

# MENÙ

## STARTERS

***Soup of the day*** ask to your waiter/waitress £8.95

***Pane e olive*** £6.50  
*Home-made bread with marinated olives*

***Sauté di cozze*** £12.50  
Fresh Mussels with garlic, touch of chilly, white wine sauce and parsley served with homemade toasted bread

***Anatra affumicata*** £12.50  
*Bourbon smoked duck breast, laid on toasted bread, citrus mozzarella mousse and spiced red onion jam*

***Caprino croccante*** £11.50  
*Crispy goat cheese filled with acacia honey, Parma ham mousse laid on smoked salad*

***Sardine a beccafico*** £11.50  
*Sicilian-style breaded sardines with pine nuts, raisins, orange zest, onion, anchovies, parsley, served with spiced red onion jam*

***Sicilian platter for 2 people*** £22.95  
Arancini, marinated vegetables, seared cacio cheese, salami, Parma ham, sfincione Palermitano, panelle and zeppole fried with home-made toasted bread

***Calamari fritti*** £12.95  
*Deep fried squid served with home-made garlic mayonnaise*

***Prosciutto e mozzarella*** £11.50  
Parma Ham and buffalo mozzarella

## MAIN COURSES

### Pasta

**Spaghetti al granchio** £18.95

Spaghetti with Devon crab meat with garlic, touch of chilly with wine and fresh pachino tomatoes sauce

**Tonnarelli alle cozze** £16.95

Home-made square shape long pasta with mussels in garlic, touch of chilly, white wine Sauce.

**Linguine gamberoni** £18.95

Linguine pasta with king prawns in garlic, touch of chilly, white wine and pachino tomatoes Sauce

**Penne mare e monti** £15.95

Penne pasta with diced swordfish, aubergines and mints leaves in pachino tomatoes sauce

**Cavatelli alla montanara** £15.95

Home-made hollow short pasta, Italian sausage, broccoli in smoked provola cheese sauce

**Lasagna al forno** £13.95

Layers of pasta sheets, Sicilian-style beef ragout, creamy béchamel sauce, oven baked with melting mozzarella

**Cavatelli guanciale e patate** £13.95

Home-made hollow short pasta with crispy guanciale, potatoes and smoked provola cheese sauce

**Spaghetti Carbonara** £14.95

Spaghetti pasta with guanciale, egg yolk, pecorino cheese and black pepper

### Gnocchi

**Gnocchi calamari e asparagi** £14.95

Dumpling pasta with squid and asparagus in pachino tomatoes sauce

**Gnocchi del bosco** £14.95

Dumpling pasta with Italian sausage, porcini mushrooms, saffron and pecorino cheese sauce

### RISOTTI

**Risotto allo scoglio** £18.95

Carnaroli rice with King Prawns, clams, mussels, squid and touch of chilly with garlic, white wine and touch of tomatoes

**Risotto salsiccia** £17.95

Carnaroli rice with Italian sausage, aubergines and spicy Calabrian nduja

## SECONDI DI CARNE

***Pollo alla pizzaiola*** **£16.95**

Chicken breast in tomato sauce, sprinkled with Italian herbs topped with smoked provola cheese and served with daily greens.

***Medaglione di maiale*** **£18.95**

Stuffed pork medallion with wild mushroom wrapped in Parma ham in a marsala wine jus, crispy Kale and Sautéed Potatoes

***Agnello rustico*** **£19.95**

Kentish lamb chop with red onions, Sicilian red wine, pecorino and pachino sauce laid on saffron and Italian herbs mashed potatoes

***Anatra al vino Siciliano*** **£19.95**

Gressingham duck breast, honey acacia and frappato wine jus, served with daily green and sauté potatoes

***Bistecca di Manzo*** **£34.95**

Dadd's butchers local Rib Eye beef chargrilled served with daily green and potatoes or chips

***Grigliata di carne*** **£26.95**

Selection of chargrilled meat served with daily green and potatoes

***Tagliata di manzo*** **£25.95**

Stripes of Rib eye steak on pecorino romano cheese fondue topped with butter and parmesan spinach

***Polpette e spinaci*** **£16.95**

Beef meatballs in rich fresh tomato sauce served with garlic and chilly spinach

## SECONDI DI PESCE

***Merluzzo in guazzetto*** £18.95

Cod loin medallion placed on crushed potatoes and spinach in a smoked provola cheese sauce

***Salmone al pistacchio*** £18.95

Filletted salmon with king prawns in pistachio crust, brandy and pistachio sauce, crispy kale, chilli and garlic.

