

# SOTTO

CUCINA & BAR





## APERITIVO

### SHARING BITES

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

## ANTIPASTI

### STARTERS

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

## PRIMI

### PASTA

TIMBALLO ALLA NORMA <b>V</b>	£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 <b>VE</b>	£14
Spaghetti with garlic and extra virgin olive oil, chilli, and parsley breadcrumb	
BUSIATI TRAPANESI, BROCCOLI E MANDORLE <b>VE</b>	£15
Sicilian Busiati pasta, purple sprouting broccoli cream, toasted almonds	

## PIZZE

### PIZZA

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

## SECONDI

### MAIN

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

## CONTORNI

### SIDES

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

# Mancia, Bivi e Spatti

Eat, Drink & Share



@SottoCucinaLondon