

PRANZO LUNCH

INCLUDES A BOTTLE OF WATER OR A SOFT DRINK

APERTIVO SHARING BITES

CAPONATA **VE**

Traditional Sicilian sweet and sour roast vegetables, pine nuts and raisins

AFFETATI

Cobble Lane London cured meat

ACCIUGHE

Lemon and parsley marinated anchovies fillet

SECONDI MAIN

SPAGHETTI AGLIO E OLIO CA' MUDDICA **VE**

Spaghetti with garlic and extra virgin olive oil, chilli, and parsley breadcrumb

COTOLETTA DI POLLO

Breaded chicken breast escalope, capers, lemon and parsley dressing

MACCHERONI CON RAGU DI SALSICCIA

Maccheroni, spiced Sicilian fennel sausage ragout, aged parmesan cheese

TAGLIATA DI MANZO

Grilled 35 days aged beef sirloin, baby peppers fritti, etna olive oil - add £5 supplement

ONE MAIN OR PIZZA - £14.95
SHARING BITES & MAIN - £19.95

PIZZA ALLA PALA FLATBREAD STYLE PIZZA

MARGHERITA **V**

San Marzano DOP tomato sauce, mozzarella, basil,
extra virgin olive oil

CAPRICCIOSA

San Marzano DOP tomato sauce, mozzarella, ham,
mushroom, artichoke, olives

ORTOLANA **V**

Aubergine, roasted peppers, zucchini,
cherry tomato, mushroom, mozzarella

TONNO

Tuna, cherry tomato, red onion, capers,
mozzarella, olives

V VEGETARIAN **VE** VEGAN

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.

APERITIVO

SHARING BITES

FOCACCIA ve	£6
Rosemary focaccia served with Sicilian lemon infused extra virgin olive oil and sea salt	
OLIVE CUNZATE ve cf	£6
Marinated Etna olives, fresh herbs, chilli, and red wine vinegar	
CAPONATA ve	£6
Traditional Sicilian sweet and sour roast vegetables, pine nuts and raisins	
ACCIUGHE	£6
Lemon and parsley marinated anchovies fillet	
MATAROCCO ve	£6
Almond, tomato, and basil pesto on chargrilled sourdough bruschetta	
AFFETATI	£6
Cobble Lane London cured meat	

ANTIPASTI

STARTERS

TROTA AGLI AGRUMI cf	£12.5
Lemon and orange cured Chalk Stream Trout, cucumber, and wild fennel	
TERRINA DI POLLO ALLA STIMPIRATA cf	£10
Pressed free range chicken terrine, roast peppers, capers, and mint	
PARMIGIANA DI MELANZANE v	£9
Baked aubergine, mozzarella, parmesan, fresh basil in rich tomato sauce	
BURRATA E PISTACHIO v cf	£13
Buffalo burrata, seasonal greens, mint, and toasted Sicilian pistachio	
INSALATA DI MARE cf	£14
Octopus, cuttlefish and mussels' salad, radicchio, preserved etna lemons	
ARANCINETTI ve	£10.5
Vegan saffron Arancini, datterino tomato jam and superstraccia	

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	
TONNO	£15
Tuna, cherry tomato, red onion, cappers, mozzarella, olives	

PRIMI

PASTA

TIMBALLO ALLA NORMA v	£16
Baked Sicilian Anelletti, tomato sauce, fried aubergine, ricotta salata	
TAGLIOLINI, GAMBERETTI E ZUCCHINE	£19
Artisan made eggs tagliolini, king prawns, bisque and green courgette	
MACCHERONI CON RAGU DI SALSICCIA	£17.5
Maccheroni, spiced Sicilian fennel sausage ragout, aged parmesan cheese	
SPAGHETTI AGLIO E OLIO CA' MUDDICA ve	£14
Spaghetti with garlic and extra virgin olive oil, chilli, and parsley breadcrumb	
BUSIATI TRAPANESI, BROCCOLI E MANDORLE ve	£15
Sicilian Busiati pasta, sprouting broccoli cream, toasted almonds	

SECONDI

MAIN

BRANZINO ALLA GHIOTTA GF	£22
Whole grilled seabass, datterino tomato, Tropea onions, olives, capers and pine nuts	
COTOLETTA DI POLLO	£20.5
Breaded chicken breast escalope, capers, lemon and parsley dressing	
TAGLIATA DI MANZO	£28
Grilled 35 days aged beef sirloin, baby peppers fritti, etna olive oil	
MERLUZZO IN AGRODOLCE	£19
Fried cod cheeks, sweet and sour onion, crispy potato, mint	
PETTO D'AGNELLO ARROSTO GF	£23
Rolled lamb breast, grilled Grelot onion, sea vegetables, red wine sauce	
SCAROLA E FAGGIOLI ve GF	£18.5
Vegan escarole steak, borlotti beans stew, salsa verde and pistachio crumb	

CONTORNI

SIDES

PATATE SCHIACCIATE	£5.5
Crushed new potato, Etna olives with extra virgin olive oil	
BROCCOLINI GRIGLIATI ve	£5.5
Grilled tenderstem broccoli, chilli and garlic	
INSALATA DI POMODORO ve GF	£5.5
Heirloom tomato and oregano salad	
PATATINE FRITTE v	£5.5
Potato chips	
INSALATA MISTA v GF	£5.5
Seasonal leaf salad	

APERITIVO
APERITIF

1757 Vermouth di Torino Extra Dry	5
1757 Vermouth di Torino Rosso	5
Aperol	5
Campari	6
Cynar	6
Cinzano	6
Sassy Brut Cider	6
Sassy Rose Cider	6

