

SICILY

STARTERS

BREAD BASKET WITH OLIVES <i>Vegan</i>	9.5
FOCACCIA CON AGLIO È ORIGANO <i>Vegan</i> Garlic & oregano pizza bread to share. Add Cheese + 2	6.75
CALAMARI FRITTI Fried squid seasoned with smoked paprika, sea salt & garlic mayo	12
GAMBERI ALL'AGLIO Pan fried fresh king prawns marinated in garlic, chilli, white wine, fresh parsley & bisque sauce. Served with toasted artisan bread	12.5
ARANCINI Stuffed rice balls with beef ragù, green peas, saffron, fior di latte mozzarella, served on homemade pomodoro sauce, topped with rocket & parmigiano reggiano	11
BURRATA ESTIVA <i>Vegetarian / Gluten Free</i> Creamy burrata served on a bed of homemade pesto with yellow & red cherry tomatoes & drizzled with homemade basil oil	12
PANELLE <i>Gluten Free / Vegan</i> Chickpea & fresh parsley puffs served with a pomodoro dip	6.75
CAPONATA SICILIANA <i>Gluten Free / Vegan</i> "Sweet and sour" dish made with Sicilian aubergines, tomatoes, white onion, capers, celery, green olives & toasted pine nuts	10.25
POLPETTE ALLA SICILIANA Pork & beef meatballs, slow cooked in our homemade pomodoro sauce topped with parmesan cheese	11.5
BRUSCHETTA DELLA NONNA <i>Vegan</i> Fresh plum tomatoes served on our garlic & oregano pizza bread & drizzled with extra virgin olive oil	10.5

PIZZA · PIZZA · PIZZA

MARGHERITA <i>Vegetarian</i> Tomato, fior di latte mozzarella & fresh basil	14
SALSICCIA È FRIARIELLI Pizza Bianca, fior di latte mozzarella, wild broccoli, Sicilian pork & fennel sausage	18.25
PIRANDELLO Pizza Bianca, fior di latte mozzarella, mortadella & creamy burrata, topped with crushed pistachio	18.25
NAPOLETANA Tomato, fior di latte mozzarella, anchovies, capers & black olives	17.5
PARMIGIANA Tomato, fior di latte mozzarella, Parma ham, rocket & flaked parmigiano reggiano	18.5
FIORENTINA <i>Vegetarian</i> Tomato, fior di latte mozzarella, spinach, oregano, free range egg & flaked parmigiano reggiano	17
QUATTRO STAGIONI Tomato, fior di latte mozzarella, ham, fresh mushrooms, black olives & artichokes	18.5
ORTOLANO <i>Vegetarian</i> Tomato, fior di latte mozzarella, Sicilian aubergine, courgettes, roasted peppers & basil	17
PICCANTE Tomato, fior di latte mozzarella, pepperoni, salsiccia & fresh chilli, topped with hot honey	18.5
CALZONE "MEZZA LUNA" Crescent shaped folded pizza stuffed with tomato, fior di latte mozzarella, ham, mushrooms, topped with our special tomato sauce & fresh basil	18.5

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

SALADS

	Side	Main
CHICKEN CAESAR Grilled marinated chicken, Romaine lettuce, garlic croutons, parmesan & classic Caesar dressing	8.25	15.5
CAPRESE <i>Gluten Free / Vegetarian</i> Fresh mozzarella from Campania, sweet San Marzano tomatoes, mixed olives & fresh basil	7.75	13.5
BURRATA È PARMA Creamy burrata with Parma ham, rocket & cherry tomatoes, finished with crispy grissini breadsticks & a drizzle of extra virgin olive oil	/	15.5
GRECO <i>Gluten Free / Vegetarian</i> Barrel aged feta cheese, fresh peppers, cucumber, datterini tomatoes, Kalamata olives, Tropea onions, fresh mint & a extra virgin olive oil, fresh lemon & mustard dressing	7.75	13.5