***Grigliata di pesce*** £24.95

Selection of daily local caught fresh fish chargrilled.

***Zuppa di pesce*** £26.95

Selection of daily local caught fresh fish and shellfish, garlic in white wine and light tomato sauce, served with home-made toasted bread

***Frittura di pesce*** £23.95

Assorted deep fried seafood served with home-made garlic mayonnaise

***Pesce spada alla Siciliana*** £22.95

Swordfish steak with olives, capers, garlic, white wine and pachino tomatoes sauce served with daily green

***Trancio di tonno*** £22.95

Chargrilled seared tuna steak laid on sauteed potatoes, butter and cheese spinach and spiced red onion chutney

***Pesce del giorno***

Catch of the day ask your waiter/waitress for selection

MARKET PRICE

## SIDE ORDERS

***Spiced mushroom trifolati*** £4.50

Mushrooms pan-fried with garlic and chili

***Crispy kale in garlic and chili*** £4.50

Curly klale cooked with garlic and chili

***Deep fried chips*** £4.50

Chipped potatoes deep-fried

***Fagiolini*** £4.50

Green beans with garlic and chili

***Patate al forno*** £4.50

Sauté potatoes

***Insalata di pomodoro*** £4.50

Tomato, onion and basil salad

## DRINKS

### Beer and Soft Drinks

<b><i>Peroni nastro azzurro</i></b>	Bottle 330ml	£5.95
<b><i>Birra Moretti</i></b>	Bottle 330ml	£5.95
<b><i>Peroni 0.0% alcohol</i></b>	Bottle 330ml	£4.95
<b><i>Yoga Apple juice</i></b>	Bottle 200ml	£3.50
<b><i>Yoga Orange juice</i></b>	Bottle 200ml	£3.50
<b><i>Panna Still Water</i></b>	Bottle 500ml	£3.50
<b><i>San Pellegrino sparkling water</i></b>	Bottle 500ml	£3.50
<b><i>San Pellegrino Blood Red Orange</i></b>	Can 330ml	£3.50
<b><i>San Pellegrino Lemon</i></b>	Can 330ml	£3.95
<b><i>Coke</i></b>	Bottle 330ml	£4.20
<b><i>Diet Coke</i></b>	Bottle 330ml	£4.20
<b><i>Lemonade</i></b>	Bottle 200ml	£3.95
<b><i>Soda water</i></b>	Bottle 200ml.	£3.95
<b><i>Tonic water</i></b>	Bottle 200ml	£3.95
<b><i>Tonic light</i></b>	Bottle 200ml	£3.95

*Please ask your Waiter/Waitress for more of our selection*

### Coffee and hot drinks

<b>Espresso</b>	£2.50
<b>Double Espresso</b>	£3.00
<b>Macchiato</b>	£2.85
<b>Double Macchiato</b>	£3.50
<b>Americano</b>	£3.50
<b>Americano with Milk</b>	£3.85
<b>Latte</b>	£3.95
<b>Cappuccino</b>	£3.95
<b>Irish Coffee</b>	£7.00
<b>Liqueur Coffee</b>	£7.00
<b>Hot Chocolate</b>	£3.85
<b>English Tea</b>	£3.50
<b>Green Tea</b>	£3.50
<b>Peppermint Tea</b>	£3.50

