



# **Buon Natale**

# Mains & Pasta



# TAGLIERE SUNSHINE (2pp) (N)

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 Saute' are not piping hot food. They will be served 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 tomato sauce and Parmesan on top served our homemade with

#### ARANCINO PISTACCHIO (V)(N) £, 8.5

Stuffed with pistachio sauce and cheese, served on homemade pistachio sauce and Parmesan on top.

### TRUFFLE PARMESAN CANNOLICCHI (V)(N)

deep fried tube-shell filled with parmesan cream to dip in a truffle mushrooms sauce

## BRUSCHETTA SUNSHINE (V)(N)

£ 7.5

Topped with a selection of Sicilian vegetables and cheese

Vegan version without cheese available

#### CLAMS SAUTE' (A)

£. 8.0

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

#### ALICI MARINATE (N)

£ 8.0

marinated Sicilian white anchiovies with lemon, chili and parsley

#### **VERDURE MISTE (VE)(N)**

**OLIVES (VE)** 

GARLIC BREAD (V)

GARLIC FOCACCIA (V)

€, 8.0

£5.0

£5.5

£ 6.5

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

# Nibbles & Sides

FOCACCIA BASKET (V)	£5.5
BREAD BASKET (VE) Add balsamic and extra virgin olive oil +£1.5	£ 5.5
"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	
<b>GARLIC PORTOBELLO (VE)</b> spicy salted portobello mushrooms with garlic and parsley	£5.0

SPAGHETTI VONGOLE (A) clams, chili

parsley and touch of Etna

bianco white

**PUTTANESCA (A)** 

£ 16.0

Pasta with tomato sauce, capers, a touche of chopped anchovy fillets, green olives, black olives, extra virgin olive oil, garlic, parsley, basil, chilli

# PISTACCHIOSA (N)

₹.17.5

Tagliatelle with pistachio pesto creamy sauce and pistachio mortadella (cured ham with pistachio) topped with pistachio flakes

#### TAGLIATELLE RAGÙ SICILIANO (A)(N)

Our special homemade sauce slow cooked Sicilian ragu' (beef and pork) with a touch of nero d'avola wine topped with bechemel and parmesan.

#### MONTALBANO ATE YOUR HEART(N)(V)

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.

### TAGLIATELLE TRUFFLE PORTOBELLO(V)

£ 17.5

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

### SPAGHETTI AL SUGO (N)(V)

£, 16.0

with homemade tomato sauce, bechimel, basil and pinenuts pesto and parmesan

## PARMIGIANA SICILIANA(N)(V)

£ 15.0

with Lavered aubergine slices tomato sauce, mozzarella and Parmesan.

#### GNOCCHI PESTO (N)(V)

£, 15.0

Homeamde creamy basil and peanuts pesto and parmesan on top

# **GNOCCHI ARRABBIATA (VE)**

£ 15.0

€, 50

With homemade perfect spicy cherry tomatoes sauce and

If not VEGAN add parmesan (V) + £1.5

# **EXTRA**

Add Parma Ham £3.5 Add Mushrooms (VE) £1.5
2 1 2 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2
Add Mortadella £3.5 Add Parmesan (V) £1.5
Add Clams £3.5 Add Oil&Balsamic £1.5
Add Anchioves $f$ 3.5 Add Basil Pesto (V) $f$ 1.5
Add Ricotta £2.5 Add Pistachio Sauce (V) £
Add Ragu' Siciliano £4 Add Tomato Sauce (VE) £

# Bottomless Brunch

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

£ 40 + PROSECCO

+ APEROL SPRITZ + PROSECCO + LIMONCELLO

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

Be aware we do not serve guests with any of kind allergies (mild or severe) or any intollerance

# **Buon Natale**



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# Sweet Life

# SICILIAN SHARING BOARD (V)(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 layered coffee, with mascarpone cream, topped with cacao

### HER MAJESTY: IL CANNOLO

£6

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

- ❖ RICOTTA(V)(N):Sweet ricotta with pistachio flakes
- **BIANCO(V)(N):** Pasticciera (similar to custard)
- ❖ PISTACHIO (V)(N)
- **❖ NERO (V)(N):** Chocolate
- Some of the cannoli can be served vegan ask the staff

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

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

- \* SICILIAN NQ SPECIAL (V)(N):pistachio, chocolate, pasticciera (similar to custard)
- \* RICOTTA&NUTELLA(V)(N)
- \* PISTACHIO (V)(N)
- ❖ GELATO (V)(N): 2 scoops of your choice

## CASSATINA (V) (N)

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 (VE)(N)

£6 Gianduia Sicilian cannolicchi. Mix of three (chocolate and hazelnut), pistachio and white

# COPPA DELLA CASA (V)(N)

£, 8.5

Full cup of gelato topped with a cannolicchio shell on top (VE)

It's Vegan when you choice the Vegan gelato flavour