



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, Jospet 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

POLIPETTI ALLA LUCIANA

Octopus with capers, olives and parsley in a rich tomato sauce



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,
Pan-fried for a cheeky treat,
Sautéed with wine wine, garlic and parsley, a timeless classic!

IF YOU HAVE ANY ALLERGIES PLEASE INFORM YOUR WAITER BEFORE ORDERING – ALL DISHES MAY CONTAIN INGREDIENTS NOT MENTIONED ON THE MENU. 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



ANTIPASTI A LA CARTE

GREEN OLIVES - <i>Nibble size while you wait</i>	4.5
ACCIUGHE MARINATE - <i>Nibble size while you wait</i> Chilly and oregano marinated anchovy.	8.5
CALAMARI E ZUPPA DI CECI - <i>Vegetarian option available</i> 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, shallot and crispy guanciale.	16.5
BRUSCHETTUNA Bruschetta with lemon ricotta, tuna tartare, caramelised red onions and basil cacio e pepe sauce	8.5
SPIEDINO DI MERLUZZO Cod and smoked mozzarella in a light tempura batter (two skewers)	10.5

XXL FISH BOAT

XXL RAW FISH BOAT - XXL BARCA DI CRUDI - serves 4	120
An exclusive selection of Red Mazara prawn, Oysters, Scampi, Tuna tartare & Salmon tartare served on a beautiful boat shaped platter. Perfect to share and to make any moment memorable. <i>Enjoy 4 glasses of Prosecco on us when you order Monday to Thursday from 5 to 7 pm.</i>	

RAW FISH

SALMON TARTARE	13.5
Fresh salmon tartare with lemon ricotta, caramelized red onions, and toasted bread.	
TUNA TARTARE	13
Chunky red tuna tartare with smoked aubergine.	
MAZARA RED PRAWN	3x 20 6x 30 12x 48
Red Mediterranean prawn from Mazara, served raw with a drizzle of olive oil.	
SEA BASS CEVICHE	15.5
Marinated seabass with pepper cream and onion jam.	
OYSTER (MALDON)	2x 9 6x 24 12x 45
CARPACCIO DI GAMBERI ROSSI	20
Red Prawn Carpaccio, Maldon salt and olive oil	
PLATEAU DI CRUDI (min 2 people)	18 pp
Salmon tartare, tuna tartare, langoustine, red prawn, oyster and lampfish caviar. Price per person	

FRITTURE

CALAMARI FRITTI (200G)	15.5
Fried calamari rings (soaked in milk) with aioli garlic mayo.	
FRITTO MISTO (300G)	21
A deep-fried selection of fried catch of the day in our secret mix of flavours, served with chips and aioli. Suitable as a main.	



PASTE

GF pasta available + £ 3,50

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

TONNARELLI AI FRUTTI DI MARE

Tonnarello with seafood (catch of the day) in cherry tomato sauce

+5 27.5

IETTETE 'A MARE

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

included 19

CALAMARATA AL RAGÙ DI POLPO

Ring shaped pasta with a rich octopus ragu', a deep and savory flavor.

included 22

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

TONNARELLI AGLIO, OLIO, PEPERONCINO E GAMBERO ROSSO

Long fresh spaghetti with garlic, olio and chilly with red prawn

included 20

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

JOSPER-GRILLED TUNA STEAK

A Jospier-grilled tuna steak paired with marinated zucchini in vinegar, mint and onion jam.

+4 25

MEDITERRANEAN STYLE CATCH OF THE DAY

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

included 22

GRIGLIATA MISTA DI PESCE

Grilled mixed catch of the day.

+5 27

SICILIAN-STYLE SWORDFISH

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

20

ZUPPA DI COZZE

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

included 18.5

GAMBERONI AL JOSPER

Jospier chargrilled jumbo prawns.

+3 24

LOBSTER (ON PRE ORDER)

Joesper chargrilled lobster. Pre order in advance.

10.50 / 100 gr

ZUPPA DI PESCE

Fish soup (catch of the day) typical from the coastal town of Italy

P.O.R

PARMIGIANA DI MELANZANE (V)

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

included 17

SIDES

ZUCCHINE ALLA SCAPECE

5

MIX SALAD

5

ROAST POTATOES

5

TOMATOE SALAD

5





Fresh fish counter La Pescheria

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Fish	£/ 100g	Cooking Option
Orata (Sea Bream)	£5.80	Josper
Sea Bass	£ 7.50	Josper
Tuna	£9.35	Josper or pan-fried
Swordfish	£ 12.00	Josper or pan- fried
Salmon	£ 8.60	Josper or pan-fried
Squid	£ 6.40	Josper or pan-fried
Sardines	£ 4.00	Josper
Mussels	£ 4.50	Sautéed
Clams	£ 9.20	Sautéed
Lobster (pre order only)	P.O.R.	Josper or with pasta
Red Mullet	£ 8.50	Josper
Red Snapper	£ 10.80	Josper
John Dory	£ 8.50	Josper

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

What's on

EVERYDAY **APERIFISH £ 20 pp from 5 to 7 pm**

Fried fish served by the meter on a wooden board & a glass of Negroni or Prosecco.

TUESDAY **£ 1 OYSTERS from 5 to 6 pm**

Order a bottle of wine and enjoy the freshest oyster at £ 1 each.

WEDNESDAY **£ 5 SEA WATER INFUSED NEGRONI, on the first Negroni, all day**

Panarea Negroni, deep and slightly bitter like the classic one but with a secret ingredient: sea water.

MATCH DAY **PRE - POST CHELSEA GAME MENU £ 29pp**

A 2 course menu with a glass of Prosecco or Beer included, ask the team for details.

T&Cs apply, we reserve the right to amend the offers.

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