SOTTO SOTTO

## PER COMINCIARE
TO START

**Bruschetta ai gamberoni.**

Marinated king prawns tossed with an infusion of Mediterranean flavours and fresh chilli on Sotto Sotto focaccia bread. £12,75

**Portobello alla griglia con caprino.**

Grilled portobello mushroom topped with crumbled goat cheese, walnuts and aged balsamic reduction (v) (n) £11,75

**Calamaretti fritti ai sette sapori.**

Seven herb crisp and tender squid with a delicate garlic aioli £12,00

**Baccalà impanato con salsa Pizzaiola.**

Breaded cod pieces with tomato sauce, oregano, basil, onions and garlic £12,50

**Cicchetti della casa.**

A selection of imported venison bresaola, wild boar salame, speck, cheese and grilled marinated vegetables £13,75

**Bruschetta con zucca, caprino e noci.**

Toasted Tuscan bread with roasted butternut squash, walnuts and goat cheese mousse (v) (n) £11,50

## I FARINACEI
PASTA & RISOTTO

**Linguine con gamberi.**

Linguine tossed with prawns, sun-dried tomatoes, anchovies, black olives, capers, garlic and EVO oil £18,25

**Penne con funghi, noci e Gorgonzola.**

Penne pasta with mushrooms, walnuts and Gorgonzola cheese (v) (n) £17,75

**Fettucce alla crema di zucca.**

Fettucce pasta with sage, chilli, roasted butternut squash, diced salt-cured pork belly and truffle cream £18,25

**Fettucce al ragù di manzo con fonduta di Pecorino.**

Fettucce pasta with beef ragout on a bed of Pecorino cheese fondue £18,75

**Penne alla vodka.**

Penne pasta, diced salt-cured pork belly, onions, fresh tomato sauce, cream and vodka £17,75

**Risotto con zucchine e salmone.**

Italian arborio rice risotto with courgettes, smoked and fresh salmon, lemon zest and a touch of Pinot Grigio £17,95

(v) Denotes vegetarian dishes. (n) Contains nuts or traces of nuts. 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.

SOTTO SOTTO

## LE SPECIALITA'
SPECIALITIES

**Pollo e salsiccia.**

**Strips of chicken breast and italian sausage in sautéed white wine, rosemary, garlic and aged balsamic vinegar £22,00**

**Bistecca di manzo con crema di funghi.**

**10oz grilled sirloin of beef with red wine sauce and mushroom cream £31,00**

**Filetto di manzo in crosta di pistacchi.**

**Pistachio crusted 7oz fillet of beef with mixed root vegetables and Primitivo red wine sauce (n) £33,75**

**Pesce spada al salmoriglio.**

**Fresh grilled swordfish, roasted vegetables, and salmoriglio sauce £24,50**

**Branzino in crosta di noci.**

**Walnut-crusted fresh sea bass with roasted potatoes, black olives, red onion and cherry tomatoes (n) £25,25**

**Salmone alla mostarda.**

**Grilled fresh salmon with whole grain mustard and shallots in a creamy sauce £24,25**

**Polenta grigliata con zucca e Pecorino.**

**Chargrilled polenta with roasted butternut squash and pecorino cheese £17,25**

## I CONTORNI
SIDE DISHES

**Patate arrosto al rosmarino.**

**Rosemary roasted potatoes £5,50**

**Spinaci al Parmigiano.**

**Sautéed spinach, garlic and EV olive oil sprinkled with parmesan £6,00**

**Insalata mista.**

**Sotto Sotto garden salad £5,50**

**Verdure miste.**

**Fresh roasted mixed vegetables £5,50**

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

(v) Denotes vegetarian dishes. (n) Contains nuts or traces of nuts. 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.