



## Antipasti



### PANE E PANELLE BOARD (2pp) (N) (VE) £ 18.0

Mixed Plate of Sicilian Veggie, nuts, sultanas with Bruschette Sunshine and Vegan Palermitan Panelle

### TAGLIERE SUNSHINE (2pp) (N) £ 24.0

Our chef will prepare a large board of antipasto with 3 hams, 3 cheeses and veggies from Sicily served with bread basket.

## Sicilian Street Food

### MR MOUNT ETNA (N) (A) £ 9.5

Stuffed with slow cooked beef and pork ragù and cheese, served with our homemade tomato sauce and Parmesan on top



### PANE E PANELLE PALERMINATE (N) (VE) £ 8.0

Popular street food in Palermo made with bread filled with panelle (done with chick pea flour) salt, pepper and lemon juice

### ARANCINO PRAWNS (N) £ 8.5

Stuffed with prawns, courgette, cheese and mint, served on homemade creamy basil pesto sauce and parmesan on top.

### ARANCINO SALMONE (N) £ 9.0

Stuffed with salmon and cheese served on homemade bechamel sauce and parmesan on top.

### ARANCINO NORMA (N) (V) £ 8.5

Stuffed with aubergines and cheese, served on our homemade tomato sauce and grated ricotta salata on top



### ARANCINO ARTICHOKE (N) (VE) £ 8.0

Stuffed with Artichokes purée and garden peas, served on our homemade tomato sauce

## Nibbles & Sides



### NOCELLARA OLIVES (VE) £ 5.5

### GARLIC BREAD (VE) £ 6.0

### FOCACCIA BASKET (V) £ 6.5



### BREAD BASKET (VE) £ 4.5

With oregano and extra virgin olive oil



### CHIPS (VE) with oregano salt £ 4.5

Add parmesan and parsley I (V) + £ 1

### "LA SICILIANA" SALAD (V) £ 5.5

Rocket, cherry tomatoes, aubergines, ricotta salata



### PARMESAN MUSHROOMS (VE) £ 5.5

Portobello mushrooms in creamy parmesan sauce



### GARLIC PORTOBELLO (VE) £ 5.0

spicy salted portobello mushrooms with garlic and parsley

### MELANZANE ALLA NORMA (V) £ 5.5

Aubergines with tomato sauce and ricotta salata

## Mains & Pasta

### VONGOLE VERACI (A) £ 17

Pasta with clams, chili flakes, parsley, and touch of Etna bianco white wine

### PISTACCHIOSA (N) (A) £ 18

Pasta with creamy pistachio sauce, king prawns a touch of Etna Bianco white wine and pistachio flakes

### TIMBALLO RAGÙ SICILIANO (A) (N) £ 16

rice timbale stuffed with our slow cooked Sicilian ragu' (beef and pork) served on a homemade tomato sauce topped with parmesan's fondue.

### CIPOLLINA CATANESE (N) £ 14

Puff pastry stuffed with ham, mozzarella, caramelised onions topped with homemade tomato sauce and parmesan. Served with chips (with parmesan and parsley) and spicy mayo.

### GNOCCHI ALLA SICILIANA (N) (V) £ 15

Also called "Norma", potatoes gnocchi with aubergines is typical of Sicilian cuisine, from Catania.

Homemade tomato sauce and aubergines topped with ricotta salata.

### (VE) without RICOTTA SALATA

### LA SICILIANA - PIZZA FRITTA (N) £ 15

Little brioche' dough fried calzone filled with tomato and mozzarella, topped with homemade tomato sauce, parma ham and parmesan. Served with aubergines alla norma and chips with parmesan and parsley.

### GNOCCHI PESTO (N) £ 14

With homemade creamy basil pesto and Parmesan on top

### FAGOTTO DI SPINACI (V) (N) £ 13

Puff pastry filled with spinach and cheese, topped with parmesan fondue. Served with chips (with parmesan and parsley) and spicy mayo.

### BOMBA AL PISTACCHIO (V) (N) £ 15

Deep fried pizza ball dough filled with creamy pistachio and cheese, topped with homemade pistachio's sauce.. Served with a pecorino cheese fondue and chips with parmesan and parsley.

