

GOTTO

TRATTORIA

Antipasti

Garlic Bread - VG	£3.8
Nocellara olives - GF - VE	£4.5
Zucchini Fritti	£5
Bruschetta San Marzano tomato and Garlic - VE	£6.5
Polpettine pork and fennel meatballs with tomato and pecorino cheese - GF	£7.5
Octopus salad with Nduja, chickpeas and sweet peppers - GF	£8.5
Arancini wild mushroom and gorgonzola	£8
Calamari Fritti with lemon mayo	£8.5
Burrata Pugliese with heirloom tomatoes and basil pesto - GF	£9
Salumi (San Daniele ham, Spianata Calabrese ,Mortadella) with pickled vegetables – GF	£8

Insalata & Verdure

Tuscan Ribollita soup parsnip, cavolo nero, borlotti beans, chickpeas, tomato, sourdough bread VE	£9.5
Insalata Genovese Burrata, green beans, basil pesto, new potatoes, cherry tomato GF- VG -N	£12.5

Pasta

Handmade right here, every day

Tagliatelle with beef ragu	£14
Risotto with roasted squash, sage and walnuts VE- GF - N	£13.5
Paccheri ai frutti di mare with clams, mussels and squid	£16
Maccheroncini with wild mushrooms, Italian sausage and truffle oil	£15.75
Spaghetti with San Marzano tomato sauce, basil and burrata VG	£13.5

Gluten-free pasta is also available

Pizza

Our dough is slow-fermented for over 48 hours in our unique Canalside microclimate

Margherita - tomato sauce, mozzarella & basil	£9.5
Diavola – tomato sauce, mozzarella, Nduja, chilli & spicy salame	£12.5
Boscaiola – tomato sauce, mozzarella, wild mushrooms, shallots, parmesan and black olives	£11.5
Bologna – mozzarella, mortadella, pistachio granella, pistachio pesto and burrata	£15
Napoli – mozzarella, friarielli, Italian sausage and chilli oil	£13.5
Gotto – tomato sauce, mozzarella, San Daniele ham, rocket & truffle oil	£15

Extra Toppings: vegan mozzarella £.2.5, burrata £4, Nduja £3, rocket & parmesan £3.5, gluten-free pizza dough £.2.5

Dolci

Tiramisu	£7
Chocolate Cake with salted caramel ice cream GF	£8.5
Espresso Affogato	£7.5
Italian Gelato Pistachio/Strawberry/Chocolate/Vanilla	£7