



Antipasti

TAGLIERE SUNSHINE (2pp) (N) £ 20
Our chef will prepare a large board of antipasto with ham, cheese and veggies from Sicily served with bread basket

Sicilian Street Food

Arancini, Bruschetta and Sauté are not piping hot food. They will be served at the right traditional temperature as we serve in Sicily.

MR MOUNT ETNA (N) (A) £ 9.5

Volcanic shape Arancino with a melting heart of slow cooked ragu' and cheese served with our homemade tomato sauce and Parmesan on top

ARANCINO AL BURRO (N) £ 8.0

Stuffed with ham and cheese, served on homemade creamy basil pesto sauce and Parmesan on top.

ARANCINO PISTACCHIO (V)(N) £ 8.5

Arancino stuffed with creamy pistachio sauce and cheese served on homemade pistachio sauce with parmesan and pistachio flakes on top.

BRUSCHETTA SUNSHINE (V)(N) £ 7.0

Topped with a selection of Sicilian vegetables and cheese

CLAMS SAUTE' (A) £ 8.0

Sauté with clams, chili flakes, parsley and touch of Etna bianco white wine. Served with bruschetta bread



CAPONATA RUSTICANA (VE) (N) £ 7

Bruschetta with homemade Caponata Siciliana. Chopped aubergines, peppers, seasoned with olive oil, tomato sauce, pine nuts, celery, green olives, raisins and capers, in a sweet and sour sauce.

COLD STARTERS

CANNOLICCHI RICOTTA E PISTACCHIO (V)(N) £ 7.0

deep fried tube-shell filled with fresh Sicilian ricotta to dip in a savory pistachio pesto sauce.



VERDURE MISTE (VE)(N) £ 8.0

our chef will prepare a plate with fresh grilled marinated and salted vegetables of the day

ALICI MARINATE (N) £ 8.0

marinated Sicilian white anchovies with lemon, chili and parsley

Nibbles & Sides



NOCELLARA OLIVES (VE) £5.0

GARLIC BREAD (V) £5.5

FOCACCIA BASKET (V) £ 5.5



BREAD BASKET (VE) £5.5

Add balsamic and extra virgin olive oil +£1.5



“LA SICILIANA” SALAD (VE) £5.0

Rocket, dry tomatoes from Pachino, capers and black olives

PARMESAN MUSHROOMS(V) £ 5.5

Portobello mushrooms in a creamy truffle parmesan sauce



GARLIC PORTOBELLO (VE) £5.0

spicy salted portobello mushrooms with garlic and parsley

Mains & Pasta

GNOCCHI VONGOLE (A) £ 17

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

PUTTANESCA (A) £ 16

Pasta with anchovies, a touch of white wine, tomato pulp, Nocellara Etnea green olives, black olives, extra virgin olive oil, capers, garlic, parsley, basil, chilli

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 foundue.

TAGLIATELLE TRUFFLE PORTOBELLO(V) £ 17

with creamy portobello mushrooms, black truffle sauce topped with grated Sicilian pecorino.

PARMIGIANA SICILIANA(N)(V) £ 17

Layered aubergine slices with tomato sauce, eggs mozzarella and Parmesan

MONTALBANO ATE YOUR HEART(N)(V) £ 18

La Sicilia nel piatto: our special maxi ravioli filled with creamy sheep's ricotta and spinach in a homemade pistachio sauce topped with pistachio flakes.

GNOCCHI PESTO (N)(V) £ 1.

Homeamde creamy basil and peanuts pesto and parmesan on top

GNOCCHI ARRABBIATA (VE) £ 1.

With homemade perfect spicy cherry tomatoes sauce and basil

If not VEGAN add parmesan (V) + £1.5

SPICY VEGAN GIRASOLI (VE) £ 1

Ravioli filled with hummus, chillies, onions and turmeric with our homemade cherry tomato sauce and basil

If not VEGAN add parmesan (V) + £1.5

PASTA CON RICOTTA ALLA SICILIANA (V)(N) £ 16

With homemade tomato and ricotta sauce topped with fresh sicilian ricotta and pesto (basil and pinenuts)

LA SICILIANA - PIZZA FRITTA(N) £ 11

Small fried calzone filled with ham and cheese topped with homemade tomato sauce, and parmesan. Served with aubergines parmigiana and caponata the two most popular s la summ r's sides

COLD MAINS

SUMMER SALAD (V)(N) £ 14

our chef will prepare a big salads with rockets, cucumber, tomatoes, marinated vegetable of the day, mini mozzarella balls topped with basil pesto

EXTRA

Add Parma Ham £3.5 Add Mushrooms (VE) £1.5

Add Oil&Balsamic £1.5 Add Parmesan (V) £1.5

Add Pesto (V) £1.5 Add Anchioves £3.5

Add Clams £3.5 Add Salame £2.5

Bottomless Bunch

Sunday to Friday ANY TIME. Saturday up 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

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

Really sorry, we can't serve guests with SEVERE allergies. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

(N) Contains Nuts (V) Vegetarian (VE) Vegan (A) Contains Alcohol



Sweet Life

SICILIAN SHARING BOARD (N) £ 20

A selection of our most popular cakes and pastries

PISTACHIO CAKE (V)(N) £ 7

Sponge cake with several layers of pistachio cream topped with pistachio glaze

TREVELI CHOCOLATE (V) (N) £ 7

Sponge cake with three layers of white, milk and dark chocolate mousse topped with a rich chocolate glaze and the finest chocolate pencils.

TIRAMISÙ - CLASSIC (V) (N) £ 7

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

HER MAJESTY: IL CANNOLO (V) (N) £6

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 (similar to custard)
- ✦ **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 (
- ✦ **Crema&Nutella**=Nutella with homemade crema pasticciera (similar to custard)
- ✦ **Sicilian NQ special**=Homemade pistachio, chocolate and pasticciera cream
- ✦ **Gelato**=Two scoops of gelato of your choice

CASSATINA (V) (N) £ 5.5

Round sponge cake layered with sweet ricotta cream, with a shell of marzipan and topped with candied fruit. It's rich and beautiful, each one different in colours and decorations

Sweet Life

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 white

COPPA DELLA CASA (V) £ 8.5

Full cup of gelato topped with a cannolicchio shell on top

Sweet Life (VEGAN)

DOLCE VEGANO DEL GIORNO(VE) £ 7

Please ask our staff more details about the vegan dessert available today



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