

Menu

STARTERS

Soup of the Day ...ask to your waiter/waitress £6.75

Impepata Di Cozze Starter £7.80 Main £14.00
Parboil Peppered Fresh Mussels, served with a wedge of Lemon.

Calamari Fritti £9.50
Fresh Deep Fried Calamari

Terrine Di Verdure £6.95
Vegetables Layered, Courgettes, Aubergine, Peppers Seasoned
Served with Home Made Bread.

Sardine A Beccafico £7.50
Rolled Sardines Filled with Aromatic Bread, Onions, Pine nuts,
Sultanas, Orange Zest

Caprino Croccante £7.50
Crispy Goat Cheese Filled, Acacia Honey Parma Ham Mousse, Smoked
Salad.

Involtino Di Melanzane £7.80
Rolled Aubergine Filled with Calamari Ragú, topped with Basil Pesto

Mozzarella Fantasia £7.95
Fresh Buffalo Mozzarella, Vegetables marinated, topped with
Home-made basil Pesto.

Sicilian Platter for 2 People £14.95
Arancine, Marinated Aubergine, Artichokes, Seared Cacio Cheese,
Salame Felino, Parma Ham, Sfincione Palermitano.

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MAIN COURSES

Pasta & Gnocchi

- Casarecce Alla Norma*** £9.95
Fresh Tomato Sauce, Aubergine, Shavings of Baked Ricotta Cheese and Basil Leaf. V
- Tonnarelli Cacio & Pepe*** £9.95
Home made Traditional Pasta, with seared Cacio Cheese and Crunchy Black Pepper. V
- Minestra Alla Siciliana*** £8.70
Home made Short pasta in Sicilian Broth Style with Butterbeans, Peas, Artichokes. V
- Gnocchi Al Pesto Siciliano*** £9.95
Dumpling Pasta in Sicilian Pesto, Made with Ricotta Cheese, Garlic, Pine Nuts, Tomato, Parmiggiano and Basil Leaf. V
- Spaghetti Alle Sarde*** £10.95
Spaghetti with Sardines, Saffron, Palermo Wild Fennel, Pine Nuts and Raisin Sprinkles.
- Gnocchi Calamari & Asparagi*** £11.50
Dumpling Pasta with Asparagus, Calamari and Pachino Tomato.
- Tonnarelli Cozze & Pecorino*** £11.50
Home made Traditional Pasta with Mussels in a Pecorino Romano Sauce.
- Anelletti Siciliani Al Forno*** £10.95
Homemade small ring Pasta, baked in a Palermo Ragù Style sauce, Beef Mince, Pork Mince, Bechamél Sauce, Peas and Melted Mozzarella Cheese.
- Cavatelli Alla Montanara*** £11.75
Home made Hollow Short Pasta, Italian Sausage meat, Broccoli in a Smoked Mozzarella Sauce
- Casarecce Mare & Monte*** £12.95
Home made Pasta with Diced Sword Fish, Aubergine, and Mint Leaves in a Pachino Tomato Sauce.

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RISOTTI

<i>Risotto Agli Asparagi</i>	£11.50
Traditional Asparagus Risotto (Vegan)	
<i>Risotto Ai 4 Formaggi</i>	£12.95
Risotto in 4 Cheese Style –Cacio, Parmiggiano, Provola, and Gorgonzola. V	
<i>Risotto Allo Scoglio</i>	£14.90
King Prawns,Clams,Mussels,Squid and touch of Tomato.	

CARNE

<i>Pollo In Agro Dolce Alla Siciliana</i>	£11.95
Chicken Breast in a Sweet and Sour Tomato Sauce, Sprinkled with Italian Herbs and served with Daily Greens.	
<i>Medaglione Di Maiale</i>	£14.95
Stuffed Pork Medallion with Wild Mushroom wrapped in Parma Ham in a Marsala Wine Jus served with Daily Greens and Potatoes.	
<i>Carré Di Agnello</i>	£16.95
Slices Rack of Kentish Lamb Laid on Mashed Potatoes infused with Saffron and Italian Herbs,Cheese Butter Spinach, Wine jus	
<i>Anatra Al Vino Siciliano</i>	£15.95
Gressingham Duck Breast, Honey Acacia in a Frappato Wine Jus, served with Broccoli and Sauté Potatoes.	
<i>Bistecca</i>	£25.90
Dadd`s Butchers Local Rib Eye Beef Chargrilled served with Vegetables	
<i>Grigliata di Carne</i>	£21.95
Selection of Chargrilled meat served with Vegetables	
<i>Tagliata di Manzo</i>	£19.95
Stripes of Rib Eye Steak on Pecorino Cheese fondue topped with Butter Spinach	

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PESCE

Pesce Spada Alla Siciliana £15.95
Sword Fish Steak with Capers, Olives and Oregano in a Tomato Sauce.

Treglia in Guazzetto £14.55
Red Mullet Filleted placed on Crushed Potatoes and Spinach in a Smoked Provola, Cheese Sauce.

Salmone Al Pistacchio £15.95
Scottish Organic pan-fried Salmon Fillet with King Prawns infused in Brandy and Pistachio Sauce with Crispy Kale.

Frittura di Paranza £19.95
Selection of Daily Caught Fresh Fish and Shelfish Deep-Fried

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

Zuppa di Pesce £25.00
Selection of Daily Local Caught Fresh Fish and Shelfish, 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 £3.00
Mixed Lettuce leaves

Tomato Salad £3.00
Fresh Vine Tomato, Oregano, red Onions

Caponata Alla Palermitana £3.00
Green Olives, Celery, Capers, Onions & Tomato in a Sweet and Sour Sauce.

Spiced Mushroom Trifolati £3.00
Mushrooms Pan-Fried with Garlic and Chilli.

Crispy Kale in Garlic and Chilli £3.00
Curly Kale Cooked with Garlic and Chilli.

Deep Fried Chips £3.00
Chipped Potatoes Deep-Fried.

Fresh Spinach £3.00
Fresh Spinach with Garlic and Chilli.

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DESSERTS

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

Beer, Craft Beers and Soft Drinks

<i>Peroni Red Label</i>	Bottle 330ml	£4.00
<i>Moretti Siciliana</i>	Bottle 500ml	£5.50
<i>Yoga Apple Juice</i>	Bottle 200ml	£1.95
<i>Yoga Orange Juice</i>	Bottle 200ml	£1.95
<i>Panna Still Water</i>	Bottle 500ml	£2.55
<i>San Pellegrino Sparkling Water</i>	Bottle 500ml	£2.55
<i>San Pellegrino Blood Red Orange</i>		£2.05
<i>Coke</i>		£2.95
<i>Diet Coke</i>		£2.95
<i>Fanta</i>		£2.95

COCKTAILS

Please ask your waiter/waitress for the selection available.

SPIRITS AND LIQUORS

<i>Limmoncello</i>	25ml	£3.00
<i>Amaretto</i>	25ml	£3.00
<i>Gin White Amalfi</i>	25ml	£3.90
<i>Gin Grapefruits Amalfi</i>	25ml	£3.90
<i>Gin Red Orange Sicilian</i>	25ml	£3.90
<i>Gin Lemon Sicilian</i>	25ml	£3.90
<i>Amaro Averna</i>	25ml	£3.90
<i>Fernet Branca</i>	25ml	£3.90
<i>Frangelico</i>	25ml	£3.90
<i>Gianduia</i>	25ml	£3.00

*Ask your Waiter/Waitress for more of our selection

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