SOTTO
CUCINA & BAR

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ROSEMARY FOCACCIA *VE*
Served with Extra Virgin Olive Oil
£6.5

OLIVES *VE GF*
Marinated green olives
£6.5

ANTIPASTI
STARTERS

CREAMY BURRATA AND TOMATO SALAD *GF V* £12.5
Burrata and heritage tomatoes with basil oil dressing

VINE CHERRY TOMATO BRUSCHETTA *VE* £8.5
Sourdough toast, vine cherry tomatoes, olive oil garlic & basil

FRITTO MISTO WITH ZUCCHINI STARTER: £14 / MAIN: £22
Battered calamari, prawns & whitebait with zucchini & aioli dip

ARANCINI *VE* £11.5
Deep fried rice balls with tomato sauce & vegan cheese

ITALIAN POLPETTE MEATBALLS £12
Beef meatballs with tomato sauce & parmesan crisp

PRIMI
PASTA

MACCHERONI WITH ITALIAN SAUSAGE RAGU £18
Pork sausage & fennel ragu with tomato sauce

KING PRAWN AND ZUCCHINI LINGUINE £19.5
King prawns & zucchini with fish bisque sauce

SOTTO'S HOMEMADE LASAGNE £16.5
Chef's homemade lasagne - Nonna's recipe!

SPAGHETTI CARBONARA £16
Egg yolk, Parmigiano Reggiano parmesan cheese & pancetta

PENNE ARRABIATA *VE* £15.5
Spicy San Marzano DOP tomato sauce

SECONDI
MAINS

POLLO MILANESE £22
Pan-fried breaded chicken breast, lemon & parsley dressing

SPIGOLA ALLA GRIGLIA *GF* £26
Grilled sea bass with cherry tomatoes, olives, capers and herbs

28 DAY DRY AGED STEAK
Served with triple cooked chips

SIRLOIN £28
RIB EYE £32

Add a sauce for £2 - Peppercorn, Red Wine or Bearnaise

CONTORNI
SIDES

TENDERSTEM BROCCOLI *VE GF* £7

POTATO FRIES *VE* £6

HERITAGE TOMATO SALAD *VE GF* £7

ITALIAN MIXED LEAF SALAD *VE GF* £6

CLASSICI
CLASSICS

SOTTO BURGER £19
Beef polpetta patty with Provola cheese, lettuce, tomato and Sotto burger sauce in a toasted brioche bun, served with triple cooked chips and slaw

SOTTO PLANT BASED BURGER *VE* £19
Beyond Meat patty, with plant based cheese, lettuce, tomato and Sotto burger sauce in a potato burger bun, served with triple cooked chips and slaw

FISH & CHIPS £22
Tempura battered cod served with peas, triple cooked chips and homemade tartare sauce

CAESAR SALAD £12
Little gem lettuce, focaccia croutons, parmesan, anchovies & Caesar dressing
Add grilled chicken - £6

MAKE YOUR OWN PIZZA

MARGHERITA *V* £12
San Marzano DOP tomato sauce, mozzarella, basil & extra virgin olive oil

ADD YOUR CHOICE OF TOPPING £1 EACH
Mushrooms | Ham | Artichokes | Rocket | Pepperoni | Aubergine | Olives

V VEGETARIAN **GF** GLUTEN FREE **VE** VEGAN FISH MAY CONTAIN BONES

Please inform your waiter/bartender of any dietary/allergy requirements before ordering.
Whilst we take care to minimise cross-contamination, we cannot guarantee that any item is free from allergens.
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.

