




Sicilian
NO

ITALIAN
RESTAURANT & BAR
PATISSERIE

FESTIVE MENU



 Certified by the Italian Government for Authenticity, Tradition, and Culinary Excellence

ANTIPASTI

UOVO AL TARTUFO

£10.5

Crispy fried egg resting on a velvety black truffle cream sauce, with rich earthy aromas in every bite.

PARMIGIANA SICILIAN NQ

£11.5

Aubergines parmigiana is one of the most famous and beloved Sicilian recipes. It is a dish made with fried melanzane (aubergines) that are baked in the oven with tomato sauce, basil, garlic and cheese.

ARANCINO VULCANO AL RAGU

£12.5

A volcanic-shaped arancino filled with a molten core of slow-cooked Sicilian ragù, finished with a rich ragù topping and creamy Parmesan fondue.

CAPONATA CATANESE

£11.5

Traditional Catanese caponata enriched with delicate shavings of Modica IGP chocolate, creating a unique sweet/savory balance.

SAUTÉ DI COZZE E VONGOLE ALLA SICILIANA

£13.5

Sautéed mussels and clams in a fragrant garlic and white-wine broth, finished with fresh parsley and a touch of Mediterranean warmth.

MAINS & PASTA

LASAGNA AL PISTACCHIO

£28.0

Vegetarian lasagna layered with Sicilian pistachio cream, béchamel and selected cheeses, baked until golden and fragrant.

RAVIOLI SEAFOOD

£26.5

Fresh seafood ravioli filled with scallops and chives, served with sautéed tomato fillets, spicy clams and mussels.

TRUFFLE PORTOBELLO & STRACCIAZZA

£22.5

Tagliatelle in a creamy portobello & black truffle sauce, topped with vegan truffle cheese and finished with vegan white Stracciatza.

GNOCCHI GORGONZOLA E NOCI

£23.5

Potato gnocchi coated in a velvety Gorgonzola sauce, topped with walnuts for a perfect balance of creaminess and crunch.

 *Vegan option available*

INVOLTINI ALLA NORMA

£22.5

Oven-baked pasta alla Norma: spaghetti wrapped in a thin slice of fried aubergine, baked to perfection and topped with rich tomato sauce and grated ricotta salata.

NIBBLES & SIDES

GARLIC FLAT BREAD

£9.0

Roman-style pinsa topped with garlic cream and Parmesa.

MIXED BREAD AND FOCACCIA BASKET

£7.5

With balsamic and extra virgin olive oil.

INSALATA MEDITERRANEA

£8.5























Fresh salad with avocado, tomatoes, red onions and rocket, dressed with extra virgin olive oil and a touch of lemon.

PEPERONI GRATINATI

£9.5

Oven-baked peppers topped with a crunchy Parmesan and herb crumb, finished with extra virgin olive oil for a rich, savoury flavour.

EXTRAS - ADD ANY OF THE EXTRAS TO ANY DISH YOU LIKE!

Clams 	£4.0	Mushrooms  	£2.5	Ragù Siciliano  	£5.0
Mussels 	£4.0	Parmesan  	£1.5	Pistachio Pesto  	£3.5
Basil Pesto  	£2.0	Melted Mozzarella  	£3.0	Tomato Sauce  	£2.5
Pistachio Sauce  	£4.0	Melted Vegan Cheese  	£3.5	Vegan Cheese  	£3.5

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

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

 **Contains Nuts**  **Vegetarian**  **Vegan**  **Contains Alcohol**

DOP - Denominazione d' Origine Protetta (Protected Designation of Origin) - Guarantees that it is produced, processed, and packaged in a specific geographical zone and according to tradition.

DOC - Denominazione di Origine Controllata (Controlled Designation of Origin) - Indicates that the product has met specific quality standards and is produced using traditional methods within a designated region.

SWEET LIFE

SICILIAN PISTACHIO CHEESECAKE £9.0

Sicilian-style ricotta cheesecake with a creamy pistachio layer, combining delicate sweetness with authentic Sicilian flavours.

NUTELLOTTA £8.0

A rich and creamy Nutella cake topped with chocolate curls for the ultimate chocolate indulgence.

TIRAMISÙ CON GELATO £10.0

Ladyfingers biscuits soaked in espresso coffee layered with mascarpone cream, topped with cacao and vanilla gelato.

 *Vegan option available*

VEGAN PARADISE £10.0

Vegan chocolate brownie with roasted hazelnuts served with a spoonful of vegan tiramisu on the side.

DOUBLE CROSTATA DELLA MAMMA £10.0

A multi-cereal tart filled with elderberry and raspberry jam paired with a Bakewell-style cherry tart topped with almonds.

BABA NAPOLETANO CON RUM SHOT £11.5

Traditional Neapolitan babà soaked in syrup, paired with velvety white cream and served with a shot of rum to pour to taste.

HER MAJESTY: IL CANNOLO £6.0

The most famous Sicilian dessert in the world. Tube shaped crunchy pastry filled with Sweet ricotta with pistachio flakes.