COCKTAIL DELLA CASA
SIGNATURE COCKTAILS

ASSOLATO Bourbon, peach liquor, Amaro Averna, lemon juice, sugar syrup	12
FIORIRE SPRITZ Amaro Santoni, Aperol, lemon juice, raspberry lemonade	11
SUMMER SPRITZ Italicus, Prosecco, soda	13
VITA TROPICALE Di Saronno, Koko Kanu, passionfruit juice, pineapple juice	13

BIRRA
BEER 5

Moretti	
Moretti Zero	
East London Brewery 'Unfiltered Pilsner'	
East London Brewery 'Session IPA'	
East London Brewery 'New England Pale Ale'	
Jamboree 'Golder Ale'	
Sassy Brut Cider	
Sassy Rose Cider	

VINO AL BICCHIERE E CARAFFA
WINE BY GLASS AND CARAFE

SPARKLING		125ML	
NV	Prosecco Spumante Porte Nova	VENETO	7
ROSE		175ML	500ML
2021	Guerrieri Rizzardi, Keya Bardolino Chiaretto Classico DOC	VENETO	9 25
WHITE			
2022	Poderi dal Nespoli Trebbiano Biologico, Rubicone IGT	EMILIA ROMAGNA	7.5 21
2022	Catarratto 'Contrade Bellusa' Organic	SICILY	8 22.5
2018	Vinuva Organic Pinot Grigio, IGT Terre Siciliane	SICILY	8.5 24
2021	Chardonnay 'Vieilles Vignes' Moulin D'Argent	LOIRE, FRANCE	9 25.5
2022	Bodegas Pinuaga Blanco Sauvignon Blanc Organic	LA MANCHA, SPAIN	9.5 27
2022	Gavi di Gavi, Masseria dei Carmelitani	PIEDMONT	10.5 28.5
RED			
2020	Tannu, Nero D'Avola Merlot, IGT Terre Siciliane	SICILY	7.5 21
2022	La Chita Organic Tempranillo	LA MANCHA, SPAIN	8 22.5
2022	Trastullo Primitivo Organic, IGT	PUGLIA	8.5 24
2020	Sogno di Ulisse Montepulciano D'Abruzzo	ABRUZZO	9.5 26
2022	Chianti 'Colli Senesi' Poggio Cavalli	TUSCANY	10 28
2020	La Dama Valpolicella Ripasso Classico Superiore	VENETO	11 30

CHAMPAGNE E PROSECCO
CHAMPAGNE AND PROSECCO

		BOTTLE	
NV	Prosecco Spumante Porte Nova	VENETO	40
NV	Moet et Chandon Brut Imperial Champagne	FRANCE	70

VINO ROSATO
ROSE WINE

2021	Guerrieri Rizzardi, Keya Bardolino Chiaretto Classico DOC	VENETO	37
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VINO BIANCO

WHITE WINES

2022	Poderi dal Nespole Trebbiano Biologico, Rubicone IGT	EMILIA ROMAGNA	30
2022	Catarratto 'Contrade Bellusa' Organic	SICILY	33
2018	Vinuva Organic Pinot Grigio, IGT Terre Siciliane	SICILY	36
2021	Chardonnay 'Vieilles Vignes' Moulin D'Argent	LOIRE, FRANCE	38
2022	Bodegas Pinuaga Bianco Sauvignon Blanc Organic	LA MANCHA, SPAIN	40
2022	Cavi di Cavi, Masseria dei Carmelitani	PIEDMONT	42
2022	Luna Gaia Zibibbo 'Maganza'	SICILY	45
2022	Mists of Time Pinot Bianco Chardonnay	ALTO ADIGE	50

VINO ROSSO

RED WINES

2020	Tannu, Nero D'Avola Merlot, IGT Terre Siciliane	SICILY	30
2022	La Chita Organic Tempranillo	LA MANCHA, SPAIN	33
2022	Trastullo Primitivo Organic, IGT	PUGLIA	36
2020	Sogno di Ulisse Montepulciano D'Abruzzo	ABRUZZO	38
2022	Chianti 'Colli Senesi' Poggio Cavalli	TUSCANY	41
2020	La Dama Valpolicella Ripasso Classico Superiore	VENETO	44
2022	Luna Gaia Nerello Mascalese 'Logistilla'	SICILY	49
2019	Barolo Tenuta Neirano	PIEDMONT	60

DOLCI

DESSERTS

Sicilian Cannolo V	£7.5
Crispy pastry shell sweet ricotta chocolate chips Sicilian pistachios	
Sotto's Homemade Tiramisu V	£7.5
Homemade tiramisu rich mascarpone cream espresso-soaked ladyfingers	
Torta della Nonna	£7.5
Traditional Italian shortcrust pastry custard cream toasted pine nuts lemon sauce	
Panna Cotta con Marsala V	£7.5
Panna cotta rich Marsala wine fruit compote	
Hackney Gelato (Three Scoops) V	£7.5
Locally crafted ask for flavours	
Fragole e Limone Sorbeto V CF	£7.5
Fresh strawberries lemon sorbet lemon mint salsa	

CAFE ILLY

ILLY COFFEE

ESPRESSO	£3
DOUBLE ESPRESSO	£4
MACCHIATO	£4
FLAT WHITE	£4
CAPPUCCINO	£4
LATTE	£4

DIGESTIVO -50ML

DIGESTIF

FRANGELICO	£4
LIMONCELLO DI AMALFI	£5
RAMAZZOTTI SAMBUCA	£5
FERNET BRANCA	£5.5
AMARO AVERNA	£5.5

V VEGETARIAN CF GLUTEN FREE VE VEGAN

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