



In Italy, *sotto casa* means the place just round the corner — the one you go to without making an occasion of it. That is what we set out to be.

Our kitchen works the way a home kitchen does. The bread and focaccia are baked in-house, the ragù and marinara slow-cooked, the lasagna made from scratch. The recipes came down to us from our *nonne*, and we have changed very little — there was very little worth changing. Good ingredients, cooked properly, served without fuss.

Benvenuti a Sotto Casa. Make yourself at home.

ANTIPASTI

Starters & small plates

Bread and Olives	£6.95
Fresh bread served with olives.	
Pane all’Aglio	£6.25
Garlic bread.	
Pane all’Aglio — Cheese	£6.95
Garlic bread topped with cheese.	
Pane all’Aglio — Tomato	£6.95
Garlic bread topped with tomato.	
Pane all’Aglio — Half & Half	£6.95
A combination of two toppings.	
Bruschetta Pomodoro (V)	£6.50
Homemade bread topped with vine tomatoes, garlic, fresh basil and extra virgin olive oil.	
Bruschetta ’Nduja e Ricotta	£7.95
Homemade bread topped with ’nduja sausage, ricotta cheese, vine tomatoes and chilli dressing.	
Bruschetta Prosciutto	£9.95
Toasted house bread rubbed with garlic and extra virgin olive oil, topped with fresh mozzarella, cherry tomatoes and prosciutto crudo.	
Focaccia Rosemary (V)	£7.95
House-baked focaccia infused with extra virgin olive oil, sea salt and fresh rosemary.	
Fritto Misto	£13.95
Calamari, king prawns and whitebait, lightly dusted in flour and deep-fried. Served with dill aioli and fresh lemon. For one person.	
Gamberoni alla Diavola	£13.95
King prawns sautéed with garlic, cherry tomatoes, fresh chilli and white wine.	
Calamari Fritti	£10.95
Deep-fried squid served with garlic mayonnaise.	
Garlic Mushrooms	£8.50
Pan-fried mushrooms with fresh garlic, white wine, butter and parsley, served in a filo basket.	
Cozze	£12.95
Fresh mussels steamed in a creamy white wine sauce with shallots and fresh parsley.	
Uovo alla Scozzese	£12.95
Soft-boiled egg wrapped in Italian fennel sausage, prosciutto and fresh sage, coated in breadcrumbs and deep-fried until golden. Served with warm chilli salsa.	
Sotto Casa Antipasti — To Share	£18.95
A selection of mixed Italian salami and cheeses. For two persons.	

PIZZA

Fior di latte mozzarella

Margherita (V)	£10.95
Tomato base, fior di latte mozzarella and fresh basil.	
Pollo e Parmigiana	£13.95
Tomato base, fior di latte mozzarella, grilled chicken, vine tomatoes and Parmesan shavings.	

Quattro Stagioni	£13.95	Linguine ai Frutti di Mare	£19.95
Tomato base, fior di latte mozzarella, mushrooms, ham, artichoke, olives and oregano.		King prawns, squid, fresh mussels, chillies, white wine, cherry tomatoes and parsley.	
Parma	£13.95	Linguine con Spigola	£18.95
Tomato base, mozzarella, rocket, Parma ham and Parmesan shavings.		Linguine tossed with sea bass strips, chillies, garlic, cherry tomatoes and white wine.	
Diavola	£13.95	Pappardelle al Ragù di Salsiccia	£19.95
Tomato base, fior di latte mozzarella, pepperoni salami, fresh chilli and chilli flakes.		Fresh Tuscan sausage in 'nduja tomato sauce, topped with salted ricotta and extra virgin olive oil.	
'Nduja e Bufala	£13.95	Pappardelle Sotto Casa	£19.95
Tomato base, spicy 'nduja and buffalo mozzarella, dressed with chilli honey oil.		Pan-fried fillet strips with roasted garlic in our tomato and creamy sauce, finished with ricotta.	
Funghi (V)	£12.95	Ravioli all'Aragosta	£21.95
San Marzano tomato, fior di latte mozzarella and fresh white mushrooms.		Lobster ravioli with cherry tomatoes, cream and baby prawns, finished with lobster bisque.	
Calzone Carne	£14.95	Ravioli 'Nduja	£18.95
Tomato, pepperoni, Napoli salami, fior di latte mozzarella and chicken.		Ravioli stuffed with 'nduja sausage, served with tomato sauce and buffalo mozzarella.	
Extra Toppings – £2.00 each			
<i>Chicken, salami, 'nduja sausage, ham, pepperoni, tuna, anchovies, olives, mushrooms or peppers.</i>			

