

THEO'S SIMPLE ITALIAN

Lunch Menu Available Everyday from 12noon - 3pm

CICCHETTI

Smoked Almonds	£3.00	Deep fried Calamari	£6.50
		<i>with lemon and aioli</i>	
Marinated Italian Olives	£3.50	Salumi Misti	£12.50/£18.50
Fresh Focaccia	£5.00v	<i>Coppa di Parma, Spianata Calabria picante</i>	
<i>with rosemary and salt</i>		<i>Finocchiona, Prosciutto di parma, shaved parmesan</i>	
		<i>and pagnotta</i>	
Pagnotta Bruschetta	£5.00v	Insalata di Polpo	£8.50
<i>with datterini tomatoes, marjoram and olive oil</i>		<i>Octopus salad with baby potatoes, datterini</i>	
		<i>tomato, capers, olives, fennel and rocket</i>	

ANTIPASTI

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

Carpaccio di Branzino

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

£13.50

Bresaola di Manzo

Thinly sliced air-dried beef with shaved zucchini, rocket and Parmigiano-Reggiano

£13.50

PRIMI

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

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

Tagliatelle con Gamberi

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

£12.50 / £18.50

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SECONDI

Sgombro di Mare

Whole roasted mackerel served with homemade chips, capers, parsley and aioli
£19.00

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

Sformato di Ricotta e Spinaci

Baked ricotta cheese soufflé with Italian spinach, cream, parmesan served with mixed Italian leaves
£14.00 ✓

DOLCI

English raspberries with crema di mascarpone and almond croquante
£7.00

Amalfi Lemon Tart
with cream fraiche
£7.00

Homemade White Peach Sorbet
£6.00

Flourless Soft Chocolate Cake
with crème di mascarpone
£7.00

CONTORNI £4.00 each

Rocket and tomato salad
with grated pecorino

Roasted potatoes with rosemary and garlic

Italian Spinach and lemon