

Menu

STARTERS

Soup of the Day ...ask to your waiter/waitress £7.50

Impepata Di Cozze Starter £10 Main £18.00
Parboil Peppered Fresh Mussels, served with a wedge of Lemon

Terrine Di Verdure £8.95
Confit Courgettes, Aubergine, Peppers Vegetables Terrine
Served with Home Made Bread

Sardine A Beccafico £9.50
Rolled Sardines Filled with Aromatic Bread, Onions, Pinenuts,
Sultanines, Orange Zest

Caprino Croccante £9.50
Crispy Goat Cheese Filled, Acacia Honey Parma Ham Mousse, Smoked
Salad

Involtino Di Melanzane £9.95
Rolled Aubergine Filled with Calamari Ragú, topped with
Basil Pesto.

Mozzarella Fantasia £9.95
Fresh buffalo Mozzarella, Vegetables marinated, fresh cherry tomato
topped with home-made Basil Pesto

Sicilian Platter for 2 People £19.95
Arancine, Marinated Aubergine, Artichokes, Seared Cacio Cheese,
Salame Felino, Parma Ham, Sfincione Palermitano, Pannelle and
Zeppole fried with home-made toasted bread.

All price are inclusive of VAT.

To the best of our knowledge, No genetically modified Ingredients are used in our cooking.
Food Allergies and Intolerances- Please speak to one of our front of house team when ordering
No service charge will be added to your bill.

MAIN COURSES

Pasta & Gnocchi

Casarecce Alla Norma £11.00

Fresh Tomato Sauce, Aubergine, Shavings of Baked Ricotta Cheese and Basil Leaf. V

Tonnarelli Cacio & Pepe £11.00

Home made square shaped long Pasta, seared Cacio Cheese and Crunchy Black Pepper V

Minestra Alla Siciliana £9.95

Home made Short pasta in Sicilian Broth Style with Butterbeans, Peas, Artichokes. Vegan

Gnocchi Al Pesto Siciliano £11.50

Dumpling Pasta in Sicilian Pesto, Made with Ricotta Cheese, Garlic, Pine Nuts, Tomato, Parmiggiano and Basil Leaf. V

Spaghetti Alle Sarde £11.95

Spaghetti with Sardines, Saffron, Palermo Wild Fennel, Pine Nuts and Raisin Sprinkles.

Gnocchi Calamari & Asparagi £12.95

Dumpling Pasta with Asparagus, Calamari and Pachino Tomato.

Tonnarelli Cozze & Pecorino £12.95

Home made Traditional Pasta with Mussels in Pecorino Romano Sauce.

Anelletti Siciliani Al Forno £12.95

Homemade small ring Pasta Baked in Palermo Ragù Style, Beef Mince, Pork Mince, Bechamel Sauce, Melted Mozzarella Cheese.

Cavatelli Alla Montanara £12.95

Home made Hollow Short Pasta, Italian Sausage, Broccoli in Smoked Mozzarella Sauce

Casarecce Mare & Monte £14.95

Home made Pasta with Diced Sword Fish, Aubergine, and Mint Leaves in a Pachino Tomato Sauce.

All price are inclusive of VAT.

To the best of our knowledge, No genetically modified Ingredients are used in our cooking. Food Allergies and Intolerances- Please speak to one of our front of house team when ordering

No service charge will be added to your bill.

RISOTTI

- Risotto Agli Asparagi*** £13.95
Traditional Asparagus Risotto (Vegan)
- Risotto Ai 4 Formaggi*** £15.95
Risotto in 4 Cheese Style –Cacio, Parmiggiano, Provola, and Gorgonzola.
- Risotto Allo Scoglio*** £18.95
King Prawns,Clams,Mussels,Squid and touch of Tomato.

CARNE

- Pollo In Agro Dolce Alla Siciliana*** £14.95
Chicken Breast in a Sweet and Sour Tomato Sauce, Sprinkled with Italian Herbs and served with Daily Greens.
- Medaglione Di Maiale*** £17.95
Stuffed Pork Medallion with Wild Mushroom wrapped in Parma Ham in a Marsala Wine Jus, crispy Kale and Sauteéd Potatoes
- Carré D`Agnello*** £19.95
Slices Rack of Kentish Lamb Laid on Mashed potatoes infused with saffron and Italian Herbs,butter and parmesan Spinach, Sicilian red wine jus
- Anatra Al Vino Siciliano*** £19.95
Gressingham Duck Breast, Honey Acacia a Frappato Wine Jus, served with Tenderstem Broccoli and Sauté Potatoes.
- Bistecca*** £31.95
Dadd`s Butchers Local Rib Eye Beef Chargrilled served with Vegetables and potatoes.
- Grigliata di Carne*** £25.95
Selection of Chargrilled Meat served with Vegetables and potatoes.
- Tagliata di Manzo*** £21.95
Stripes of Rib Eye Steak on Pecorino Romano Cheese fondue topped with Butter and Parmesan Spinach

All price are inclusive of VAT.