## Decaf options available

### Cocktail list £10.50

*Espresso martini-* vodka, kahlua, espresso, vanilla syrup  
*Strawberry martini-* vodka, strawberry liqueur, lime juice, strawberry martini  
*Limoncello martini-* gin Lemon, martini dry, limoncello  
*Lychee martini-* vodka, lychee liqueur, lime juice, sugar syrup, lychee nectar  
*Dirty martini-* vodka, extra dry martini, olive  
*Amaretto sour-* amaretto disaronno, maker's mark, sugar syrup, lime juice  
*Sicilian sour-* grapefruits gin, blood orange gin, lime juice,  
*Negroni sour-* gin, Campari, martini rosso, sugar syrup, Lime juice,  
*Negroni-* gin, martini, campari  
*Godfather-* amaretto disaronno, maker's mark,  
*Sicilian spritz-* blood orange gin, prosecco, blood orange soda  
*Aperol spritz-* aperol, prosecco, soda water, garnished with orange slice  
*Limoncello spritz-* limoncello, prosecco, soda water, garnished with lemon slice

## SPARKLING WINE

	125ml	Bottle
<b>Prosecco brut itynera</b>	£8.50	£30

*Wine with a brilliant straw-yellow colour, with a very fine and persistent perlage. Delicate, mineral and harmonic palate. Pleasant and fruity on the nose*

**Prosecco Brut rosè** £32

*Elegant, fruity, extreme subtlety and hints of wild strawberries, currant, and grape stems. Fresh, fragrant, intense, with hints of yeast and spices*

**Marchese Antinori Blanc de Blancs Franciacorta** £60

*A light yellow in colour with a creamy bubbling and an elegant and persistent sparkling. The is fragrant and expressive with fruity and floral notes which recall apples and white peaches. The flavours are lively and fresh with a fine balance and perceptible elegance and finesse*

All prices 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 fronts of house team when ordering

## *Vegetarian/Vegan*

### **Starters**

***Bruschetta*** £7.95

Toasted bread topped with chopped fresh tomatoes, garlic, basil, oregano and extra virgin olive oil **(VEGAN)**

***Terrine di verdure*** £8.50

Roasted courgettes, aubergine, peppers, marinated vegetables terrine, served with home-made toasted bread **(VEGAN)**

***Mozzarella fantasia*** £11.50

Fresh buffalo mozzarella, vegetables marinated, topped with home-made basil pesto **(VEGETARIAN)**

***Arancini Siciliani*** £11.50

Rice balls filled with mushrooms and smoked mozzarella cheese served with home-made garlic mayonnaise **(VEGETARIAN)**

### **Main courses**

***Penne alla norma*** £13.95

Short pasta with fresh tomato sauce, Aubergine, shavings of baked ricotta cheese and basil Leaf **(VEGETARIAN/VEGAN)**

***penne all' arrabbiata*** £12.95

Short pasta with garlic, chilli, fresh tomato sauce **(VEGETARIAN/VEGAN)**

***Spaghetti alla carrettiera*** £12.95

Spaghetti pasta with garlic, chili and parsley **(VEGAN)**

***Tonnarelli cacio & pepe*** £14.95

Home-made square shape long pasta, seared cacio cheese and crunchy black pepper **(VEGETARIAN )**

***Risotto ai funghi*** £16.95

Carnaroli rice with champignon and porcini mushrooms in white wine and saffron sauce **(VEGETARIAN/VEGAN)**

***Gnocchi al pesto Siciliano*** £12.95

Dumpling pasta in Sicilian pesto, made with ricotta cheese, garlic, pine nuts, tomato, parmigiano and basil Leaf **(VEGETARIAN)**

***Polpette vegane*** £16.95

*Plant-based meatballs, roasted vegetables, kale, marinated fennel, spiced red onion chutney, broccoli dressing* **(VEGAN)**

***Minestra di legumi*** £15.95

*Assorted legumes and spinach in Sicilian style broth served with herbs croutons* **(VEGETARIAN/VEGAN)**

**SET LUNCH MENÙ**  
**2 COURSES £16.95 3 COURSES £21.95**  
**TUESDAY TO FRYDAY FROM 12:00 – 3:00 PM**

**STARTERS**

***Soup of the day*** ...ask to your waiter/waitress

***Bruschetta***

Toasted bread topped with chopped fresh tomatoes, garlic, basil, oregano and extra virgin olive oil **(VEGAN)**

***Terrine di verdure***

Roasted courgettes, aubergine, peppers, marinated vegetables terrine, served with home-made toasted bread **(VEGAN)**