### PORTOBELLO (V) (A) £ 17

Pasta with creamy portobello mushrooms and truffle sauce, topped with grated Sicilian truffle pecorino

### GNOCCHI ARRABBIATA (VE) £ 15

With homemade perfect spicy cherry tomatoes sauce and basil  
If not VEGAN add parmesan (V) + £ 1.5

### SPICY VEGAN GIRASOLI (VE) £ 15

Ravioli filled with hummus, chillies, onions and turmeric with our homemade cherry tomato sauce and basil  
If not VEGAN add parmesan (V) + £ 1.5



### EXTRA

Add Parma Ham £ 3.50

Add Oil & Balsamic £ 1.50,

Add Pesto (V) £ 1.50

Add EVO Oil £ 1.00

Add Ricotta Salata (V) £ 1.50

Mayo £ 1.50

Add Parmesan (V) £ 1.50

Spicy Mayo £ 1.50

Add Mushrooms (VE) £ 2.50

If you suffer from an intolerance or small food allergy, please let the manager know upon placing your order.

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## Sweet Life

### SICILIAN SHARING BOARD (N)

£ 25

A selection of our most popular cakes and pastries

### SETTEVELI PISTACHIO (V) (N)

£ 7

Setteveli cake is very famous back home in Sicily. "Setteveli" means seven veils, seven layers of pistachio cream

### SETTEVELI CHOCOLATE (V) (N)

£ 7

Setteveli cake is very famous back home in Sicily. "Setteveli" means seven veils, seven layers of chocolate and hazelnut cream

### TIRAMISÙ CAKE - CLASSIC (V) (N)

£ 7

Ladyfingers biscuits soaked in espresso coffee, layered with mascarpone cream, topped with cacao

### HER MAJESTY: IL CANNOLO (V) (N)

£ 6.5

The most famous Sicilian dessert in the world. Tube shaped crunchy pastry filled with:

- ★ **RICOTTA:** Fresh sweet sheep ricotta from Sicily, topped with pistachio flakes
- ★ **BIANCO:** Homemade crema pasticciera
- ★ **NERO:** Homemade chocolate cream
- ★ **PISTACCHIO:** Homemade pistachio cream

### BRIOCHE COL TUPPO SICILIANA (V) (N)

£ 7

Worldwide star: "La brioche Siciliana" – sweet brioche bun filled with:

- ★ **Pistachio&Nutella** =Nutella and homemade pistachio cream (N)
- ★ **Straberries&Crema**=Strawberries and homemade crema pasticciera
- ★ **Sicilian NQ special**=Homemade pistachio, chocolate and pasticciera cream (N)
- ★ **Gelato**=Two scoops of gelato of your choice

### CANNOLICCHIO ALLA RICOTTA (V) (N)

£ 3.5

A smaller version of our Her Majesty. Filled with sweet ricotta cream, topped with chopped pistachios

### SICILIAN TRIS (N)

£ 6

Mix of three Sicilian cannolicchi. Gianduia (chocolate and hazelnut), pistachio and lemon

### COPPA DELLA CASA (V)

£ 8.5

Full cup of gelato topped with a cannolicchio shell on top

## Sweet Life (VEGAN)

### LOTUS CHEESECAKE MOUSSE(VE)

£ 6.5

Lotus biscuit Crumb layered with Vegan lotus cream cheese and topped with lotus biscuit crumb and lotus biscuits.



### TIRAMISU' VEGANO MOUSSE (VE)

£ 6.5

Lady fingers soaked in espresso coffee, layered with vegan cream and topped with coffee cacao powder.



## Dessert Drinks

### AFFOGATO AL CAFFÈ (V)

£ 6

Scoop of gelato of your choice topped with hot espresso

### AFFOGATO AL BAILEYS (V)

£ 7

Scoop of gelato of your choice topped with hot espresso and baileys

## Digestifs

### Homemade LIMONCELLO BOTTLE 2LT

£ 65

### Homemade LIMONCELLO BOTTL 700ML

£ 40

### Homemade LIMONCELLO BOTTLE 250ML

£ 18

### Homemade LIMONCELLO SHOT

£ 4.5

### ZIBIBBO

£ 5.5

### AMARO AVERNA

£ 6.5

### GRAPPA

£ 5.5

### AMARETTO DISARONNO

£ 5.5

### CAFFÈ CORRETTO with GRAPPA

£ 6.5

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## PROSECCO & CHAMPAGNE

	Flute	Bottle
PROSECCO DOC EXTRA DRY MILLESIMATO	£7.50	£26.50
CHARME - VINO FRIZZANTE BY FIRRIATO		£35.00
ITALIAN CHAMPAGNE - BERLUCCHI '61 SATEN FRANCIACORTA		£55.00

