ANTIPASTI PASTA CARNE PESCE PI ZZA CONTORNI

STUZZICHINI (appetizers)

CESTINO DI PANE(V)£6.00

Basket of homemade bread

OLIVE SICILIANE(V)£5.00

Marinated Sicilian green & black olives

PANPIZZA ALL'AGLIO(V)£5.50

Oven baked garlic pizza bread

PANPIZZA CON PESTO(V) £7.00

Oven baked garlic pizza bread topped with pesto

PANPIZZA ALL'AGLIO E MOZZARELLA(V)£9.00

Oven baked garlic pizza bread with mozzarella

CALDO SICILIANO (TO SHARE)£18.00

Traditional Sicilian street food appetisers; Selection of Arancine, bread rolls with Panelle, Crocche, Crostino, Spiedino & Sfincionello

CAPONATA SICILIANA(V)£10.00

 Stew of aubergines, Sicilian green olives, celery, onions and capers in tomato sauce

FORMAGGIO FRITTO(V)£11.00

 Deep fried breaded goat cheese served with homemade chilli jam on a bed of mixed leave

IMPEPATA DI COZZE£10.00/£20.00

 Fresh mussels cooked with white wine, lemon, crushed peppercorns and parsley

COZZE AL POMODORO£10.00/£20.00

 Fresh mussels cooked with garlic, onions, chopped tomato sauce and mixed herbs

SALAMI E FORMAGGI£15.00

 Selection Italian cured meat and selection of cheese served with homemade bread on a bed of mixed leaves

CROSTINO CON PATE' FEGATINI DI POLLO£10.00

• Pan fried chicken livers with garlic, rosemary and white wine, drizzled with balsamic vinegar on a bed of mixed leaves

MELANZANE ALLA PARMIGIANA(V)£11.00

 Oven baked layers of pan fried aubergine with parmesan and mozzarella in fresh tomato sauce

CAPRESE DI BUFALA£11.00

Fresh buffalo mozzarella and tomatoes drizzled with olive oil and basil served on a bed of rocket

BRUSCHETTA AL POMODORO(V)£7.00

 Homemade toasted bread topped with fresh tomatoes, garlic, basil and olive oil served on a bed of mixed leaves

LASAGNA£15.00

 Oven baked traditional layers of pasta with minced beef, parmesan, mozzarella, béchamel and tomatoes sauce

SPAGHETTI CARBONARA£8.50 /£15.00

- egg and parmesan cheese
- Pasta with pancetta

SPAGHETTI AL RAGÙ£8.50/ £15.00

Pasta with slowly braised minced beef in tomato sauce

PENNE ALLA NORMA(V) £8.50/£15.00

 Pasta with aubergines, garlic, chopped peeled tomatoes topped with Sicilian salty ricotta

PENNE ARRABIATA(V)£7.50/ £15.00

Pasta with garlic, chilli and tomatoes sauce

TAGLIOLINI PORCINI E SPECK£29.00

Homemade egg pasta with porcini mushroom, Parmesan cheese,
 cream & truffle oil wrapped with speck ham

TAGLIOLINI CON VONGOLE£26.00

Homemade egg pasta with fresh clams, garlic, extra virgin olive oil,
 lemon juice and lemon zest

SPAGHETTI SFERRACAVALLO£25.00

 Pasta with fresh mussels, squid, prawns, cherry tomatoes, chilli, garlic and olive oil

TAGLIATELLE FUNGHI MISTI(V)£22.00

Homemade fresh egg pasta with mixed mushrooms, parmesan and cream

TAGLIATELLE SALSICCIA E FUNGHI£25.00

 Fresh Egg pasta with Sicilian sausages, porcini mushrooms,touch of tomato, parsley and olive oil

TAGLIATELLE AI GAMBERI£27.00

 Homemade fresh Egg pasta with Sicilian red prawns, cherry tomato, parsley and olive oil

CASERECCE CA CARNI£21.00

 Pasta with pork ribs, Sicilian sausages, pork belly, green peas, chilli, garlic in tomato sauce

RISOTTO FUNGHI E TARTUFO£26.00

Risotto with porcini mushrooms, fresh black truffle and Parmesan cheese

RISOTTO ONDA DI MARE£25.00

Risotto with fresh mussels, squid, prawns, garlic & pesto of parsley

Gluten free pasta extra £1.50. Vegan cheese extra £1.50

STINCO DI AGNELLO ARROSTO £22.00

 Roasted shank of lamb with homemade gravy sauce, served with sautéed potatoes

SCALOPPINE AI FUNGHI MISTI£22.00

 Pan fried veal with wild mushrooms in truffle oil and cream sauce, served with sautéed potatoes

SUCU RA RUMINICA£20.00

• Stew of pork ribs, Sicilian sausage, pork belly green peas, chilli, garlic in tomato sauce served with mushed potatoes

POLLO PANATO£16.00

Pan fried breaded chicken breast, served with chips

SALSICCIA E FAGIOLI£20.00

• Stew of Sicilian sausage with fennel seeds, cannellini beans in garlic, chilli and tomato sauce, served with sautéed potatoes

All our Meat is sourced from Surrey Farm and adheres to the highest standards of quality and safety, allowing us to make the best dishes.

