THEO'S SIMPLE ITALIAN

CICCHETTI

Smoked Almonds n — £3.00

Marinated Italian Olives — £3.50

Zucchini Fritti c,m — £4.00v
deep fried courgettes

Fresh Focaccia c,l — £5.00v
with rosemary and salt

Pagnotta Bruschetta c,l — £5.00v
with datterini tomatoes, marjoram and olive oil

Deep fried Calamari c,e,f,m — £7.00
with lemon and aioli

Salumi Misti m,c — £12.50/£18.50
Coppa di Parma, Spianata piccante, Finocchiona salami, with shaved parmesan and pagnotta bread

Fritto Misto c,e,f,m — £12.50/£18.50
Selection of fried prawns, squid, red mullet aubergine, zucchini, sage with chili and aioli

Spicy Meatballs c,m,l — £8.50/£12.50
Homemade meatballs served with stracciatella di bufala on pagnotta bread

ANTIPASTI

Zuppa di Pomodoro ce
Slow cooked datterini tomatoes with basil
£8.50v

Insalata Mista m,mu
Mixed Italian leaves, datterini tomatoes, cucumber, basil, mint and fresh goat's cheese served with aged balsamic
£10.50v

Insalata di Polpo f
Octopus salad with baby potatoes, datterini tomatoes, fennel, capers, olives, chili and rocket
£10.50

Burrata m,l
Fresh Burrata with Ox tomatoes, datterini tomatoes, black olives, basil and olive oil
£11.50v

Bresaola di manzo m
Cured beef with figs, rocket and shaved parmesan
£12.50

Puntarelle f,su
Italian chicory and Treviso radicchio tossed with capers, anchovies, chilli, olive oil and aged balsamic vinegar
£9.50

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PRIMI

Scialatielli alla Pescatora c,e,f,m.mo
Handmade pasta verde with salmon, prawns, mussels squid, datterni tomatoes, fresh chilli, and parsley
£13.00/£19.00

Tagliatelle con Gamberi c,e,f,m
Homemade pasta with prawns served with zucchini, butter and parsley
£12.50/£18.50

Anatra Agnolotti c,e,m,ce
Homemade pasta stuffed with slow cooked duck parmesan, Porcini mushroom served in a butter sauce
£13.00/£19.00

Risotto ai Funghi m.e.ce
Carnaroli risotto with Portobello and Porcini mushrooms with butter, parmesan and parsley
£12.00/£18.00v

Ravioli di Zucca c,e,m
Handmade ravioli filled with roasted delicata squash, ricotta cheese served in a butter and sage sauce
£11.00/£17.00v

Pappardelle al Ragu m,c,e,ce *house favourite*
Homemade wide ribbon pasta with slow cooked beef in Chianti wine and San Marzano sauce
£13.00/£19.00

SECONDI

Pesca all'Acqua pazza f,m,su
Fish of the day, cooked in white wine, tomatoes, fennel, capers, olives, chili, garlic and parsley
£22.00

Salmone Arrosto f
Pan-roasted salmon served with capers, parsley, tomatoes, olives and marinated grilled vegetables
£19.50

Sogliola al Limone f,
Pan-roasted Lemon sole on the bone with capers, lemon and parsley
£21.00

Controfiletto di Manzo mu
Beef sirloin with cannellini beans, roasted datterini tomatoes, wild rocket and salsa verde
£23.00

Pollo alla Griglia
Grilled marinated chicken breast with castelluccio lentils, roasted squash, chili and mint dressing
£18.50

Pork Cutlets mu
Pan-roasted pork cutlets served with Portobello and Porcini mushrooms, salsa verde and lemon
£20.50

Sformato di Ricotta e Spinaci c,e,m
Baked ricotta cheese soufflé with Italian spinach, cream, egg and parmesan served with mixed Italian leaves
£17.00v

CONTORNI £4.00 each

Rocket and tomatoes salad m
with grated pecorino cheese v

Roasted potatoes with rosemary and garlic ve

Italian Spinach and lemon ve