RISOTTO

Arborio rice

Risotto ai Funghi (V)	£14.95
Arborio rice, mixed wild mushrooms, garlic, truffle oil, Parmesan and rocket.	
Risotto ai Frutti di Mare	£19.95
Arborio rice, king prawns, squid, mussels, parsley, garlic, white wine and cherry tomatoes.	
Risotto Primavera (V)	£13.95
Arborio rice, fresh asparagus, peas and spinach, finished with salted butter and Parmesan.	

PASTA

Homemade sauces

Spaghetti Carbonara	£13.95
Double cream, black peppercorn, egg yolk, crispy pancetta and Parmesan.	
Spaghetti Cacio e Pepe	£11.95
Black pepper and Pecorino Romano, together in one of the simplest and finest Roman classics.	
Tagliatelle Bolognese	£12.95
Homemade slow-cooked minced beef in a rich tomato sauce.	
Lasagna	£13.95
Homemade lasagna with slow-cooked beef mince, béchamel and tomato sauce.	
Penne Piccanti	£14.95
Penne with Italian spicy salami, sautéed onions, garlic, chilli, basil, fresh spinach and tomato sauce.	
Penne all’Arrabbiata (V)	£11.95
Penne in a rich tomato sauce with fresh chillies, cherry tomatoes and basil.	
Gnocchi al Forno (V)	£13.95
Oven-baked gnocchi with spinach in a creamy Gorgonzola sauce, topped with breadcrumbs and Parmesan.	

CARNE

From the grill & the pan

Filetto alla Griglia	£29.95
8oz prime 28-day-aged fillet steak, served with vegetables and roast potatoes. Choose your sauce.	
Bistecca alla Griglia	£24.95
8oz prime 28-day-aged rib-eye steak, served with vegetables and roast potatoes. Choose your sauce.	
Pollo alla Milanese	£21.95
Chicken breast flattened and dipped in flour and egg, coated in breadcrumbs and pan-fried in butter. Served with spaghetti.	
Pollo Diavola	£20.95
Pan-fried chicken breast, onions, garlic and ’nduja-spiced sausage in our homemade marinara sauce.	
Pollo alla Crema	£20.95
Poached chicken breast cooked with mushrooms, onions, white wine, garlic and double cream.	
Agnello	£23.95
Grilled lamb chops in a sun-blushed tomato, red wine and demi-glace sauce. Served with sliced potatoes.	
Choice of Sauces	
<i>Red wine, peppercorn or mushroom.</i>	

PESCE

From the sea

Branzino	£22.95
Pan-fried fillet of sea bass with white wine garlic butter, served with vegetables and roast potatoes.	
Salmon con Asparagus	£21.95
Tender salmon and sweet asparagus in a creamy lemon sauce, served with vegetables and roast potatoes.	

ALLERGENS & DIETARY REQUIREMENTS

Please speak to a member of our team before ordering if you have a food allergy or intolerance — full allergen information for every dish is available on request. Our kitchen is a single working space in which all fourteen regulated allergens are handled, including cereals containing gluten, crustaceans, eggs, fish, molluscs, milk, nuts, peanuts, sesame, soya, celery, mustard, lupin and sulphur dioxide. We take every care, but we cannot guarantee that any dish is entirely free from traces. (V) denotes a vegetarian dish.

