



STARTERS

•

TO SHARE OR

—


NOT TO SHARE

•

BREAD BASKET WITH OLIVES	VG	5.5
FOCACCIA CON AGLIO È ORIGANO	VG	6.75
Garlic & oregano pizza bread to share Add Cheese + 2		
CALAMARI FRITTI		12
Fried squid seasoned with smoked paprika, sea salt & garlic mayo		

PIZZA

Want Gluten Free or Vegan?
Ask your server for our gluten free pizza dough & plant based mozzarella

MARGHERITA	VE	14
Tomato, fior di latte mozzarella & fresh basil		
SALSICCIA È FRIARIELLI		18
Pizza Bianca, fior di latte mozzarella, wild broccoli, Sicilian pork & fennel sausage		
PIRANDELLO		18
Pizza Bianca, fior di latte mozzarella, mortadella & creamy burrata, topped with crushed pistachio		
NAPOLETANA		17.5
Tomato, fior di latte mozzarella, anchovies, capers & black olives		
PARMIGIANA		18
Tomato, fior di latte mozzarella, Parma ham, rocket & flaked parmigiano reggiano		
FIorentina	VE	16.75
Tomato, fior di latte mozzarella, spinach, oregano, free range egg & flaked parmigiano reggiano		
QUATTRO STAGIONI		18
Tomato, fior di latte mozzarella, ham, fresh mushrooms, black olives & artichokes		
ORTOLANO	VE	16.75
Tomato, fior di latte mozzarella, Sicilian aubergine, courgettes, roasted peppers & basil		
PICCANTE		18
Tomato, fior di latte mozzarella, pepperoni, roast peppers & jalapeños		
CALZONE "MEZZA LUNA"		18
Crescent shaped folded pizza stuffed with tomato, fior di latte mozzarella, ham, mushrooms, topped with our special tomato sauce & fresh basil		

SIDES

- ALL AT 5
- GREEN BEANS

VG GF
- TOMATO & RED ONION SALAD

VG GF
- MIXED SALAD

VG GF
- BABY ROAST POTATOES

VE GF
- PARMIGIANA FRENCH FRIES

VE GF
- STEAMED BROCCOLI WITH CHILLI & GARLIC

VG GF

GAMBERI ALL'AGLIO	12.5
Pan fried fresh king prawns marinated in garlic, chilli, white wine, fresh parsley & bisque sauce. Served with toasted artisan bread	
ARANCINI (SICILIAN CLASSIC)	11
Stuffed rice balls with beef ragù, green peas, saffron, fior di latte mozzarella, served on homemade pomodoro sauce, topped with rocket & parmigiano reggiano	
CAPONATA SICILIANA VG GF 	10.25
"Sweet and sour" dish made with Sicilian aubergines, tomatoes, white onion, capers, celery, green olives & toasted pine nuts	

PASTA PASTA PASTA PASTA PASTA

Want Gluten Free or Vegan?
Ask your server for our gluten free pasta & plant based mozzarella

PENNE ALL’ARRABBIATA	VG 	15.5
Durum wheat pasta with spicy pomodoro sauce, garlic, hot fresh chilli & fresh parsley		
SPAGHETTI AL SALMONE		18.5
Durum wheat pasta with fresh salmon, shallots, double cream, pomodoro sauce, parsley & datterini tomatoes		
RUSTICHELLE SALSICCIA È FUNGHI		17.5
Small twisted pasta with Sicilian pork & fennel sausage with mushroom, saffron & cream		
LASAGNE AL FORNO		18.75
Homemade with slow cooked beef ragù & béchamel		
FETTUCCINE GAMBERETTI È ZUCCHINE		19
Fresh ribbon egg pasta, with prawns, courgettes, cherry tomatoes & bisque sauce		
SPAGHETTI DEL PADRONE	VG	14.5
Durum wheat pasta, garlic, hot fresh chilli, fresh parsley & Sicilian extra virgin olive oil		
SPAGHETTI ALLA CARBONARA		18.5
Durum wheat pasta with guanciale, free range egg yolk & freshly grated Parmigiano Reggiano cheese		
PENNE ALLA NORMA (SICILIAN CLASSIC)	VE	16.75
Durum wheat pasta with Sicilian aubergines, datterini tomatoes, rich tomato & fresh basil sauce, topped with salted Campania ricotta		
RUSTICHELLE ALFREDO POLLO È FUNGHI		17
Fresh twisted pasta with chicken fillet pieces, mushrooms, shallots & cream		
SPAGHETTI ALLE VONGOLE		18
Durum wheat pasta tossed with fresh clams, garlic, hot fresh chilli, and fresh parsley, simmered in a white wine sauce		
FETTUCCINE BOLOGNESE DELLA CASA		18.25
Fresh ribbon egg pasta, with our own recipe slow cooked beef ragù		