 *Vegan option available*

Extra scoop of ice-cream

£3.0

COFFEES

ESPRESSO  £2.5

DOUBLE ESPRESSO  £3.0

ESPRESSO CORRETTO with Baileys £10.0

ESPRESSO CORRETTO with Frangelico £10.0

ESPRESSO CORRETTO with Grappa £12.0

MACCHIATO £3.5

ITALIAN CAPPUCCINO £4.5

FLAT WHITE £4.5

BLACK AMERICANO £4.0

WHITE AMERICANO £4.5

CAFFÈ SHAKERATO £5.0

LATTE £4.5

ICED LATTE shakerato £5.5

MOCHA £5.0

HOT CHOCOLATE £4.5

With Cointreau or Frangelico £10.0

TEA - POT £6.0

English Breakfast, Green Tea

TEA - CUP £4.0

ADD OAT MILK  complimentary

ADD SYRUP £1.0

SOFT DRINKS

COCA COLA - Glass £5.0

DIET COKE - Glass £5.0

SODA WATER - Glass £3.0

HOMEMADE SICILIAN LEMONADE £6.0

JUICE £5.5

Pineapple, Orange or Cranberry

HOMEMADE SICILIAN ICED TEA £7.0

Green tea, Passion fruit, Lime

VIRGIN PIÑA COLADA £8.0

Pineapple, Coconut, Lime

SPARKLING - San Pellegrino (500ml) £5.0

STILL WATER - Acqua Panna (500ml) £5.0

DIGESTIFS

HOMEMADE LIMONCELLO  - Bottle 250ml £32.0


LIMONCELLO  - Double £8.0

PISTACHIO LIQUEUR - Bottle 250ml £40.0

PISTACHIO LIQUEUR - Double £10.0

FRANGELICO  - Double £8.0

GRAPPA  - Double £10.0

AMARETTO  - Double £10.0

BAILEYS - Double £8.0

PROSECCO

PROSECCO^{DOC} EXTRA DRY MILLESIMATO 

Flute £7.5

Bottle £26.5

BOTTLED BEER

MESSINA  - 500ml

£9.5

MORETTI  - 330ml

£6.0

SICILIAN HOUSE WINE

	125ml	175ml	250ml	BOTTLE
BIANCHI & ROSÉ				
PINOT GRIGIO, IGP TERRE SICILIANE	£6.5	£8.3	£9.0	£25.0
ROSE NERELLO MASCALESE, IGP TERRE SICILIANE	£6.5	£8.3	£9.0	£25.0
ROSSI				
MERLOT, IGP TERRE SICILIANE	£6.6	£8.2	£9.2	£26.0
NERO D'AVOLA, CANTINE FINA: ORGANIC DOC 	£7.0	£8.5	£9.5	£27.0

SICILIAN WINES BY BOTTLE

BIANCHI

GRILLO, CANTINE FINA: SICILIA-ORGANIC^{DOC}  £34.8

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

CHARDONNAY, CANTINE FINA:
SICILIA-ORGANIC^{DOC}  £34.4

The grapes that make this wine are harvested in two stages. The first takes place on the vines of a nature reserve on the seafront and at sea level, where the sandy soil and sea breeze give the wines intense sapidity. The second harvest comes from 300 metres above sea level and is slightly earlier in order to obtain richer aromas, freshness and crisp acidity.

ROSSI

SYRAH CANTINE FINA: SICILIA-ORGANIC^{DOC}  £36.0

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, FEUDI BRANCIFORTI DEI BORDONARO:
SICILIA-ORGANIC^{DOC}  £37.5

Undisputed prince of Sicilian viticulture since ancient times. Bred according to practices that respect environmental sustainability, the grapes from this vineyard grown around 300m above sea level are harvested manually at the beginning of autumn.

SICILIAN NQ SIGNATURE COCKTAILS

SICILIAN MEDICINE £10.5

Bourbon, triple sec, lemon juice, lime juice, honey syrup, ginger, soda

MAFIOSO  £9.5

Cognac, pear liqueur, peachtree liqueur, lemon juice, honey syrup, soda

SEX ON THE SICILIAN BEACH £10.0

Vodka, raspberry liqueur, limoncello, orange juice, cranberry juice

SICILIAN LIFE £10.3

Gin, triple sec, aperol, lemon juice, bitters, sugar syrup

LIMONCELLO BRAMBLE  £10.0

Gin, raspberry liqueur, limoncello, lemon juice, sugar syrup

SICILIAN MARGARITA £10.3

Tequila, triple sec, campari, orange juice, lime juice, sugar syrup

COCKTAILS

NEGRONI £10.0

APEROL/LIMONCELLO SPRITZ  £10.0

ITALICUS/CYNAR SPRITZ  £10.0

CAMPARI SPRITZ £10.5

ESPRESSO MARTINI £10.0

MARTINI/DIRTY MARTINI £9.5

GIN & TONIC  £9.0

PORN STAR MARTINI £11.0

RASPBERRY DAIQUIRI £10.0

WHISKEY SOUR (AMARETTO, WHISKY) £11.0

LONG ISLAND ICE TEA £11.0

COSMOPOLITAN £9.5

OLD FASHIONED £10.5

PINACOLADA £11.0

MALFY BLOOD ORANGE GIN & TONIC  £11.5

MALFY PINK GRAPEFRUIT GIN & TONIC  £11.5

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