SICILY

Pre-theatre Menu

3 COURSE MENU £20.95
2 COURSE MENU £17.95

Available from 12:00 - 17:30

STARTERS

CALAMARI FRITTI
Fried squid seasoned with smoked paprika, sea salt & garlic mayo.

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.

CAPONATA SICILIANA Gluten Free / Vegan
"Sweet and sour" dish made with Sicilian aubergines, tomatoes, white onion, capers, celery, green olives & toasted pine nuts.

MAINS

POLLO ALLA PIZZAIOLA
Pan-fried breaded chicken breast with melted fior di latte mozzarella, homemade pomodoro & basil sauce, served with rocket.

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.

PIZZA

PICCANTE
Tomato, fior di latte mozzarella, pepperoni, salsiccia & fresh chilli, topped with hot honey.

ORTOLANO Vegetarian
Tomato, fior di latte mozzarella, Sicilian aubergine, courgettes, roasted peppers & basil.

MARGHERITA Vegetarian
Tomato, fior di latte mozzarella & fresh basil.

Want Gluten Free or Vegan?
Gluten free pizza dough & plant based mozzarella available on request.

PASTA

RUSTICHELLE ALFREDO POLLO E FUNGHI
Fresh twisted pasta with chicken fillet pieces, mushrooms, shallots & cream.

PENNE ALLA NORMA Vegetarian
Durum wheat pasta with Sicilian aubergines, datterini tomatoes, rich tomato & fresh basil sauce, topped with salted Campania ricotta.

FETTUCCINE BOLOGNESE DELLA CASA
Fresh ribbon egg pasta, with our own recipe slow cooked beef ragù.

Want Gluten Free or Vegan?
Gluten free pasta & plant based mozzarella available on request.

DESSERTS

TIRAMISÙ Vegetarian
Classic homemade Italian dessert that combines espresso coffee & sweet amaretto.

TWO SCOOPS OF ITALIAN GELATO Vegetarian / Gluten Free
Please ask your server for today's flavours.

CHOCOLATE TRUFFLE BROWNIE TORTE Gluten Free / Vegan
Chocolate biscuit base topped with Belgian chocolate truffle mousse & served with vanilla ice-cream.



Allergens
Do let us know if you have any allergies, we have a hardcopy 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.

www.eatatsicily.com