

SOTTO

CUCINA & BAR



APERITIVO

FROM THE DELI - ALL £6.50, 3 FOR £15, 6 FOR £29

Palermo-style Pane e Pannelle VE Crispy chickpea fritters soft bread lemon aioli	£6.5
Focaccia con Aglio e Rosmarino VE Focaccia bread slow-roasted garlic rosemary extra virgin olive oil	£6.5
Olive Cunsate VE GF Marinated olives	£6.5
Melanzane Marinate VE GF Thinly sliced marinated aubergine olive oil aromatic herbs	£6.5
Carciofi Crigiate VE GF Grilled artichoke hearts olive oil	£6.5
Caponata VE GF Sweet and sour roast vegetables pine nuts raisins	£6.5
Filletti di Acciughe GF Marinated anchovies parsley lemon	£6.5
Bresaola, Rucola e Grana Padana Air-dried beef wild rocket shaved Grana Padano extra virgin olive oil	£6.5
Italian Cheese Board (for 2) V Truffle pecorino Asiago Parmigiano mini breads fig apple chutney quince purée	£22.5

ANTIPASTI

STARTERS

Burrata con trio di pomodoro GF V Creamy burrata heritage tomatoes basil dressing	£12.5
Goat's Cheese Bruschetta with Walnuts & Honey V Sourdough toast goat's cheese chopped walnuts honey	£9.5
Fritto Misto con Zucchini Battered calamari prawns whitebait zucchini aioli dip	Starter: £14 Main: £22
Arancinette Siciliane VE Sicilian rice balls vegan cheese tomato sauce	£11.5
Grilled Polenta Chips with Taleggio Fondue and Mushrooms V GF Grilled polenta mushrooms melted Taleggio cheese	£7.5
Parmigiana di Melanzane V Baked aubergine mozzarella parmesan cheese rich tomato sauce	£9
Polpette con Pomodoro Sicilian meatballs tomato sauce parmesan crisps	£12

PIZZA ALLA PALA

FLATBREAD STYLE PIZZA

Margherita V San Marzano DOP tomato sauce mozzarella basil extra virgin olive oil	£12
Capricciosa San Marzano DOP tomato sauce mozzarella ham mushroom artichoke olives	£13
Ortolana V Aubergine roasted peppers zucchini cherry tomato mushroom mozzarella	£13
Gamberi e Zucchini Prawns zucchini mozzarella	£15

Please inform your waiter/bartender of any dietary/allergy requirements before ordering. Dishes may contain traces of nuts. A discretionary 12.5% service charge will be added to the final bill. VAT is inclusive at national prevailing rates.

PRIMI

PASTA

Busiate Trapanesi con Broccoli e Mandorle VE Busiate pasta broccoli almonds	£15
Maccheroni con ragu di salsiccia Maccheroni spiced Sicilian fennel sausage ragu aged parmesan cheese	£18
Timballo alla Norma V Anelletti pasta rich tomato sauce crispy fried aubergine ricotta	£16
Spaghetti con Vongole Spaghetti clams garlic parsley white wine chilli	£23
Linguine, Gamberi e Zucchine Linguine king prawns bisque courgette	£19.5
Pumpkin Ravioli with Mascarpone Sauce and Toasted Hazelnuts V Pasta parcels filled with pumpkin mascarpone sauce toasted hazelnuts	£18
Sotto's Lasagna Homemade lasagna layers of fresh egg pasta slow-cooked beef ragu béchamel sauce Parmigiano-Reggiano	£16

SECONDI

MAIN COURSE

Cotoletta di Pollo Breaded chicken breast escalope lemon and parsley dressing	£22.5
Branzino alla mediterraneo. GF Whole grilled seabass cherry tomatoes olives capers herbs	£23.5
Costolette di Agnello Grilled lamb cutlets spinach	£28
28 Day Dry Aged Ribeye Steak 7 oz GF - add sauce £2: Peppercorn / Bearnaise / Red wine jus 28 day dry aged ribeye triple cooked chips	£26
Sotto Polpetta Burger Homemade Sicilian beef burger patty toasted brioche bun tomato Provola cheese Sotto burger sauce triple cooked chips	£23.5
Celeriac and Oyster Mushrooms with Rocket-Parsley-Garlic Sauce GF VE Thinly-sliced celeriac oyster mushrooms rocket, parsley and garlic sauce	£18.5
Risotto Milanese with Ossobuco and Gremolata Creamy saffron risotto slow-cooked veal shank gremolata	£30

CONTORNI

SIDES

Broccoli VE GF Tender stem broccoli chilli garlic	£6
Patatine Fritte V Potato chips	£5
Patate Schiacciate VE Heritage tomatoes extra virgin olive oil oregano	£6
Insalata di Pomodoro VE Heritage tomatoes Extra virgin olive oil Oregano	£6
Insalata Mista VE Mixed salad fennel olive oil	£6
Pumpkin with Balsamic Glaze and Almonds GF VE Roasted pumpkin balsamic glaze flaked almonds	£6

Mancia, Bivi e Spatti

Eat, Drink & Share



@SottoCucinaLondon