P · A · S · T · A

PENNE ALL'ARRABBIATA <i>Vegan</i> Durum wheat pasta with spicy pomodoro sauce, garlic, hot fresh chilli & fresh parsley	15.5
SPAGHETTI AL SALMONE Durum wheat pasta with fresh salmon, shallots, double cream, pomodoro sauce, parsley & datterini tomatoes	18.5
RUSTICHELLI SALSICCIA È FUNGHI Fresh twisted pasta with Sicilian pork & fennel sausage with mushroom, saffron & cream	18
LASAGNE AL FORNO Homemade with slow cooked beef ragù & béchamel	18.75
LINGUINE AI FRUTTI DI MARE Durum wheat linguine with prawns, squid & clams in a seafood bisque, finished with a hint of fresh chilli	19.5
SPAGHETTI DEL PADRONE <i>Vegan</i> Durum wheat pasta, garlic, hot fresh chilli, fresh parsley & Sicilian extra virgin olive oil	14.5
SPAGHETTI ALLA CARBONARA Durum wheat pasta with guanciale, free range egg yolk & freshly grated Parmigiano Reggiano cheese	18.5
PENNE ALLA NORMA <i>Vegetarian</i> Durum wheat pasta with Sicilian aubergines, datterini tomatoes, rich tomato & fresh basil sauce, topped with salted Campania ricotta	17
RUSTICHELLI ALFREDO POLLO È FUNGHI Fresh twisted pasta with chicken fillet pieces, mushrooms, shallots & cream	17.5
SPAGHETTI ALLE VONGOLE Durum wheat pasta tossed with fresh clams, garlic, hot fresh chilli, and fresh parsley, simmered in a white wine sauce	18.5
FETTUCCINE BOLOGNESE DELLA CASA Fresh ribbon egg pasta, with our own recipe slow cooked beef ragù	18.5

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

MY GIRLFRIEND ISN'T HUNGRY 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...	10
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Add on

MAINS

PORCHETTA ARROSTO Sliced roast belly of pork served with roast potatoes & rocket salad	18.75
MELANZANE PARMIGIANA <i>Vegetarian</i> Baked aubergine, tomato, fior di latte mozzarella & parmesan	18
SALMONE ALLA GRIGLIA Grilled fillet of Scottish Salmon, with pan fried fine beans & creamy celeriac purée	19.75
BURGER AL TARTUFO Freshly ground 100% grass-fed British beef patty with melted Monterey Jack cheese, roast tomato & cos lettuce dressed in truffle mayo, served in a toasted brioche bun with French fries	18
BRANZINO AL CARTOCCIO <i>Gluten Free</i> 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	19.75
POLLO ALLA PIZZAIOLA Pan fried crumbed chicken breast with melted fior di latte mozzarella, homemade pomodoro & basil sauce, served with rocket salad	18

SIDES	GREEN BEANS <i>Gluten Free / Vegan</i>	All At 5
	TOMATO & RED ONION SALAD <i>Gluten Free / Vegan</i>	
	MIXED SALAD <i>Gluten Free / Vegan</i>	
	BABY ROAST POTATOES <i>Gluten Free / Vegetarian</i>	
	PARMIGIANA FRENCH FRIES <i>Gluten Free / Vegetarian</i>	
	STEAMED BROCCOLI WITH CHILLI & GARLIC <i>Gluten Free / Vegan</i>	

DESSERTS

TIRAMISÙ <i>Vegetarian</i> Classic homemade Italian dessert that combines espresso coffee & sweet amaretto	8
ITALIAN GELATO <i>Gluten Free / Vegetarian</i> Please ask your server for today's flavours	6
CLASSIC BRAMLEY APPLE PIE <i>Vegetarian</i> Warm apple pie, served with a scoop of vanilla ice-creme or crème anglais	8
CHOCOLATE TRUFFLE BROWNIE TORTE <i>Gluten Free / Vegan</i> Chocolate biscuit base topped with Belgian chocolate truffle mousse & served with vanilla ice-cream	7.5
CHEESECAKE <i>Vegetarian</i> Homemade with fresh fruits of the forest compote	8