

Welcome to your Italian fish and seafood neighbourhood spot!

We are Peppe and Angelo Corsaro, the brothers behind Stanley Tucci's Favourite "La mia Mamma" restaurant and Fish and Bubbles Notting Hill and Fulham. Join us on our new adventure inspired by the Mediterranean flavours of the South of Italy, including our beautiful casa, Sicily. Fish and Bubble blends our guilty pleasures:creative fish pairings with the best Italian bubbles from across the 20 Italian regions.

Food served as soon as is ready, with no specific order. Please note we are cashless.

NIBBLES

Bianchetti Fritti £ 5.5 £ 5.95 Caponata di Spada Fried white baits Sicilian sweet and sour vegetables with sword fish

£8.5 **Acciughe marinate Bread** £3 Chilli and oregano marinated anchovy. Freshly handmade bread

ANTIPASTI

Polpette di Pesce (5) £ 10 £ 10 Spiedino di Merluzzo e Provola Catch of the day freshly made fish balls and Cod, smoked mozzarella in tempura batter

£ 14.5

Calamari fritti (300g) Arancini di Mare (x 3) £ 10.5 Fried calamari rings (soaked in milk) with aioli

Pecorino

mayo Sea Bass Ceviche £ 13.5

Marinated seabass with pepper cream and red onion jam.

Tuna tartare £ 13

Red chunky tuna tartare & smoked aubergine mousse.

Salmon tartare £ 13

salmon tartare with lemon ricotta, caramelized red onions, and toasted bread.

Seafood arancini rice balls

Bruschettuna £ 10

Bruschetta with lemon ricotta, tuna tartare, caramelised red onions and basil cacio e pepe sauce

3 x £ 15 / 6 x £ 25 / 12 x £ 45 Red prawn

Red Mediterranean prawn from Mazara, served raw as it should be with a drizzle of olive oil

FRIED FISH BY THE METER BOARD FRITTO AL METRO

Fried seafood, fish & fries by the meter to share

£ 18 per person (min 2 people)

TAKE AWAY ONLY **CUOPPO** FISH CONE £ 10

Mixed fried fish served in a paper cone

Mon to Thu 12pm - 7pm Fri & Sat 9pm - 11pm Sun - 6 - 9.30 pm

Fritto al Metro + Negroni or glass of Prosecco at £ 20 per person (min 2 people)

IF YOU HAVE ANY ALLERGIES PLEASE INFORM YOUR WAITER BEFORE ORDERING - ALL DISHES MAY CONTAIN INGREDIENTS NOT MENTIONED ON THE MENU Also please note that our fish may contain bones or shell or pistachio traces. All of the above prices are inclusive of VAT. There is a discretionary 13% service charge added to your bill



FISH PANINO DI MARE

Crunchy outside and soft inside Italian bun! Italian Gluten free* bun available at £ 3

Tuna Turner IN £ 14/ OUT £ 10 Cacio e pepe & basil cream, tuna tartare, courgettes, roasted tomatoes, burrata and rocket IN £ 16.5 / OUT £ 13 **Polp Fiction** Fried octopus, cacio e pepe & basil sauce, stracciatella, courgettes Il Capogambero IN £ 15 / OUT £ 12 Capocollo (pork neck), prawns, spicy cime di rapa (turnip tops) and burrata. Fish and Bubbles IN £ 14/ OUT £ 10 Caramelised red onions, cod in Prosecco batter, aubergines, buffalo mozzarella, roasted tomatoes Abbronzatissima (VEG) IN £ 15 / OUT £ 12 Aubergine parmigiana cutlet, tomato marmelade and Cacio e Pepe basil cream. PASTA Light and tasty, the Italian summer is served! Genovese di Tonno £ 18.00 A delightful twist on the traditional Neapolitan genovese sauce, combining succulent tuna with a rich, slow-cooked onion sauce. **Tonnarelli Tartare** - available vegetarian without red prawns tartare £ 22.00 Tonnarelli pasta with garlic, chilli, olive oil, creamy pecorino and basil cacio e pepe sauce, topped with red prawns tartare **MAINS** Perfect for sharing or ideal as main course Tuna Scapece £ 22.5 A pan fried tuna steak paired with marinated zucchini in vinegar, mint and red onion jam £ 16 Zuppa di Cozze Mussels in a rustic tomato sauce, garlic, hint of chilli and toasted bread **Ceasar salad with prawns** £ 18.5 Gem lettuce, caesar dressing, tiger prawns and aromatic croutons £ 14.5 Fish & Chips Fried cod in Prosecco batter, served with hand-cut chunky chips and aioli mayo £ 15.5 Fritto Misto (300g) Deep fried selection of fish and seafood coated in our secret batter, with aioli mayo Parmigiana di Melanzane (v) £ 15.5 Layers of fried aubergine, mozzarella, fresh tomato sauce and Parmesan cheese. £ 15.5 Burrata salad (v) Mix leaves salad with burrata cheese, cacio e pepe with basil, olives, cherry tomatoes and caramelised onions



Layers of sea bream baked with a rich tomato sauce, mozzarella, fresh basil and finished with a light gratin

£ 22

Parmigiana di Orata