

Menu

STARTERS

Soup of the Day ...ask to your waiter/waitress £6.95

Impepata Di Cozze Starter £8.50 Main £15.00
Parboil Peppered Fresh Mussels, served with a wedge of Lemon

Terrine Di Verdure £6.95
Confit Courgettes, Aubergine, Peppers Vegetables Terrine
Served with Home Made Bread

Sardine A Beccafico £8.50
Rolled Sardines Filled with Aromatic Bread, Onions, Pinenuts,
Sultanines, Orange Zest

Caprino Croccante £7.90
Crispy Goat Cheese Filled, Acacia Honey Parma Ham Mousse, Smoked
Salad

Involtino Di Melanzane £8.50
Rolled Aubergine Filled with Calamari Ragú, topped with
Basil Pesto.

Mozzarella Fantasia £8.50
Fresh buffalo Mozzarella, Vegetables marinated, fresh cherry tomato
topped with home-made Basil Pesto

Sicilian Platter for 2 People £15.95
Arancine, Marinated Aubergine, Artichokes, Seared Cacio Cheese,
Salame Felino, Parma Ham, Sfincione Palermitano, Pannelle and
Zeppole fried.

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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, seared Cacio Cheese and Crunchy Black Pepper V
- Minestra Alla Siciliana*** £8.85
Home made Short pasta in Sicilian Broth Style with Butterbeans, Peas, Artichokes. Vegan
- 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*** £12.50
Dumpling Pasta with Asparagus, Calamari and Pachino Tomato.
- Tonnarelli Cozze & Pecorino*** £12.50
Home made Traditional Pasta with Mussels in Pecorino Romano Sauce.
- Anelletti Siciliani Al Forno*** £11.95
Homemade small ring Pasta Baked in Palermo Ragù Style, Beef Mince, Pork Mince, Bechamél Sauce, Peas and Melted Mozzarella Cheese.
- Cavatelli Alla Montanara*** £11.90
Home made Hollow Short Pasta, Italian Sausage, Broccoli in 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

- Risotto Agli Asparagi*** £11.95
Traditional Asparagus Risotto (Vegan)
- Risotto Ai 4 Formaggi*** £12.95
Risotto in 4 Cheese Style –Caciuo, Parmiggiano, Provola, and Gorgonzola.
- Risotto Allo Scoglio*** £15.95
King Prawns,Clams,Mussels,Squid and touch of Tomato.

CARNE

- Pollo In Agro Dolce Alla Siciliana*** £11.95
Chicken Breast in a Sweet and Sour Tomato Sauce, Sprinkled with Italian Herbs and served with Daily Greens.
- Medaglione Di Maiale*** £15.95
Stuffed Pork Medallion with Wild Mushroom wrapped in Parma Ham in a Marsala Wine Jus, crispy Kale and Sauteéd Potatoes
- Carré D`Agnello*** £17.95
Slices Rack of Kentish Lamb Laid on Mashed potatoes infused with saffron and Italian Herbs,Cheese Butter Spinach and wine jus
- Anatra Al Vino Siciliano*** £16.95
Gressingham Duck Breast, Honey Acacia in a Frappato Wine Jus, served with Broccoli and Sauté Potatoes.
- Bistecca*** £26.90
Dadd`s Butchers Local Rib Eye Beef Chargrilled served with Vegetables
- Grigliata di Carne*** £21.95
Selection of Chargrilled Meat served with Vegetables
- Tagliata di Manzo*** £19.95
Stripes of Rib Eye Steak on Pecorino Romano Cheese fondue topped with Butter and Parmesan Spinach

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PESCE

Pesce Spada Alla Siciliana £16.95
Sword Fish Steak with Capers, Olives and Oregano in a Tomato Sauce.

Treglia in Guazzetto £15.95
Red Mullet Filleted placed on Crushed Potatoes and Spinach in a Smoked Provola Cheese Sauce.

Salmone Al Pistacchio £16.95
Filleted Salmon with King Prawns infused in Brandy and Pistachio Sauce with Crispy Kale.

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 Leaf Spinach £3.00
Fresh leaf Spinach with Garlic and Chilli

Sauteéd Potatoes £3.00

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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 £11

DRINKS

Beer, Craft Beers and Soft Drinks

<i>Peroni Red Label</i>	Bottle 330ml	£4.00
<i>Moretti Siciliana</i>	Bottle 500ml	£6.50
<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	£2.95
<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>Limmoncello</i>	25ml	£3.90
<i>Amaretto</i>	25ml	£3.90
<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>	25ml	£3.90
<i>Gianduja</i>	25ml	£3.90

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