

THEO'S SIMPLE ITALIAN

CICCHETTI

| | | | |
|--|--------|---|---------------|
| Smoked Almonds <small>n</small> | £3.00 | Deep fried Calamari <small>c,e,f,m</small> | £7.00 |
| | | <i>with lemon and aioli</i> | |
| Marinated Italian Olives | £3.50 | Salumi Misti <small>m,c</small> | £12.50/£18.50 |
| | | <i>Coppa di Parma, Spianata piccante, Finocchiona salami, with shaved parmesan and pagnotta bread</i> | |
| Zucchini Fritti <small>c,m</small> | £4.00v | | |
| <i>deep fried courgettes</i> | | | |
| Fresh Focaccia <small>c,l</small> | £5.00v | Fritto Misto <small>c,e,f,m</small> | £12.50/£18.50 |
| <i>with rosemary and salt</i> | | <i>Selection of fried prawns, squid, red mullet aubergine, zucchini, sage with chili and aioli</i> | |
| Pagnotta Bruschetta <small>c,l</small> | £5.00v | Spicy Meatballs <small>c,m,l</small> | £8.50/£12.50 |
| <i>with datterini tomatoes, marjoram and olive oil</i> | | <i>Homemade meatballs served with stracciatella di bufala on pagnotta bread</i> | |

ANTIPASTI

Zuppa di Pomodoro ce

Slow cooked datterini tomatoes with basil

£8.50v

Insalata Mista m,mu

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

£10.50v

Insalata di Polpo f

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

£10.50

Burrata m,l

Fresh Burrata with Ox tomatoes, datterini tomatoes, black olives, basil and olive oil

£11.50v

Bresaola di manzo m

Cured beef with figs, rocket and shaved parmesan

£12.50

Puntarelle f,su

Italian chicory and Treviso radicchio tossed with capers, anchovies, chilli, olive oil and aged balsamic vinegar

£9.50

THEO'S SIMPLE ITALIAN

PRIMI

Scialatielli alla Pescatora c,e,f,m,mo

Handmade pasta verde with salmon, prawns, mussels squid, datterni tomatoes, fresh chilli, and parsley

£13.00/£19.00

Tagliatelle con Gamberi c,e,f,m

Homemade pasta with prawns served with zucchini, butter and parsley

£12.50/£18.50

Anatra Agnolotti c,e,m,ce

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

£13.00/£19.00

Risotto ai Funghi m,e,ce

Carnaroli risotto with Portobello and Porcini mushrooms with butter, parmesan and parsley

£12.00/£18.00v

Ravioli di Zucca c,e,m

Handmade ravioli filled with roasted delicata squash, ricotta cheese served in a butter and sage sauce

£11.00/£17.00v

Pappardelle al Ragù m,c,e,ce *house favourite

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

£13.00/£19.00

SECONDI

Pesca all'Acqua pazza f,m,su

Fish of the day, cooked in white wine, tomatoes, fennel, capers, olives, chili, garlic and parsley

£22.00

Salmone Arrosto f

Pan-roasted salmon served with capers, parsley, tomatoes, olives and marinated grilled vegetables

£19.50

Sogliola al Limone f

Pan-roasted Lemon sole on the bone with capers, lemon and parsley

£21.00

Controfiletto di Manzo mu

Beef sirloin with cannellini beans, roasted datterini tomatoes, wild rocket and salsa verde

£23.00

Pollo alla Griglia

Grilled marinated chicken breast with castelluccio lentils, roasted squash, chili and mint dressing

£18.50

Pork Cutlets mu

Pan-roasted pork cutlets served with Portobello and Porcini mushrooms, salsa verde and lemon

£20.50

Sfornato di Ricotta e Spinaci c,e,m

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

£17.00v

CONTORNI £4.00 each

Rocket and tomatoes salad m
with grated pecorino cheese v

Roasted potatoes with rosemary and garlic ve

Italian Spinach and lemon ve

Please inform the restaurant team of any allergies or dietary requirements.

N-nuts P-peanuts C-cereals containing glutes E-eggs F-fish S-soyaneans CR-crustaceans M-milk CE-celery
MU-mustard SE-sesame L-lupin MO-molluscs SU-sulphur dioxide V-vegetarian VE-vegan

Prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be applied to your bill.