

SOTTO

CUCINA & BAR



APERITIVO

FROM THE DELI - 3 FOR £15 / 6 FOR £29

Palermo-style Pane e Pannelle VE	£6.5
Crispy chickpea fritters soft bread lemon aioli	
Focaccia con Aglio e Rosmarino VE	£6.5
Focaccia bread slow-roasted garlic rosemary extra virgin olive oil	
Olive Cunsate VE GF	£6.5
Marinated olives herbs red wine vinegar	
Melanzane Marinate VE GF	£6.5
Thinly sliced marinated aubergine olive oil aromatic herbs	
Carciofi Grigliate VE GF	£6.5
Grilled artichoke hearts olive oil	
Caponata VE GF	£6.5
Sweet and sour roast vegetables pine nuts raisins	
Filletti di Acciughe GF	£6.5
Marinated anchovies parsley lemon	
Bresaola, Rucola e Grana Padana	£6.5
Air-dried beef wild rocket shaved Grana Padano extra virgin olive oil	

ANTIPASTI

STARTERS

Burrata con Trio di Pomodoro V GF	£14
Creamy burrata heritage tomatoes basil dressing	
Bruschetta di Pomodoro VE	£7.5
Sourdough toast garlic marinated chopped tomatoes basil oil dressing	
Fritto Misto con Zucchini	<i>Starter:</i> £14
Battered calamari prawns whitebait zucchini aioli dip	
	<i>Main:</i> £22
Arancinette Siciliane VE	£11
Sicilian rice balls vegan cheese tomato sauce	
Insalata di Mare GF	£14
Octopus cuttlefish mussels radicchio preserved Etna lemons	
Parmigiana di Melanzane V	£10
Baked aubergine mozzarella parmesan cheese rich tomato sauce	
Polpette con Pomodoro	£11
Sicilian meatballs tomato sauce parmesan crisps	

PIZZA ALLA PALA

FLATBREAD STYLE PIZZA

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

PRIMI

PASTA

Busiate Trapanesi con Broccoli e Mandorle VE	£16
Busiate pasta broccoli almonds	
Maccheroni con Ragu di Salsiccia	£18
Maccheroni spiced Sicilian fennel sausage ragu aged parmesan cheese	
Timballo alla Norma V	£17
Anelletti pasta rich tomato sauce crispy fried aubergine ricotta	
Spaghetti con Vongole	£19
Spaghetti clams garlic parsley white wine chilli	
Linguine, Gamberi e Zucchine	£18
Linguine king prawns seafood bisque courgette	
Trofie Pasta al Pesto V	£16
Trofie pasta basil pesto potatoes green beans	
Sotto's Homemade Lasagne	£16
Layers of fresh egg pasta slow-cooked beef ragu béchamel sauce Parmigiano-Reggiano	

SECONDI

MAIN COURSE

Cotoletta di Pollo	£22.5
Breaded chicken breast escalope lemon and parsley dressing	
Branzino alla Mediterraneo GF	£23.5
Whole grilled seabass cherry tomatoes olives capers herbs	
Petto d'Agnello Arrosto GF	£24
Rolled lamb breast grelot onion parsley red wine sauce	
28 Day Dry-Aged Ribeye Steak 8oz GF	£30
Aubrey Allen ribeye steak triple cooked chips grilled cherry tomatoes <i>Add your choice of sauce: Peppercorn / Bearnaise / Red Wine Jus - £2</i>	
Sotto's Homemade Polpetta Burger	£21
Homemade beef burger patty toasted brioche bun tomato Provola cheese Sotto burger sauce triple cooked chips	
Scarola e Fagioli VE	£18.5
Vegan escarole steak borlotti beans stew salsa verde pistachio crumb	

CONTORNI

SIDES

Broccoli VE GF	£6
Tender stem broccoli chilli garlic	
Patatine Fritte V	£6
Fries	
Patate Schiacciate VE	£6
Crushed new potato Etna olives extra virgin olive oil	
Insalata di Pomodoro VE	£6
Heritage tomatoes extra virgin olive oil oregano	
Insalata Mista VE	£6
leaves fennel olive oil	
Zucchini Grigliati	£6
Grilled courgette garlic parsley	

V VEGETARIAN

GF GLUTEN FREE

VE VEGAN

FISH MAY CONTAIN BONES.

Mancia, Bivi e Spatti

Eat, Drink & Share



@SottoCucinaLondon