

THEO'S SIMPLE ITALIAN

CICCHETTI

Smoked Almonds	£3.00	Deep fried Calamari	£6.50
		<i>with lemon and aioli</i>	
Marinated Italian Olives	£3.50	Sicilian Arancini	£5.00
		<i>with saffron risotto, Prosciutto di parma and horseradish cream</i>	
Zucchini Fritti	£4.00v		
<i>deep fried courgettes</i>			
Fresh Focaccia	£5.00v	Salumi Misti	£12.50/£18.50
<i>with rosemary and salt</i>		<i>Coppa di Parma, Spianata Calabra picante</i>	
		<i>Finocchiona, Prosciutto di parma, shaved parmesan and pagnotta</i>	
Pagnotta Bruschetta	£5.00v		
<i>with datterini tomatoes, marjoram and olive oil</i>			

ANTIPASTI

Zuppa di Pomodoro

with confit tomatoes, basil and olive oil

£8.50v

Insalata di Polpo

Octopus salad with baby potatoes, datterini tomato, capers, olives, fennel and rocket

£8.50

Insalata Mista

Mixed Italian leaves, datterini tomatoes, cucumber, basil, mint and fresh goat's curd served with aged balsamic

£8.50v

Burrata

Fresh Burrata cheese with Jerusalem artichokes, heritage tomatoes, olives and pagnotta bread

£10.50v

Prosciutto e Melone

Prosciutto di parma with honeydew melon

£12.50

Fritto Misto

selection of fried prawns, squid, salmon, aubergine, zucchini, spinach, sage and garlic aioli

£12.50/£18.50

Carpaccio di Branzino

Thinly sliced sea bass with datterini tomatoes, rocket, fresh chili and marjoram

£13.50

Bresaola di Manzo

Cured sliced beef with shaved zucchini, rocket and Parmigiano-Reggiano

£13.50

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PRIMI

Tagliatelle con Gamberi

Homemade pasta with prawns served with zucchini samphire, butter and parsley

£12.50 / £18.50

Risotto di Peperoni rossi

Red pepper risotto rice with basil, butter and parmesan

£10.50 / £16.50 v

Ravioli di Erbette

Homemade pasta filled with Swiss chard, rocket Italian spinach and ricotta cheese served in a butter and sage sauce

£11.00 / £17.00 v

Risotto di Mare

Carnaroli rice with salmon, sea bass, prawns, clams mussels, squid, tomato, fresh chili and parsley

£13.00 / £19.00

Pappardelle al Ragù **house favourite*

Homemade wide ribbon pasta with slow cooked beef in red wine and San Marzano sauce

£12.50 / £18.50

Anatra Agnolotti

Homemade pasta stuffed with slow cooked duck parmesan, Porcini mushroom served in a butter sauce

£13.00 / £19.00

SECONDI

Sgombro di Mare

Whole roasted mackerel served with homemade chips, capers, parsley and aioli

£19.00

Coda di rospo Arrosto

Pan-roasted monkfish served with potatoes sliced, crispy prosciutto, capers, fennel white wine and butter sauce

£22.00

Controfiletto di Manzo

Beef sirloin with fresh borlotti beans, Italian spinach, wild rocket and salsa verde

£22.00

Pollo alla Griglia

Grilled marinated chicken leg with castelluccio lentils, Swiss chard, chilli and mint dressing

£17.00

Agnello Arrosto

Pan-roasted lamb rump served with zucchini, Jerusalem artichokes, fennel, carrots, beetroots, turnips and salsa verde

£19.00

Sfornato di Ricotta e Spinaci

Baked ricotta cheese soufflé with Italian spinach, cream, parmesan served with mixed Italian leaves

£14.00 v

CONTORNI £4.00 each

Rocket and tomato salad
with grated pecorino

Roasted potatoes with rosemary and garlic

Italian Spinach and lemon