



Antipasti


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
Volcanic shape Arancino with a melting heart of slow cooked ragu' and cheese served with our homemade tomato 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 SALMONE (N) £ 9.0
Arancino stuffed with salmon and cheese served on homemade bechamel sauce and parmesan on top.


 **ARANCINO ARTICHOKE (N) (VE)** £ 8.0
Stuffed with Artichokes purée and garden peas, served on our homemade tomato sauce

 **CAPONATA RUSTICANA (VE) (N)** £ 8.5
chopped aubergines, peppers, seasoned with olive oil, tomato sauce, pine nuts, celery, green olives, raisins and capers, in an agrodolce sauce with bruschetta bread.

Nibbles & Sides

 **NOCELLARA OLIVES (VE)** £ 5.5
FOCACCIA BASKET (V) £ 6.5

 **BREAD BASKET (VE)** £ 5.5
Add balsamic and extra virgin olive oil + £ 1.5

 **CHIPS (VE) with oregano salt** £ 4.5
Add parmesan and parsley (V) + £ 1

"LA SICILIANA" SALAD (V) £ 5.5
Rocket, cherry tomatoes, aubergines, ricotta salata

PARMESAN MUSHROOMS (V) £ 5.5
Portobello mushrooms in creamy truffle parmesan sauce

 **GARLIC PORTOBELLO (VE)** £ 5.0
spicy salted portobello mushrooms with garlic and parsley

EXTRA

Add Oil & Balsamic £ 1.5

Add EVO Oil £ 1.0

Ketchup £ 1.5

Mayo £ 1.5

Spicy Mayo £ 1.5

Mains & Pasta

GNOCCHI VONGOLE (A) £ 17
Potatoes gnocchi 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

BUTTANESCA (A) £ 17
Pasta with anchovies, a touch of white wine, tomato pulp, Nocellara Etna 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 fondue.

PORTOBELLO (V) (A) £ 17
Pasta with creamy portobello mushrooms and truffle sauce, topped with grated Sicilian truffle pecorino

GNOCCHI PESTO (N) (V) £ 15
With homemade creamy basil pesto and parmesan on top

GNOCCHI ARRABBIATA (VE) £ 15
With homemade perfect spicy cherry tomatoes sauce and basil
If not VEGAN add parmesan (V) + £ 1.5



PARMIGIANA SICILIANA (N) (V) £ 16
Layered aubergine slices with tomato sauce, eggs mozzarella and Parmesan

LA SICILIANA - PIZZA FRITTA (N) £ 17
Small fried calzone filled with ham and cheese topped with homemade tomato sauce, and parmesan. Served with parmigiana siciliana on the side.

LA BOMBA AL PISTACCHIO (N) £ 16
Fried pizza ball filled with cheese and creamy pistachio sauce. Served with mortadella (Italian sausage) on a pistachio's sauce.
(V) without MORTADELLA

EXTRA

Add Parma Ham £ 3.5

Add Prawns £ 4.5

Add Clams £ 4.5

Add Salame £ 3.5

Add Mortadella £ 3.5

Add Mushrooms (VE) £ 2.5

Add Ricotta Salata (V) £ 1.5

Add Parmesan (V) £ 1.5

Add Pesto (V) £ 1.5

If you suffer from an intolerance or small food allergy, 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) £ 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 layered coffee, 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

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

SICILIAN TRIS (N) £ 6

Mix of 3 Sicilian Cannolicchi: gianduia (hazelnuts and cacao) pistachio and crema pasticciera.

COPPA DELLA CASA (V) £ 8.5

Full cup of gelato topped with a cannolicchio shell on top

BABA' NAPOLETANO (V) £ 6

The most famous Neapolitan dessert in the world. Soft spongy dough filled with pistachio cream.

Top with Dark Rhum + £1

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 500ML £ 35

Homemade LIMONCELLO BOTTLE 250ML £ 18

Homemade LIMONCELLO SHOT £ 4.5

AMARO AVERNA £ 5

GRAPPA INVECCHIATA £ 5.5

CAFFÈ CORRETTO with GRAPPA £ 6.5

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



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

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

Digestifs

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

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



Soft Drinks

COCA COLA	£ 4
DIET COKE	£ 4
HOMEMADE SICILIAN LEMONADE	£ 4
LIMONCELLO SICILIAN LEMONADE	£ 6

STILL WATER 330ML	£ 2.5
Still or Sparkling	

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

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

CATANIA'S CRUSH	£ 6
Orange juice, cranberry juice, passionfruit syrup, fresh lemon juice	

VIRGIN PIÑA COLADA	£ 6
Pineapple juice, coconut puree, lime juice	

Coffees

ESPRESSO	£ 1.8
DOUBLE ESPRESSO	£ 2.7
EXTRA SHOT ESPRESSO	£ 1.2

ESPRESSO CORRETO with Baileys	£ 5.5
--------------------------------------	-------

ESPRESSO CORRETO with Frangelico	£ 5.5
---	-------

ESPRESSO CORRETO with Grappa	£ 6.5
-------------------------------------	-------

MACCHIATO	£ 2.7
------------------	-------

ITALIAN CAPPUCCINO	£ 3.5
---------------------------	-------

FLAT WHITE	£ 3.2
-------------------	-------

BLACK AMERICANO	£ 2.5
------------------------	-------

WHITE AMERICANO	£ 2.7
------------------------	-------

CAFFÈ SHAKERATO	£ 3.2
------------------------	-------

LATTE	£ 3.2
--------------	-------

Add salted caramel, vanilla or pistachio syrup £ + 1.50

ICED LATTE	£ 3.5
-------------------	-------

Add salted caramel, vanilla or pistachio syrup £ + 1.50

MOCHA	£ 3.5
--------------	-------

HOT CHOCOLATE	£ 3.5
----------------------	-------

with whipped cream	£ 4
--------------------	-----

with Cointreau or Frangelico	£ 6.5
------------------------------	-------

TEA	£ 2.5
------------	-------

English Breakfast, Green Tea, Earl Grey

ADD OAT MILK	£ 0.60
---------------------	--------

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

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