***Sicilian platter x 1***

Arancine, marinated vegetables, seared cacio cheese, salami, Parma ham, sfincione Palermitano, panelle and zeppole fried with home-made toasted bread

***Sardine a beccafico***

*Sicilian-style breaded sardines with pine nuts, raisins, orange zest, onion, anchovies, parsley, served with spiced red onion jam*

**MAIN COURSES**

***Spaghetti Carbonara***

*Spaghetti pasta with guanciale, egg yolk, pecorino cheese and black pepper*

***Spaghetti alla Carrettiera***

Spaghetti pasta with garlic, chili and parsley **(VEGETARIAN/VEGAN)**

***Lasagna al forno***

Layers of pasta sheets, Sicilian-style beef ragout, creamy béchamel sauce, oven baked with melting mozzarella

***Penne alla Norma***

Short pasta with fresh tomato sauce, aubergine, shavings of baked ricotta cheese and basil leaf **(VEGETARIAN/VEGAN)**

***Pollo alla pizzaiola***

Chicken breast in tomato sauce, sprinkled with Italian herbs topped with smoked mozzarella cheese, served with daily greens.

***Polpette e spinaci***

Beef meatballs in rich fresh tomato sauce served with garlic and chilly spinach



## KIDS MENÙ

**£9.95**

**INCLUDED  
SCOOP OF ICE CREAM**

### **Pollo alla griglia**

Chargrilled chicken breast served with chips

### **Fish and chips**

*Deep fried cod and chips served with garlic mayonnaise*

### **Spaghetti Carbonara**

*Spaghetti pasta with guanciale, egg yolk, pecorino cheese and black pepper*

### ***Spaghetti Bolognese***

Spaghetti pasta with Sicilian-style beef ragout,

### ***Penne burro e parmigiano***

Penne pasta with butter and cheese

## ***Liquor***

<i><b>Limoncello</b></i>	25ml	£3.95
<i><b>Amaro Averna</b></i>	35ml	£4.50
<i><b>Amaro Del Capo</b></i>	35ml	£4.50
<i><b>Amaro Lucano</b></i>	35ml	£4.50
<i><b>Amaro Fernet Branca</b></i>	35ml	£4.50
<i><b>Amaro Jagermeister</b></i>	35ml	£4.50
<i><b>Amaretto Disaronno</b></i>	35ml	£4.50
<i><b>Frangelico</b></i>	25ml	£3.95
<i><b>Kahlua</b></i>	25ml	£3.95
<i><b>Baileys</b></i>	25ml	£3.95
<i><b>Grappa Po di Poli</b></i>	35ml	£5.95
<i><b>Grappa Amarone</b></i>	35ml	£7.95
<i><b>Grappa moscato</b></i>	35ml	£7.95
<i><b>Vodka grey goose</b></i>	25ml	£4.50
<i><b>Vodka Smirnoff</b></i>	25ml	£3.95
<i><b>Maker's mark Bourbon Whiskey</b></i>	35ml	£4.50
<i><b>Glenfiddich Scotch whiskey</b></i>	35ml	£4.50
<i><b>Jameson Irish Whiskey</b></i>	35ml	£4.50
<i><b>Jack Daniel's Whiskey</b></i>	35ml	£4.50
<i><b>Jack Daniel's Tennessee Honey</b></i>	35ml	£4.50
<i><b>Sambuca</b></i>	25ml	£3.95
<i><b>Sambuca Liquorice</b></i>	25ml	£3.95
<i><b>Vecchia Romagna Brandy</b></i>	50ml	£6.50
<i><b>Courvoisier Brandy</b></i>	50ml	£6.50
<i><b>Bacardi White Rum</b></i>	25ml	£3.95
<i><b>Havana Club Rum</b></i>	25ml	£3.95
<i><b>Malfy Original Gin</b></i>	25ml	£4.50
<i><b>Malfy lemon Gin</b></i>	25ml	£4.50
<i><b>Malfy Blood Orange Gin</b></i>	25ml	£4.50
<i><b>Malfy Pink Grapefruit Gin</b></i>	25ml	£4.50
<i><b>Gordon's Alcohol free Gin</b></i>	25ml	£3.50