## GOTTO TRATTORIA & PIZZERIA

Our little slice of The Italian Riviera in Hackney Wick

<b>ANIPASII</b> We recommend three antipasti between two people to share		
Nocellara olives VE GF		4.5
Garlic pizzetta VE		5.5
Zucchini fritti V		6.5
Bruschetta with tomato & c	hives VE	7.5
Burrata with broccoletti &	preserved lemon GF V	9.5
Calamari fritti, lemon mayo		8.5
Pork & fennel Polpettine, Sa	an Marzano tomato sauce & Pecorino Romano GF	8
Finocchiona salame with gr	nocchi fritti & Grana Padano GFO	9

PASTA

Home made right here every day.

Tagliatelle alla Bolognese with slow cooked beef ragu' GFO	14.5
Mafaldine with San Marzano tomatoes, Burrata & basil v GFO	16.5
Fregola Sarda with beetroot, cauliflower & hazelnuts VEN	12.5
Fettuccine al Nero with squid ink, king prawns, courgette, & chilli GFO	16.5
Maccheroncini with mushrooms, Tuscan sausage and truffle oil GFO	15.5

## PIZZA

Our dough is fermented for 48 hours, please ask for a Gluten free or Vegan option

MARGHERITA: San Marzano tomato, Fiordilatte Mozzarella & basil v	9.5
GOTTO: San Marzano tomato, Fiordilatte Mozzarella, San Daniele Ham & Rocket	15
DIAVOLA: San Marzano tomato, Fiordilatte Mozzarella & spicy salame	14.5
BOSCAIOLA: San Marzano tomato sauce, Fiordilatte mozzarella wild mushrooms,	
Gorgonzola cheese & green olives v	12
NAPOLI: Fiordilatte Mozzarella, sausage and broccoletti	13

## SECONDI

We work with exceptional British produce and some special ingredients from Italy

Roast chicken breast with spring onions, Borlotti beans & salsa verde GF	16.5
Fillet Of Bream with Saffron fennel, mussels & olives GF	17.5



Rocket & Parmesan V GF 4.5 Chips 4.5 VE San Marzano tomato salad, Tropea onion & Basil GFO VE 5.5



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WINES	]	Please ask u	is for 1251	ml serve
1251	ml 175	ml 25	50ml	Bottle
<b>FRIZZANTE</b> Vitelli - Prosecco - Veneto8Super fresh and full of personality with pristine aromas of golden apple, citrus and spring blossom.8	5.5			39
Paltrinieri Solco, Lambrusco, Emilia Romagna Rich dark fruit, savoury dryness on the finish.				48
<b>BIANCO</b> Terre Forti - Trebbiano Chardonnay - Emilia Romagna <i>Refreshing and light-bodied with citrus flavours and delicate fla</i>		6.5	8.5	24
Il Conte Vecchio - Pinot Grigio - Veneto An inviting nose of fruits with delicate floral notes. Dry and crisp on the palate with an elegant, light body.		9	12.5	35
Tuffolo - Gavi - Piemonte Citrus and green apple flavours, followed by a hint of almond and a long, lemony finish, deep & complex.		11		43
ROSSO Terre Forti - Sangiovese - Emilia Romagna Carries lovely red fruit characteristics and hints of spice and black pepper, followed by smooth tannins.		6.5	8.5	24
Villa Dei Fiori - Montepulciano D'Abruzzo - Abruzzo Ripe, round and pleasingly rustic. Combining spicy black olives with morello cherry notes and a rej	freshing acidity.	9	12.5	35
Rigogolo - Cabernet Sauvignon, Merlot, Sangiovese - Tos Combines strength, intensity and elegance, with soft tannins to g Fruity to the nose with a pleasant spiciness.		11 ess in the mot	uth.	45
Angelo Veglio - Barolo - Piemonte Warm, generous dark fruit, spices and flowers coming through.	A beautifully ba	alanced wine.		65
<b>ROSE</b> Terre Forti Rosato - Emilia Romagna Juicy, refreshing rosé which is made from Sangiovese with lots of fresh strawberry and cherry fruit flavours.		8.5	11	30