOTTO

**Ravioli del Giorno.** Ravioli of the day

**Linguine con gamberi.** Linguine tossed with prawns, sun-dried tomatoes, anchovies, black olives, capers, garlic and EV olive oil £9,50

**Penne alla vodka.** Penne pasta, pancetta, onions, fresh tomato sauce, cream, and a splash of vodka £9,25

**Orecchiette mare e monti.** Hat shaped pasta with mixed seafood, Tuscan beans, pancetta, brandy, chilli and a hint of fresh tomato £9,95

**Fettuccine al tartufo con carciofi.** Fresh egg fettuccine tossed with artichoke hearts, speck, cherry tomatoes and a truffle cream £9,75

**Spaghetti alla carbonara.** Pancetta, onion, egg, parsley and pecorino cheese £9,25

**Fettuccine alla crema di zucca.** Fresh egg fettuccine, sage, chilli, roasted butternut squash and a truffle cream (v) £9,75

**Linguine al profumo di mare.** Linguine pasta with a mix of fresh seafood, a touch of pinot grigio, fresh cherry tomatoes and chilli £10,75

**Penne con radicchio e mozzarella affumicata.** Penne pasta tossed with radicchio and smoked mozzarella in a light, fresh tomato sauce (v) £8,75

**Orecchiette con spinaci e salsiccia.** Hat shaped pasta with fresh baby spinach, garlic, fresh Italian sausage, fresh chilli, croutons and EV olive oil £8,50

**Risotto del giorno.** Risotto of the day

**Lasagna Sotto Sotto.** Our freshly made lasagna (n) £10,25

**Cannelloni delicati con crema di zucca e caprino.** Cannelloni pasta filled with roasted butternut squash and goat cheese (v) £9,25

## LE INSALATE SALADS

**Insalata di barbabietole e caprino.** Roasted beetroot and mixed greens with crumbled goats cheese and beetroot dressing (v) £7,95

**Insalata con pollo.** Sotto Sotto mixed salad served with marinated grilled chicken breast, pancetta, homemade croutons, parmesan shavings and Sotto Sotto dressing £8,75

**Insalata tiepida di finocchio.** Warm salad with braised fennel, rocket, radicchio, pancetta croutons and olives with a fennel dressing £7,50

## LE SPECIALITA' SPECIALTIES

**Pollo e salsiccia.** Strips of chicken breast and Italian Sausage sautéed in white wine with hot cherry peppers, garlic, rosemary and an aged balsamic vinegar £13,50

**Fegato di vitello con lenticchie e puree di patate.**

Sautéed calf's liver with stewed lentils and mashed potato £14,25

**Vitello alla sorrentina.** Tender veal topped with aubergine, parma ham and smoked mozzarella in a delicate white wine and tomato sauce £14,50

**Pollo alla valdostana.** Fresh bone-in breaded chicken breast filled with parma ham and smoked mozzarella with mixed fresh vegetables £13,75

**Oso buco alla milanese.** Braised center cut veal shank with gremolata and served on a bed of saffron risotto £18,25

**Bistecca di manzo.** Grilled rib-eye steak topped with rocket, shaved parmesan and aged balsamic vinegar £16,95

**Scottadito.** Rack of Lamb pan-roasted with garlic, EV olive oil, fresh chilli, rosemary and served with mixed root vegetables £17,50

**La grigliata di pesce al salmoriglio.** Grilled fresh mixed fish £18,50

**Pesce spada alla griglia.** Grilled fresh swordfish, caponata and pinzimonio dressing £14,50

**Branzino con speck e asparagi.** Fillet of fresh sea bass wrapped with smoked parma ham, sautéed with white wine, cherry tomatoes and asparagus £16,95

**Salmone alla mostarda.** Grilled fresh salmon with whole grain mustard and shallots in a creamy brandy sauce £13,75

## LE PIZZE PIZZA

**Pizza Margherita.** Tomato sauce, mozzarella and basil (v) £8,50

**Pizza Funghi.** Tomato sauce, mozzarella, mixed mushrooms, roasted garlic, black olives and red onion (v) £9,25

**Pizza Parma.** Fresh mozzarella, sliced fresh tomatoes, rocket, Parma ham and shaved parmesan £9,75

**Pizza Sotto Sotto.** Tomato sauce, fresh buffalo mozzarella, roasted garlic, chicken, Italian sausage and hot cherry peppers £10,25

## I CONTORNI SIDE DISHES

**Patate saltate all'aglio e rosmarino.** Sautéed potatoes with garlic and rosemary £2,95

**Spinaci al parmigiano.** Sautéed spinach, garlic and EV olive oil sprinkled with parmesan £3,00

**Puree di patate alla mostarda.** Mashed potatoes with a hint of whole grain mustard £2,75

**Pisellini cipolla e pancetta.** Small peas tossed with onions and crispy pancetta £2,95

**Insalata mista.** Sotto Sotto mixed salad £2,95

**Rucola e parmigiano.** Rocket and parmesan salad £3,50

**Patate fritte.** Homemade hand cut chips £2,50

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

(v) Denotes vegetarian dishes. (n) Contains nuts or traces of nuts. There is a discretionary 10% service charge for party of 6 or more.

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.