## Beers

ALHAMBRA	£6.20 Pint
	£3.50 Half
	£ 5.50 Shandy

## Bottled beer

MORETTI	330ml £4.50
NA BIRRETTA - IPA	330ml £6.50
NA BIRRETTA- LA ZIA ALE	330ml £6.50
PERONI GRAN RISERVA	500ml £9.00

## EXCLUSIVE SICILIAN HOUSE WINE BY GLASS

BIANCHI	125ml	175ml	250ml	BOTTLE	ROSSI	125ml	175ml	250ml	BOTTLE
INZOLIA, DOC	£6.50	£8.00	£ 9.00	£ 25.00	SYRAH, DOC	£6.80	£8.20	£9.50	£ 27.00
PINOT GRIGIO	£6.50	£8.00	£ 9.00	£ 25.00	NERO D'AVOLA, DOC	£6.80	£8.20	£9.50	£ 27.00
ROSE, DOC	£6.50	£8.00	£ 9.00	£ 25.00					

## OUR SELECTION OF SICILIAN WINES BY BOTTLE

### BIANCHI

BRANCIFORTI, GRILLO FIRRIATO, IGT

£32.00

Vinified from the grape variety Grillo typical of western Sicily, this straw-yellow white wine reveals wonderful citrus tones and floral notes

LE SABBIE DELL'ETNA BIANCO, FIRRIATO, DOC

£37.00

Sabbie dell'Etna Bianco is a wine that is fully established in Firriato's history. A label of the volcano's pioneering oenology;

It combines the qualities of Carricante and Catarratto — two vines that are symbolic of Etna's viticultural tradition. The terroir is completely different from the rest of Sicily, with cold winters and less intense sunlight.

### ROSSI

BAYAMORE ROSSO DI ROSSI - FIRRIATO, DOC

£33.00

The red kissed by the sun! Produced from slightly overripe grapes of Merlot, Syrah and Frappato, a fragrant wine with an intense bright red colour. Round on the palate, its great freshness is expressed in the mouth, complete with a good presence of tannins.

NERO D'AVOLA, CHIARAMONTE FIRRIATO DOC

£38.60

It is a different interpretation of Nero d'Avola that evokes with personality all the aromatic qualities of the island's most important red grape variety

# Cocktails



## CLASSIC COCKTAILS

Negroni	£9.00
Aperol Spritz	£8.20
Campari Spritz	£8.20
Limoncello Spritz	£9.00
Martini	£8.00
Dirty Martini	£8.00
Espresso Martini	£9.50
Porn Star Martini	£10.00
Gin&Tonic	£8.50
Sicilian Lemon Gin&Tonic	£10.00
Malfy Sicilian Pink Grapefruit Gin&T	£11.00
Malfy Sicilian Blood OranGe Gin&T	£11.00
Raspberry Daiquiri	£8.50
Whiskey Sour	£9.00
Amaretto Sour	£9.50
Brandy Sour	£9.50
Jameson Sour	£12.00
Long Island Iced Tea	£9.50
Cosmopolitan	£8.50
Old Fashioned	£8.50
Piña Colada	£9.00

## SIGNATURE COCKTAILS

<b>SICILIAN MEDICINE</b>	£ 9
Whiskey, Cointreau, honey syrup, ginger, aquafaba, fresh lemon juice, club soda	
<b>MAFIOSO</b>	£ 9
Cognac, Xante, peach liqueur, honey syrup, club soda	
<b>SEX ON THE SICILIAN BEACH</b>	£ 10
Vodka, raspberry liqueur, limoncello, orange juice, cranberry juice	
<b>SICILIAN LIFE</b>	£ 8.5
Gin, Cointreau, Aperol, fresh lemon juice, Angostura bitters, gomme	
<b>LIMONCELLO BRAMBLE</b>	£ 9.5
Gin, raspberry liqueur, limoncello, fresh lemon juice, gomme	
<b>SICILIAN MARGARITA</b>	£ 9.5
Tequila, Cointreau, Campari, orange juice, fresh lemon juice, gomme	
<b>BLOODY MARIA</b>	£ 8.5
Vodka, Campari, spice mix, tomato juice	