COCKTAIL DELLA CASA
SIGNATURE COCKTAILS

ASSOLATO £12
Bourbon, peach liquor, Amaro Averna, lemon juice, sugar syrup

FIORIRE SPRITZ £11
Amaro Santoni, Aperol, lemon juice, raspberry lemonade

SUMMER SPRITZ £13
Italicus, Prosecco, soda

VITA TROPICALE £13
Di Saronno, Koko Kanu, passionfruit juice, pineapple juice

APERITIVI
APERITIF

	50ML
1757 Vermouth di Torino Extra Dry	£5
1757 Vermouth di Torino Rosso	£5
Aperol	£5
Campari	£6
Cynar	£6
Cinzano	£6

BIRRA
BEER

Moretti	330ML	£5
Moretti Zero	330ML	£5
East London Brewery 'Unfiltered Pilsner'	440ML	£5
East London Brewery 'Session IPA'	440ML	£5
East London Brewery 'New England Pale Ale'	440ML	£5
Jamboree 'Golden Ale'	500ML	£5
Sassy Brut Cider	330ML	£5
Sassy Rose Cider	330ML	£5

SOFT
SOFT DRINKS

Coca Cola	200ML	£3
Coke Zero	200ML	£3
Diet Coca Cola	200ML	£3
Franklin & Sons Mixers *Indian tonic, soda water original lemonade, ginger beer, ginger ale*	200ML	£3

CHAMPAGNE E PROSECCO
CHAMPAGNE AND PROSECCO

	125ML	BOTTLE
Prosecco Spumante Porte Nova *Vento*	£8	£43
Moet et Chandon Brut Imperial Champange *France*	£14.5	£85

VINO ROSATO
ROSE WINE

	175ML	500ML	BOTTLE
Pinot Grigio Ramato Rose, Il Barco *Veneto*	£9	£25	£35
Guerrieri Rizzardi, Keya Bardolino Chiaretto Classico DOC, *Vento*	£10	£28	£41

VINO AMBRATTO
ORANGE WINE

	175ML	500ML	BOTTLE
Verdejo Ancestrale, Bodegas Parra Jimenez *La Mancha*	£8.5	£23	£34

VINO BIANCO
WHITE WINES

	175ML	500ML	BOTTLE
Poderi dal Nespoli Trebbiano Biologico, Rubicone IGT *Emilia Romagna*	£8	£22	£32
Catarratto 'Contrade Bellusa' Organic *Sicily*	£8.5	£23.5	£35
Vinuva Organic Pinot Grigio, IGT Terre Siciliane *Sicily*	£9	£25.5	£37
Chardonnay 'Vieilles Vignes' Moulin D'Argent *Loire, France*	£9.5	£27	£40
Bodegas Pinuaga Bianco Sauvignon Blanc Organic *La Mancha, Spain*	£10	£28.5	£42
Gavi di Cavi, Masseria dei Carmelitani *Piedmont*		£33	£48
Luna Gaia Zibibbo 'Maganza' *Sicily*	£11	£31	£44
Mists of Time Pinot Bianco Chardonnay *Alto Adige*		£40	£54

VINO ROSSO
RED WINES

	175ML	500ML	BOTTLE
Tannu, Nero D'Avola Merlot, IGT Terre Siciliane *Sicily*	£8	£22	£32
La Chita Organic Tempranillo, La Mancha *Spain*	£8.5	£23.5	£35
Trastullo Primitivo Organic, IGT *Puglia*	£9	£25.5	£38
Sogno di Ulisse Montepulciano D'Abruzzo *Abruzzo*	£9.5	£27	£40
Chianti 'Colli Senesi' Poggio Cavall *Tuscany*	£10	£28.5	£42
La Dama Valpolicella Ripasso Classico Superiore *Veneto*	£11	£31	£44
Luna Gaia Nerello Mascalese 'Logistilla' *Sicily*		£33	£48
Barolo Tenuta Neirano *Piedmont*			£60

Please inform your waiter/bartender of any dietary/allergy requirements before ordering. A discretionary 12.5% service charge will be added to the final bill. VAT is inclusive at national prevailing rates. Please drink responsibly - see drinkaware.co.uk for the facts.

ABV % of all drinks are available from your waiter or from the bars team.

Mancia, Bivi e Spatti

Eat, Drink & Share

@SottoCucinaLondon