

CICCHETTI & ANTIPASTI

Great as nibbles with a drink before your meal or why not order a selection as sharing starters for the table.

CICCHETTI

Marinated Olives	£3.50 ∨	Smoked Almonds	£3.00 ∨
Polenta chips	£5.00 ∨	Focaccia	£4.00 ∨
Bruschetta, Theo's style	£6.00 v	Deep fried Calamari	£6.50
Prosciutto di Parma & Parmesan	£6.50	Zucchini Fritti	£5.00 ∨

ANTIPASTI

Salumi Misti e Burratina Artisan salumi, Burratta, confit tomatoes & leaves £18.95 (To Share)

Cozze al forte
Mussels in a spicy tomato sauce,
garlic crostone
£10.95

Stufato di fagioli v Slow cooked Borlotti beans, basil & tomato stew with toasted bread £12

Charcuterie Board With dressed leaves & crostone £9.95 Fritto Misto
Prawns, calamari, sea bream,
sea trout & zucchini with aioli
£9.50/£18.95

Spicy meatballs Veal, pork and beef meatballs, & tomato sauce, grilled bread £6.95(3)/£13.50(6)

Swordfish carpaccio
Diced tomatoes, rocket, capers, chilli
& Amalfi dressing
£12.95

Cheese board Artisan Italian cheeses & crostone £9.95

THEO'S SIMPLE ITALIAN

PRIMI

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Risotto Pescatore Mussels, clams, prawns and fish in a San Marzano tomato sauce	£13/£19		
Pappardelle Ragu Homemade thick ribbon pasta, beef ragu	£12/£18		
Ravioli di Erbette v Homemade mixed greens ravioli, ricotta, sage butter sauce	£11/£17		
Veal Cappeletti Homemade pasta filled with braised veal. Porcini & trompette de la			
Mushroom Gnudi v Ricotta and mushroom gnudi, butter & porcini sauce	£9/£14.50		
SECONDI			
Pork fillet Spinach, Trompette de la mort, crispy spec & jus	£19.75		
Pan fried sea bream Grilled vegetables, tomato, capers & olives	£20.95		
Pan roasted sea trout Sautee potatoes, olive, Datterini tomato, capers & roasted fennel	£21.95		
Tagliata di manzo Bavette of beef, borlotti beans, tomato, wild rocket & salsa verde	£21.95		
Agnello al forno Braised shoulder of lamb, celeriac, spinach, carrot, olives & rosemo	£20.75 ary		
CONTORNI			
Spinach, oil & lemon v Sautee potatoes with Rosemary and garlic v Garlic mashed potato v Mixed leaf salad v Zucchini fritti v	£5.00 £5.00 £5.00 £5.00 £5.00		
Wine of the month, Theo recommends			
2015 Ponte del Diavolo, Sauvignon Blanc, Friuli-Venezia Guila Rich and smooth with a long finish. Perfect with the Fritto Misto	£32/£7.75		
2014 Paccamora, Nero d'Avola, Sicily, Italy Bold with subtly spiced fruit aromas. Match it with the meatballs	£34/£8		

Food items on this menu may contain traces of nuts.

Please ask your server for more information regarding allergies.