

# SOTTO

CUCINA & BAR





# STARTERS

## CAPONATA **ve**

Traditional Sicilian sweet and sour roast vegetables, pine nuts and raisin

## SALMONE AGLI AGRUMI

Lemon and orange cured Loch Duart salmon, cucumber, and wild fennel

## PARMIGIANA DI MELANZANE **v**

Baked aubergine, mozzarella, parmesan, fresh basil in rich tomato sauce

# MAINS

## MACCHERONI CON RAGU DI SALSICCIA

Maccheroni, spiced Sicilian fennel sausage ragout

## COTOLETTA DI POLLO

Crispy chicken breast with capers, lemon and parsley dressing

## BUSIATI TRAPANESI, BROCCOLI E MANDORLE **ve**

Sicilian Busiati pasta, purple sprouting broccoli, toasted almonds

# DESSERTS

## TORTA MANDORLE E CHOCOLATO **gf**

Dark chocolate and almond cake, chilli jam and mascarpone cream

## INSALATA DI FRAGOLE E SORBETTO AL LIMONE **ve**

Orange macerated strawberry salad, lemon sorbet

## GELATI E SORBETTI

Selection of ice-cream and sorbets artisan made from our local supplier HACKNEY GELATO