

THE MENU

SHARED STARTERS

ARANCINI (VG)

PORCINI MUSHROOM AND TRUFFLE ARANCINI ON A CACIO E PEPE CREAM TOPPED WITH RICOTTA SALATA

KING FISH CRUDO

CHILLI, LEMON OIL, CORIANDER SEED DRESSING, WITH BASIL OIL

CALAMARI

DUSTED IN SEMOLINA WITH ROCKET AND AIOLI

PROSCIUTTO & BUFFALO (GLO)

24 MONTH AGED DEVODIER PROSCIUTTO CRUDO DI PARMA, ROCKET, BUFFALO, GRISSINI, EVO OIL

MARGHERITA PIZZA (VEO) (VG)

MUSHROOM CREAM, PORCINI MUSHROOM, FIOR DI LATTE, ROCKET, PARMESEAN AND TRUFFLE OIL

INDIVIDUAL MAINS

PLEASE SELECT **ONE ITEM** PER PERSON FROM THE BELOW

RIGATONI (GLO)

SLOW COOKED BEEF RAGU TOPPED WITH PARMIGIANO REGGIANO

RISOTTO (GL)

ZUCCHINI, CLAMS, CHERRY TOMATOES, WHITE WINE AND CHILLI

SCOTCH FILLET (GL)

300G, GRASS FED, MBS 3+ WITH LEMON AND ROSEMARY

BARRAMUNDI (GL)

PAN FRIED WITH SICILIAN CAPONATA ON JERUSALEM ARTICHOKE CREAM

SHARED SIDES

INSALATA MISTA (GL) (VE)

RADICCHIO, ICEBERG LETTUCE, COS LETTUCE DRIZZLED WITH OUR HOUSE VINAIGRETTE

FRIES (VE) (VG)

* ve - vegan, veo - vegan option, gl - gluten low, glo - gluten low option vg - vegetarian,

vgo - vegetarian option, cn - contains nuts

Soho
RESTAURANT & BAR