



Dinner menu  
6 pm to close

# Experience menu £ 35<sub>PP</sub>

Enjoy fish, in a whole new way with our experience menu (minimum 2 people)!

Have a little tour with the best from our menu selected by our team, including:

*a glass of PROSECCO per person,*

**6 TAPAS to share:**

*Caponata di Spada (swordfish caponata), Spiedino di Merluzzo e Provola (cod and cheese skewer), Tuna Tartare, Polpette di pesce (fish balls), Arancini di Mare (seafood arancini), Bruschettuna (tuna bruschetta)*

**handmade BREAD BASKET to share**

**a MAIN or PASTA or FRIED FISH (300 gr) or FISH PANINO per person**

**DESSERT to share**

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

## NIBBLES

<b>Caponata di Spada</b>	<b>£ 5.95</b>	<b>Bianchetti Fritti</b>	<b>£ 5.50</b>
Sicilian sweet and sour vegetables with sword fish		Fried white baits	
<b>Bread</b>	<b>£ 3</b>	<b>Acciughe marinate</b>	<b>£ 8.5</b>
Freshly handmade bread		Chilli and oregano marinated anchovy.	

## ANTIPASTI

<b>Spiedino di Merluzzo e Provola</b>	<b>£ 10</b>	<b>Polpette di Pesce (5)</b>	<b>£ 10</b>
Cod, smoked mozzarella in tempura batter		Catch of the day freshly made fish balls and Pecorino	
<b>Calamari fritti (300g)</b>	<b>£ 14.5</b>	<b>Arancini di Mare (x 3)</b>	<b>£ 10.5</b>
Fried calamari rings (soaked in milk) with aioli mayo		Seafood arancini rice balls	
<b>Sea Bass Ceviche</b>	<b>£ 13.5</b>	<b>Bruschettuna</b>	<b>£ 10</b>
Marinated seabass with pepper cream and red onion jam.		Bruschetta with lemon ricotta, tuna tartare, caramelised red onions and basil cacio e pepe sauce	
<b>Tuna tartare</b>	<b>£ 13</b>	<b>Red prawn</b>	<b>3 x £ 15 / 6 x £ 25 / 12 x £ 45</b>
Red chunky tuna tartare with smoked aubergine mousse.		Red Mediterranean prawn from Mazara, served raw as it should be with a drizzle of olive oil	
<b>Salmon tartare</b>	<b>£ 13</b>		
Fresh salmon tartare with lemon ricotta, caramelized red onions and toasted bread.			

### 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

### APERIFISH DEAL

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

Fritto al Metro + Negroni  
or 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

## 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

**£ 22.00**

Tonnarelli pasta with garlic, chilli, olive oil, creamy pecorino and basil cacio e pepe sauce, topped with red prawns tartare

### Rigatoni Pesto di Pistacchio

**£ 18.00**

Rigatoni pasta with creamy pistachio pesto. **Add Mazara Red Prawns tartare (3) + £ 13.50**

## MAINS

Perfect for sharing or ideal as main course

### Tuna Scapece + £ 4 with the experience menu

**£22.5**

A pan fried tuna steak paired with marinated zucchini in vinegar, mint and red onion jam

### Zuppa di Cozze

**£ 16**

Mussels in a rustic tomato sauce, garlic, hint of chilli and toasted bread

### Squid skewer

**£ 18.5**

Squid skewer in aromatic & pecorino breadcrumb, served with mixed salad

### Fish & Chips

**£ 14.5**

Fried cod in Prosecco batter, served with hand-cut chunky chips and aioli mayo

### Fritto Misto (300g)

**£ 15.5**

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.

### Burrata salad (v)

**£ 15.5**

Mix leaves salad with burrata cheese, cacio e pepe with basil, olives, cherry tomatoes and caramelised onions

### Parmigiana di Orata

**£ 22**

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