MY GIRLFRIEND ISN'T HUNGRY.....8
She said she didn't want any... and now she's fork-deep in your tagliatelle. Add a half portion on top of your own full plate - so you both get fed, and you don't leave hungry...

CAPPUCCINO AFTER 11AM?
Ay, mamma mia... our Nonna is shaking her head. Order if you must - but don't say she didn't warn you



HOUSE FAVE

Try one of our favourites! Nonna says so!

VG **vegan** VE **vegetarian** GF **gluten free**

BURRATA ESTIVA	VE GF	11.50
Fresh burrata served on a bed of yellow & red cherry tomatoes & drizzled with basil oil		
PANELLE	VG GF	6.75
Chickpea & fresh parsley puffs served with a pomodoro dip		
POLPETTE ALLA SICILIANA		11
Pork & beef meatballs, slow cooked in our homemade pomodoro sauce topped with parmesan cheese		
BRUSCHETTA CAMPAGNOLA	VG	10.25
Fresh plum tomatoes served on our rustic toast with a hint of garlic & extra virgin olive oil		

MAINS

PORCHETTA ARROSTO	GF	18.75
Sliced roast belly of pork & roast potatoes		
MELANZANE PARMIGIANA	VE	17.5
Baked aubergine, tomato, fior di latte mozzarella & parmesan		
SALMONE ALLA GRIGLIA	GF	19.75
Grilled fillet of Scottish Salmon, with pan fried fine beans & creamy celeriac purée		
BURGER “BONGUSTO”		17
Freshly ground 100% grass fed British beef smashed double patty, with provolone cheese, roasted tomato, crispy cos lettuce, dressed with our garlic & pesto mayo, in a toasted brioche bun, served with French fries		
BRANZINO AL CARTOCCIO	GF	19.75
Sea bass fillet with fresh orange, datterini tomatoes, courgettes, capers, dry white wine & fresh herbs. Oven baked in cartouche, served with baked baby potatoes & seasonal vegetables		
POLLO ALLA PIZZAIOLA		17.75
Pan fried bread crumbed chicken breast with melted mozzarella & pomodoro basil sauce served with rocket salad		

SALADS

CHICKEN CAESAR	SIDE 8.25 / MAIN 15.5
Grilled marinated chicken, Romaine lettuce, garlic croutons, parmesan & classic Caesar dressing	
CAPRESE	VE GF SIDE 7.75 / MAIN 13.5
Fresh mozzarella from Campania, sweet San Marzano tomatoes, mixed olives & fresh basil	
NIZZARDA	GF SIDE 7.75 / MAIN 13.5
Cos lettuce, baby potatoes, green beans, hard boiled egg, anchovies, olives, cherry tomatoes topped with flaked tuna	
GRECO	VE GF SIDE 7.75 / MAIN 13.5
Barrel aged feta cheese, fresh peppers, cucumber, datterini tomatoes, Kalamata olives, Tropea onions, fresh mint & a extra virgin olive oil, fresh lemon & mustard dressing	



DESSERTS

TIRAMISÙ VE 	8
Classic homemade Italian dessert that combines espresso coffee & sweet amaretto	
TWO SCOOPS OF ITALIAN GELATO VE GF	6
Please ask your server for today's flavours	
CROSTATA DI MELE VE	8
Warm apple tart, served with a dollop of decadent creamed mascarpone	
BUDINO AL CIOCCOLATO VG	7.5
Warm chocolate sponge, served with a rich & velvety chocolate sauce	
CHEESECAKE VE	8
Homemade with fresh fruits of the forest compote	