GAMBERONI ARRABIATA£22.00

 Pan fried king prawns with chilli, garlic and tomato sauce, served with rice

CALAMARI FRITTI£11.00/£22.00

Deep fried squid rings served with homemade fresh mint-mayo sauce,
 (main course served with sautéed potatoes)

SARAGO ALLA GRIGLIA£28.00

• Grilled sea bream with extra virgin olive oil, oregano, garlic, rosemany & lemon juice served with roast potatoes

FILETTO DI BRANZINO AI POMODORINI£28.00

- Oven baked fillet of sea bass with datterino tomato, white wine,
 oregano and extra virgine olive oil served with roast potatoes
 - (*) Please ask to find out what fish we have because is all depends on the availability of the market

All our Fish is sourced from London and Sicily Fish Market adheres to the highest standards of quality and safety, allowing us to make the best dishes

FISH MAY CONTAIN BONES

MARGHERITA(V)£12.00/£17.00/£21.00

Tomato sauce and mozzarella

DIAVOLA£13.00/£20.00/£26.00

Tomato sauce, mozzarella and spicy salami

SICILIANA(V)£13.00/£19.00/£26.00

• Chopped tomato sauce, buffalo mozzarella, aubergine topped with Sicilian salty ricotta

PROSCIUTTO RUCOLA£15.00/£23.00/£29.00

Tomato sauce, mozzarella, rocket, Parma ham and parmesan shavings

EUROPEA£13.00/£20.00/£26.00

Tomato sauce, mozzarella, frankfurters and chips

CAPRICCIOSA£14.00/£22.00/£28.00

Tomato sauce, mozzarella, spicy salami, mushrooms, ham, artichoke and olives

VEGETARIANA(V)£13.00/£20.00/£26.00

• Tomato sauce, mozzarella, aubergine, zucchini, mushrooms, peppers, artichoke and olives

SALSICCIA E MELANZANE£15.00/£23.00/£29.00

Tomato sauce, buffalo mozzarella, Sicilian sausage and aubergine

CALZONE (FOLDED PIZZA)£14.00/£22.00/£28.00

Tomato sauce, mozzarella, ham and mushrooms

QUATTRO FORMAGGI(V)£13.00/£20.00/£26.00

Mozzarella, brie, parmesan and gorgonzola cheese

RUSTICA£15.00/£23.00/£29.00

Mozzarella, Sicilian olives with stone, spicy salami, cherry tomato and parmesan cheese

Gluten free pizza extra £1.50. Vegan cheese extra £1.50

INSALATA MISTA£5.00

Selection of green leaves, tomatoes, olives, cucumber, carrot and onions

INSALATA POMODORO E CIPOLLA£6.00

 Fresh tomatoes, red onions, Sicilian olives(with stone), oregano and olive oil

INSALATA DI RUCOLA£6.00

Rocket, tomatoes and parmesan shavings in olive oil

INSALATA D'ARANCE£6.00

 Sicilian oranges with red onions, anchovies, Sicilian black olives(with stone) and olive oil

VEGETALI ARROSTO£6.00

Steam selection vegetables

SPINACI ALL'AGLIO£6.00

Sautéed of fresh spinach, garlic and olive oil

RISO, CHIPS, PATATE£3.00

Rice, chips, sautéed potatoes

FOOD ALLERGIES & INTOLERANCES

OUR DISHES MAY CONTAIN TRACE OF ALLERGENS. WE PREPARE OUR FOOD WITH PRODUCTS THAT MAY CONTAIN GLUTEN AND NUTS AS WELL AS OTHER ALLEGENS.

WE CANNOT GURANTEE THET ANY PRODUCT IS 100% FREE FROM ANY ALLERGEN BECAUSE OF THE RISK OF UNEXPECTED CROSS-CONTAMINATION.

PLEASE ASK A MEMBER OF STAFF FOR MORE ADVICE

(V) SUITABLE FOR VEGETARIANS

A 12.5% SERVICE WILL BE CHARGED