To the best of our knowledge, No genetically modified Ingredients are used in our cooking.
Food Allergies and Intolerances- Please speak to one of our front of house team when ordering
No service charge will be added to your bill.

PESCE

Pesce Spada Alla Siciliana £21.95
Sword Fish Steak with Capers, Olives and Oregano in a Tomato Sauce, served with Daily Greens.

Treglia in Guazzetto £18.95
Red Mullet Filleted placed on Crushed Potatoes and Spinach in a Smoked Provola Cheese Sauce.

Salmone Al Pistacchio £18.95
Filleted Salmon with King Prawns in pistachio crust, Brandy and Pistachio Sauce, Crispy Kale chilli and garlic.

Grigliata Di Pesce *Market Price*
Selection of Daily Local Caught Fresh Fish Chargrilled.

Zuppa di Pesce £31.95
Selection of Daily Local Caught Fresh Fish and Shellfish, Garlic in White wine and light Tomato Sauce.

VEGAN AND VEGETARIAN

Please Ask To your Waiter/Waitress for our options

CONTORNI/ SIDE ORDERS

Mixed Salad £4.00
Mixed Lettuce Leaves

Tomato Salad £4.00
Fresh vine tomato, Oregano, Red Onions

Caponata Alla Palermitana £4.00
Aubergine, Green Olives, Celery, Capers, Onions & Tomato in a sweet and Sour Sauce

Spiced Mushroom Trifolati £4.00
Mushrooms Pan-Fried with Garlic and chilli

Crispy Kale in Garlic and Chilli £4.00
Curly Kale Cooked with Garlic and Chilli

Deep Fried Chips £4.00
Chipped potatoes Deep-Fried

Fresh Leaf Spinach £4.00
Fresh leaf Spinach with Garlic and Chilli

Sauteéd Potatoes £4.00

All price are inclusive of VAT.

To the best of our knowledge, No genetically modified Ingredients are used in our cooking.
Food Allergies and Intolerances- Please speak to one of our front of house team when ordering
No service charge will be added to your bill.

DESSERTS

Traditional Desserts, Selected Daily please ask to your Waiter/Waitress what's on today for our option.

All desserts £7.50. Selection of Italian Cheese-Board £14

DRINKS

Beer, Craft Beers and Soft Drinks

| | | |
|---|--------------|-------|
| <i>Peroni Red Label</i> | Bottle 330ml | £4.00 |
| <i>Messina Sicilian Liger</i> | Bottle 330ml | £4.50 |
| <i>Messina Critalli di Sale</i> | Bottle 330ml | £5.00 |
| <i>Yoga Apple Juice</i> | Bottle 200ml | £2.50 |
| <i>Yoga Orange Juice</i> | Bottle 200ml | £2.50 |
| <i>Panna Still Water</i> | Bottle 500ml | £2.95 |
| <i>San Pellegrino Sparkling Water</i> | Bottle 500ml | £2.95 |
| <i>San Pellegrino Blood Red Orange</i> | | £2.95 |
| <i>Coke</i> | | £2.95 |
| <i>Diet Coke</i> | | £2.95 |

**Ask your Waiter/Waitress for more of our selection*

SPIRITS AND LIQUORS

| | | |
|---------------------------------------|------|-------|
| <i>Limoncello</i> | 50ml | £3.95 |
| <i>Amari Italiani</i> | 50ml | £3.95 |
| <i>Amaretto</i> | 35ml | £3.95 |
| <i>Gin White Malfi</i> | 25ml | £3.90 |
| <i>Gin Grapefruits Malfi</i> | 25ml | £3.90 |
| <i>Gin Red Orange Sicilian</i> | 25ml | £3.90 |
| <i>Gin Lemon Sicilian</i> | 25ml | £3.90 |
| <i>Frangelico</i> | 35ml | £3.95 |
| <i>Grappa Po di Poli</i> | 35ml | £5.50 |

**Ask your Waiter/Waitress for more of our selection*

All price are inclusive of VAT.
To the best of our knowledge, No genetically modified Ingredients are used in our cooking.
Food Allergies and Intolerances- Please speak to one of our front of house team when ordering
No service charge will be added to your bill.