CLASSIC COCKTAILS


CLASSIC DRY MARTINI	
Premium gin & a touch of dry vermouth	
ESPRESSO MARTINI	
Freshly brewed espresso, premium vodka & a touch of Kahlua coffee liqueur	
NEGRONI	
Equal parts of gin, sweet vermouth, and Campari	
MOJITO	
Fresh lime, muddled mint leaves, simple syrup, & premium white rum	
SICILY GIN TONIC 	
Fresh lemon, muddled mint leaves, simple syrup, Italian Malfy gin & topped off with a splash of mediterranean rosemary infused tonic	
COSMOPOLITAN	
Premium vodka, cointreau, cranberry juice, & a splash of fresh lime	
OLD FASHIONED	
Bourbon, whiskey, brown sugar, & angostura bitters	

DIGESTIVI

125ML BOTTLE

ITALY TARGA RISERVA, MARSALA SUPERIORE	7.95	24
GLASS RISERVA, (19% ABV) 70CL BOTTLE		
A full-bodied medium-sweet wine, smooth and warm with an elegant undertone of raisin		
ITALY MOSCATO D'ASTI, MONCUCCO DOCG	8.5	26
FONTANAFREDDA 2013 (5.5% ABV) 50CL BOTTLE		
Aromatic nose of white petals, ripe peaches and lightly spiced pears. Medium-bodied with honeyed richness		
LIMONCELLO 		6
Liqueur		
GRAPPA DEL FATTERE		6.5
Grappa		


DOLCE CAFFÈ

IRISH	10.25
Irish whiskey, coffee & double cream	
SULTANAS SPECIAL	10.25
Bailey's, coffee & double cream	
CALYPSO	10.25
Tia Maria, coffee & double cream	
CAFFÈ ITALIANO CLASSICO 	10.25
Amaretto, coffee & double cream	
AFFOGATO AL CAFFÈ	6.95
Vanilla ice-cream, Italian espresso & a shot of liqueur of your choice	
CAFFÈ CON DOLCE ITALIANO	4.5
Coffee of your choice with an Italian pastry	

BOTTLED BEERS

MORETTI 660ML	7.5
LONDON PRIDE 500ML	6.5
CIDER OF THE WEEK 500ML	6
PERONI ZERO 330ML	4.75
CORONA 330ML	4.75

DRAFT BEERS

PERONI	HALF PINT 4.15	PINT 7
SICILY PILSNER 	HALF PINT 3.75	PINT 6.75
Our Sicily Lager is a Pilsner brewed in the traditional German style, cold-fermented for over 6 weeks to achieve a crisp, refreshing taste with a distinctive herbal complexity that sets it apart.		



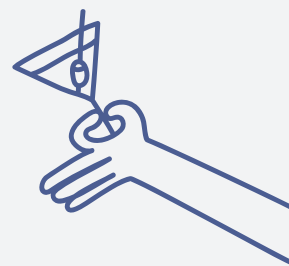
LET ROBERTO SCALZO
KNOW HOW WE DID



APERITIVI

ALL AT 10

KIR	
Splash of crème de cassis & prosecco	
BELLINI	
Fresh, ripe peach purée and sparkling prosecco	
APEROL SPRITZ	
Aperol, a bittersweet Italian liqueur, prosecco, & a splash of soda water	
LIMONETO SPRITZ 	
Award-winning sparkling wine, blended with all-natural lemon	
PIMM'S COCKTAIL	
Pimm's No. 1, a gin-based liqueur, lemonade, & a medley of fresh fruit, cucumber, & mint	
GLASS OF PROSECCO	6



SOFT DRINKS

SODAS	4
Coke Diet Coke Coke Zero Sprite	
SAN PELLEGRINO	4
Aranciata Limonata	
MINERAL WATER 500ML	4.5
Still water Sparkling water	

COFFEE & TEA

ESPRESSO	2
DOUBLE ESPRESSO	3.5
CAPPUCCINO	3.95
AMERICANO	3.5
CAFFÈ LATTE	3.95
CAFFÈ MOCHA	4
LOOSE LEAF TEAS	3.5
Breakfast Earl Grey Green tea Chamomile Red berry Fresh mint	

VG **vegan** VE **vegetarian** GF **gluten free**

Allergens: do let us know if you have any allergies, we have a hard copy of allergens for our dishes which is available on request.

All prices are inclusive of VAT. There is a 12.5% discretionary service charge added to your bill which is shared amongst the staff who served and prepared your food.

