

SICILY

STARTERS

BREAD BASKET WITH OLIVES Vegan	5.5
FOCACCIA CON AGLIO E ORIGANO Vegan Garlic & oregano pizza bread to share. • Add Cheese + 2	6.75
CALAMARI FRITTI Fried squid seasoned with smoked paprika, sea salt & garlic mayo.	12.5
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
ARANCINO  A large 100g saffron rice ball filled with beef ragù, green peas & fior di latte mozzarella, served on homemade pomodoro sauce & topped with rocket & Parmigiano Reggiano.	9.75
BURRATA TARTUFATA Vegetarian / Gluten Free Creamy burrata served on a bed of homemade pesto with yellow & red cherry tomatoes & drizzled with homemade truffle oil.	12
PANELLE Gluten Free / Vegan Chickpea & fresh parsley puffs served with a pomodoro dip.	6.75
CAPONATA SICILIANA  Gluten Free / Vegan "Sweet and sour" dish made with Sicilian aubergines, tomatoes, white onion, capers, celery, green olives & toasted pine nuts.	10.5
POLPETTE ALLA SICILIANA  Pork & beef meatballs, slow cooked in our homemade pomodoro sauce topped with Parmigiano Reggiano.	11.5
BRUSCHETTA DELLA NONNA Vegan Fresh plum tomatoes served on our garlic & oregano pizza bread & drizzled with extra virgin olive oil.	10.5

PIZZA · PIZZA · PIZZA

MARGHERITA Vegetarian Tomato, fior di latte mozzarella & fresh basil.	14
SALSICCIA E FRIARIELLI Pizza Bianca, fior di latte mozzarella, wild broccoli, Sicilian pork & fennel sausage.	18.5
PIRANDELLO  Pizza Bianca, fior di latte mozzarella, mortadella & creamy burrata, topped with crushed pistachio.	18.5
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 Vegetarian 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  Vegetarian 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

P · A · S · T · A

PENNE ALL'ARRABBIATA  Vegan 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
RUSTICHELLSALSICCIA E 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 GAMBERI E CALAMARI Durum wheat linguine with prawns & squid in a seafood bisque, finished with a hint of fresh chilli.	19.5
SPAGHETTI DEL PADRONE  Vegan 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.	18.5
PENNE ALLA NORMA  Vegetarian Durum wheat pasta with Sicilian aubergines, datterini tomatoes, rich tomato & fresh basil sauce, topped with salted Campania ricotta.	17
RUSTICHELLSALFREDO POLLO E FUNGHI Fresh twisted pasta with chicken fillet pieces, mushrooms, shallots & cream.	17.75
FETTUCCINE BOLOGNESE DELLA CASA Fresh ribbon egg pasta, with our own recipe slow cooked beef ragù.	18.5

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Ask your server for our gluten free pasta & plant based mozzarella

MY GIRLFRIEND ISN'T HUNGRY 10
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...

• *Add on*

MAINS

PORCHETTA ARROSTO Sliced roast belly of pork served with roast potatoes & rocket salad.	19
MELANZANE PARMIGIANA  Vegetarian Baked aubergine, tomato, fior di latte mozzarella & Parmigiano Reggiano.	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 Gluten Free 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 breaded chicken breast with melted fior di latte mozzarella, homemade pomodoro & basil sauce, served with rocket. • Add spaghetti pomodoro + 6.5	18

SIDE
GREEN BEANS Gluten Free / Vegan All At 5
TOMATO & RED ONION SALAD Gluten Free / Vegan
MIXED SALAD Gluten Free / Vegan
BABY ROAST POTATOES Gluten Free / Vegetarian
PARMIGIANO FRENCH FRIES Gluten Free / Vegetarian
STEAMED BROCCOLI WITH CHILLI & GARLIC Gluten Free / Vegan

DESSERTS

TIRAMISÙ Vegetarian Classic homemade Italian dessert that combines espresso coffee & sweet amaretto.	8
ITALIAN GELATO Gluten Free / Vegetarian Please ask your server for today's flavours.	6
TORTE ALLE MELE Vegetarian A soft, moist Italian apple cake served with a scoop of vanilla ice-cream or crème anglais.	8
CHOCOLATE TRUFFLE BROWNIE TORTE Gluten Free / Vegan Chocolate biscuit base topped with Belgian chocolate truffle mousse & served with vanilla ice-cream.	7.5
CHEESECAKE Vegetarian Homemade with fresh fruits of the forest compote.	8

SALADS

	Side	Main
CHICKEN CAESAR Pan-fried breaded chicken breast, Romaine lettuce, garlic croutons, Parmigiano Reggiano & classic Caesar dressing.	8.25	15.5
CAPRESE Gluten Free / Vegetarian Fresh mozzarella from Campania, sweet San Marzano tomatoes, mixed olives & fresh basil.	7.75	13.5
BURRATA E PARMA Creamy burrata with Parma ham, rocket & cherry tomatoes, finished with crispy grissini breadsticks & a drizzle of extra virgin olive oil.	/	15.5
GRECO Gluten Free / Vegetarian 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

APERITIVI

KIR All At 11.5
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

Classic COCKTAILS

CLASSIC DRY MARTINI All At 12.95
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, & 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.

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 10.25
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.

Bar Specials

SHAKEN + REFRESHING

PORN STAR MARTINI All At 11.5
Vanilla vodka, passion fruit liqueur, vanilla syrup, lime juice, fresh passion fruit & prosecco.

DAIQUIRI
White rum, lime juice, sugar syrup.

STRAWBERRY DAIQUIRI
White rum, strawberry purée, lime juice.

CLASSIC + STIRRED

GRAPACINO All At 11.5
Grappa, amaretto, sugar syrup, espresso.

ARNAUD
Gin, dry vermouth, crème de cassis.

RUM & ORANGE
Black rum, amaro, red sweet vermouth, orange bitters.

AMERICANO
Red vermouth, bitter aperitif, soda water.

SPARKLING + LIGHT

ROSSINI All At 11.5
Prosecco, strawberry purée.

MARTINI ROYALE
Martini Bianco, prosecco, lime juice.

WARM + COZY

HOT APPLE All At 11.5
Drambuie, lime juice, apple juice, honey, apple, star anise.

LEMON MULLED WINE
Limoncello, white wine, honey, cardamom, apple.

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.

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 Half Pint Pint

PERONI 4.15 7

SICILY PILSNER 3.75 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.

DIGISTIVI 125ml Bottle

ITALY TARGA RISERVA, MARSALA SUPERIORE RISERVA (19% ABV) 7.95 24

ITALY MOSCATO D’ASTI, MONCUCCO DOCG FONTANAFREDDA 2013 (5.5% ABV) 8.5 26

LIMONCELLO 6 /

GRAPPA DEL FATTERE 6.5 /

SOFT DRINKS

SODAS 4.5
Coke | Diet Coke | Coke Zero | Sprite.

SAN PELLEGRINO 4.5
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

HOT CHOCOLATE WITH WHIPPED CREAM 4.5

LOOSE LEAF TEAS 4
Breakfast | Earl Grey | Green tea | Chamomile | Red berry | Fresh mint.



LET NONNA KNOW
HOW WE DID



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