



BENVENUTI

Welcome to your Italian fish and seafood neighbourhood spot!

We are Pepe and Angelo Corsaro, the brothers behind Stanley Tucci's Favourite "La mia Mamma" restaurant and Fish and Bubbles Notting Hill.

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. Enjoy a more dynamic vibe at our bar with quick fish tapas and sea-water infused Negroni or pamper yourself with a proper feast in our restaurant section with an indulging menu including pasta, Jospé grilled mains and an awesome raw fish section.

Choose your fish and seafood from the fresh counter and, if you wish, let us know your preferred cooking style!

Fish
in a whole new way



Experience

min 2 people, entire table only

Here at Fish & Bubbles would love you to enjoy our Fish, in a whole new way. We have created a Set Menu Experience for you to try. All our set menu come with 6x chef choice Experience's Antipasti (below) and a glass of prosecco. Experience is for a minimum of **2 people** and all the party (table) must choose it. Price below is pp.

Amalfi £39 : 6 Tapas + Glass of prosecco + Pasta

Taormina £45 : 6 Tapas + Glass of prosecco + Main

Included fish tapas

ACCIUGHE MARINATE

Chilly and oregano marinated anchovy.

BRUSCHETTUNA

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

TUNA TARTARE

Chunky red tuna tartare with smoked aubergine.

CEVICHE DI SPIGOLA

Seabass marinated with pepper cream and onion jam.

SPIEDINO DI MERLUZZO

Cod and smoked mozzarella in a light tempura batter.

ZUPPA DI COZZE

Fresh mussels cooked in white wine and served with handmade toasted bread.



La Pescheria

Fresh fish counter

Choose your favourite fish or seafood from our fresh fish counter and our chef will cook it to your preference.

How to:

- Choose your fish/seafood, price per kilo and suggested cooking style shown on the tag. Ask your waiter for the serving time.
- Based on the type of fish/seafood we can cook it as follows:
 - Josper** for a grilled and smoky finish,
 - Deep fried** for a cheeky treat,
 - Sautéed** with wine wine, garlic and parsley, a timeless classic!



ANTIPASTI A LA CARTE

CALAMARI E CREMA DI CECI Tender calamari served with aromatic chickpea cream.	10
POLPETTE DI PESCE (5) Freshly made fish balls with hints of rosemary.	10
POLIPETTI ALLA LUCIANA Octopus with capers, olives and parsley in a rich tomato sauce	10
CAPELANTE IN PADELLA Pan-fried scallops with garden peas cream and crispy guanciale.	16.5
INSALATA FREDDA DI MARE Chilled seafood salad with peas, caramelized onions and signature vinaigrette (contains dairy and celery).	10
PARMIGIANA DI ORATA An Italian classic reimaged: layers of tender seabass and rich aubergine Parmigiana.	14
ZUPPA DI CECI CON CROSTINI DI PANE E ROSMARINO (V) Chickpea soup served with aromatic croutons	10

RAW FISH

SALMON TARTARE Fresh salmon tartare with lemon ricotta, caramelized red onions, and toasted bread.	13.5
TUNA TARTARE Chunky red tuna tartare with smoked aubergine and mango chutney.	13
MAZARA RED PRAWN Red Mediterranean prawn from Mazara, served raw with a drizzle of olive oil.	3x 15 6x 25 12x 45
SEA BASS CEVICHE Marinated seabass with pepper cream and onion jam.	15.5
OYSTER (MALDON)	2x 9 6x 24 12x 45
CARPACCIO DI GAMBERI ROSSI Red Prawn Carpaccio, Maldon salt and olive oil	20
PLATEAU DI CRUDI (min 2 people) Salmon tartare, tuna tartare, langoustine, red prawn, oyster and lampfish caviar. Price per person	18 pp

FRITTURE

CALAMARI FRITTI (200G) Fried calamari rings (soaked in milk) with aioli garlic mayo.	14.5
FRITTO MISTO (300G) A deep-fried selection of fried catch of the day in our secret mix of flavours, served with aioli. Suitable as a main.	19.5



PASTE

GENOVESE DI TONNO

A delightful twist on the traditional Neapolitan genovese sauce, combining succulent tuna with a rich, slow-cooked onion sauce.

Experience A-la-Carte

included 18

LARDIATA DI SPADA

Swordfish in lardo di colonnata (colonnata lard) cherry tomato sauce.

+4 20

IETTETE 'A MARE

A seafood lover's dream featuring calamari ragu' in prawn bisque and covered with red prawn carpaccio

included 19

TONNARELLI AGLIO OLIO PEPERONCINO E GAMBERO ROSSO

Long fresh spaghetti with aglio, olio e peperoncino with Red prawns

included 20

TONNARELLI CON COZZE E PECORINO ALL'ISCHITANA

Long thick pasta with mussels paired with tangy Pecorino cheese. Enjoyed especially between Campania and Lazio region, this ancient recipe breaks the traditional Italian "no cheese with seafood" rule, delivering an unexpectedly delightful combination.

included 16.5

LINGUINE ALLE VONGOLE

Linguine long flat pasta with fresh clams tossed in garlic, parsley and white wine. (add bottarga, mullet roe, also known as "Italian caviar" +6)

+4 22

BIGOLI CACIO E PEPE (V)

Typical pasta from Rome with pecorino cheese topped with crushed black pepper. (add truffle shaves +6)

included 16.5

MAINS

Experience A-la-Carte

JOSPER-GRILLED TUNA STEAK

A Josper-grilled tuna steak paired with marinated zucchini in vinegar and mint.

+4 25

MEDITERRANEAN STYLE CATCH OF THE DAY

Whole fish (catch of the day) with tricolore tomato salad and crispy fried red onions.

included 22

GRIGLIATA MISTA DI PESCE

Grilled catch of the day.

+5 26

SICILIAN-STYLE SWORDFISH

Crispy breaded and fried swordfish with sweet and sour caponata (contains celery).

included 20

ZUPPA DI COZZE

Fresh mussels cooked in white wine and served with toasted aromatic bread.

included 18.5

GAMBERONI AL JOSPER

Josper chargrilled jumbo prawns.

+3 24

LOBSTER (PRE ORDER ONLY)

Joesper chargrilled lobster. Pre order in advance.

10.50 / 100 gr

PARMIGIANA DI MELANZANE (V)

Layers of fried aubergine, mozzarella, fresh tomato sauce and Parmesan cheese.

included 15

SIDES

ZUCCHINE ALLA SCAPECE

5

MIX SALAD

5

ROAST POTATOES

5

TOMATOE SALAD

5





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Fish	£/ 100g	Cooking Option
Orata (Sea Bream)	£4.50	Josper or pan-fried with fish broth
Tuna	£9.35	Tartare, Josper or pan-fried
Sea Bass	£ 6.70	Josper, pan-fried (fillet only) or ceviche
Squid	£ 4.70	Josper or fried
Octopus	£ 6.70	Josper or fried
Mussels	£ 2.15	Sautéed
Clams	£ 7.35	Sautéed
Swordfish	£ 12	Josper, pan- fried or fried
Lobster (pre order only)	£ 10.50	Josper or with pasta
Red Mullet	£ 8.50	Josper or pan-fried

Craving for something special not on our list?
Let our team know and pre order 7 days in advance.

