

SOTTO

CUCINA & BAR



ANTIPASTI

STARTERS

Burrata con Trio di Pomodoro V GF

Creamy burrata | heritage tomatoes | basil dressing

Bruschetta di Pomodoro VE

Sourdough toast | garlic | marinated chopped tomatoes | basil oil dressing

Polpette con Pomodoro

Sicilian meatballs | tomato sauce | parmesan crisps

SECONDI

MAIN COURSE

Busiate Trapanesi con Broccoli e Mandorle VE

Busiate pasta | broccoli | almonds

Sotto's Homemade Lasagne

Layers of fresh egg pasta | slow-cooked beef ragù | béchamel sauce | Parmigiano-Reggiano

Cotoletta di Pollo

Breaded chicken breast escalope | lemon and parsley dressing

Branzino alla Mediterraneo GF

Whole grilled seabass | cherry tomatoes | olives | capers | herbs

CONTORNI

SIDES

Broccoli VE GF

Tender stem broccoli | chilli | garlic

Patate Schiacciate VE

Crushed new potato | Etna olives | extra virgin olive oil

Insalata Mista VE

leaves | fennel | olive oil

DOLCI

DESSERTS

Sotto's Homemade Tiramisu V

Homemade tiramisu | rich mascarpone cream | espresso-soaked ladyfingers

Panna Cotta con Marsala V

Panna cotta | rich Marsala wine | fruit compote

Hackney Gelato (Two Scoops) VE GF

Chocolate or vanilla

Torta della Nonna

Traditional Italian shortcrust pastry | custard cream | toasted pine nuts | lemon sauce

2 COURSE - £29 | 3 COURSE - £40

2 course = Starter & Main or Main & Dessert
3 course = Starter, Main Course & Dessert

V VEGETARIAN

GF GLUTEN FREE

VE VEGAN