## *Digestifs*

<b>LIMONCELLO BOTTLE 2L</b>	£ 80
<b>LIMONCELLO BOTTLE 250ML</b>	£ 18
<b>LIMONCELLO</b>	£ 4.5
<b>AMARO AVERNA</b>	£ 6.5
<b>GRAPPA DELL'ETNA</b>	£ 5.5
<b>AMARETTO DISARONNO</b>	£ 5.5
<b>CAFFÈ CORRETTO with GRAPPA</b>	£ 6.5

### *Bottomless Brunch*

**FRIDAY AND SUNDAY FROM 9AM TO 5PM**

Choose any dish and receive unlimited drinks for 90 minutes

ONE DISH FROM OUR MAIN MENU

+ PROSECCO

£ 40

+ APEROL SPRITZ + PROSECCO + LIMONCELLO

£ 50

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## Soft Drinks

<b>COCA COLA</b>	£ 4
<b>DIET COKE</b>	£ 4
<b>HOMEMADE SICILIAN LEMONADE</b>	£ 4
<b>LIMONCELLO SICILIAN LEMONADE</b>	£ 6

<b>STILL WATER 330ML</b>	£ 2.5
Still or Sparkling	

<b>JUICE</b>	£ 4
Pineapple, Orange or Cranberry <b>HOMEMADE</b>	
<b>SICILIAN ICED TEA</b> Green tea, passionfruit	£ 5.5
syrup, lime juice <b>SELTZ LIMONE E SALE</b>	£ 4

Fresh lemon juice, salt and soda make this traditional Sicilian thirst quencher

<b>CATANIA'S CRUSH</b>	£ 6
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Orange juice, cranberry juice, passionfruit syrup, fresh lemon juice

<b>VIRGIN PIÑA COLADA</b>	£ 6
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Pineapple juice, coconut puree, lime juice

## Coffees

<b>ESPRESSO</b>	£ 1.8
<b>DOUBLE ESPRESSO</b>	£ 2.7
<b>EXTRA SHOT ESPRESSO</b>	£ 1.2

<b>ESPRESSO CORRETO</b> with Baileys	£ 5.5
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<b>ESPRESSO CORRETO</b> with Frangelico	£ 5.5
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<b>ESPRESSO CORRETO</b> with Grappa	£ 6.5
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<b>MACCHIATO</b>	£ 2.7
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<b>ITALIAN CAPPUCCINO</b>	£ 3.5
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<b>FLAT WHITE</b>	£ 3.2
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<b>BLACK AMERICANO</b>	£ 2.5
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<b>WHITE AMERICANO</b>	£ 2.7
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<b>CAFFÈ SHAKERATO</b>	£ 3.2
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<b>LATTE</b>	£ 3.2
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Add salted caramel, vanilla or pistachio syrup £ + 1.50

<b>ICED LATTE</b>	£ 3.5
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Add salted caramel, vanilla or pistachio syrup £ + 1.50

<b>MOCHA</b>	£ 3.5
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<b>HOT CHOCOLATE</b>	£ 3.5
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with whipped cream	£ 4
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with Cointreau or Frangelico	£ 6.5
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<b>TEA</b>	£ 2.5
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English Breakfast, Green Tea, Earl Grey

<b>ADD OAT MILK</b>	£ 0.60
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SICILIAN NQ





## Apéritif Specials



### Italicus Spritz

Italicus Rosolio di Bergamotto & Prosecco.

£9.50



### Italicus & Tonic

Italicus Rosolio di Bergamotto & Tonic

£9.50

## Gin Specials



### Malfy Gin Rosa G&T

Malfy Gin Rosa, Tonic & Pink Grapefruit Wheel.

£ 9.50/11



### Malfy Con Arancia G&T

Malfy Con Arancia, Tonic & Orange Wheel.

£ 9.50/11

Please Drink Responsibly. [drinkaware.co.uk](http://drinkaware.co.uk)