WHITE WINES

	175ML	250ML	BOTTLE
Casa Maia, Pinot Grigio DOC <i>Veneto</i>	£6.25	£7.95	£23.95
Pinquillo, Sauvignon Blanc <i>Chile</i>	£7.25	£8.95	£24.95
Andrew Peace, Silhouette Chardonnay <i>Australia</i>	£7.25	£8.95	£24.95
Monte Schiavo, Ruviano Verdicchio DOC <i>Marche</i>	–	–	£27.95
Cantine Minini, Soave delle Venezie DOC <i>Veneto</i>	–	–	£28.95
Pe Mo, Pecorino Terre di Chieti IGP <i>Abruzzo</i>	–	–	£30.95
Gavi del Comune di Gavi ‘Nuovo Quadro’ <i>Piemonte</i>	–	–	£41.95

ROSÉ WINES

	GLASS	BOTTLE
Casa Maia, Pinot Grigio Rose DOC <i>Veneto</i>	£6.25	£23.95
Maia, White Zinfandel <i>United States</i>	£6.95	£24.95

Wine is served in 175ml and 250ml measures. A 125ml glass is available on request. All wines contain sulphites.

RED WINES

	175ML	250ML	BOTTLE
Pinquillo, Merlot <i>Chile</i>	£6.25	£7.95	£23.95
LIVIN’Italy, Montepulciano d’Abruzzo DOC <i>Abruzzo</i>	£6.95	£8.75	£29.95
Conviviale, Primitivo IGT <i>Puglia</i>	£7.25	£8.95	£30.95
Ca’di Ponti, Nero d’Avola DOC <i>Sicilia</i>	–	–	£31.95
Cantina di Negrar, Valpolicella Classico <i>Veneto</i>	–	–	£31.95
Volpetto, Chianti Classico DOCG <i>Toscana</i>	–	–	£33.95
Integro, Organic Primitivo IGP <i>Puglia</i>	–	–	£35.95
Araldica, Barolo ‘Flori’ <i>Piemonte</i>	–	–	£49.95
La Preare, Amarone della Valpolicella <i>Veneto</i>	–	–	£59.95

SPARKLING & CHAMPAGNE

	GLASS	BOTTLE
Prosecco Spumante DOC <i>Veneto</i>	£6.45	£28.95
Prosecco Rosé DOC <i>Veneto</i>	–	£28.95
Moët & Chandon, Imperial Brut <i>Champagne</i>	–	£75.00
Bollinger, Special Cuvée NV <i>Champagne</i>	–	£78.00

BEER & CIDER

Peroni <i>Draught – half</i>	£4.50
Peroni <i>Draught – pint</i>	£6.50
Moretti <i>Bottle</i>	£4.95
Ichnusa <i>Sardinian – bottle</i>	£4.95
Kopparberg <i>Cider</i>	£4.95

GIN

Tanqueray	£7.50
Pink Gin	£7.50
Malfy	£7.50
Hendrick’s	£7.50
Gordon’s	£7.50
Sipsmith	£7.50

VODKA

Russian Standard	£4.50
Grey Goose	£5.50

RUM & TEQUILA

Bacardi	£3.50
Havana Club	£5.00
El Jimador Blanco	£4.50
Captain Morgan	£4.50

WHISKY & BOURBON

Jack Daniel’s	£4.50
Johnnie Walker Black Label	£5.50
Woodford Reserve	£5.00
Jameson	£4.50

BRANDY

Courvoisier	£5.00
Rémy Martin	£5.50
Vecchia Romagna	£6.00

SOFT DRINKS

Still Water	£4.50
Sparkling Water	£4.50
Coke / Diet Coke	£3.60
Lemonade	£3.60
Orange Juice	£3.60
Cranberry Juice	£3.60
Pineapple Juice	£3.60
Tonic Water	£3.60
Fentimans Rose Lemonade	£4.60