



Sicilian
NO

ITALIAN
RESTAURANT & BAR
PATISSERIE

M E N U



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

ANTIPASTI TO SHARE

SICILIAN STREET FOOD BOARD Ve N - 2pp **£22.0**

Our chef will prepare a large sharing board based on the daily availability of typical Sicilian street food items with different arancinetti (truffle, aubergines, artichokes, pesto, etc) paired with sauces, caponata bruschetta, parmigiana and aubergine crocchettas.

SICILIAN STREET FOOD

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

TRANCIO DI PIZZA Ve N **£9.0**

We use the original blend of flour: wheat flour, rice flour, soy flour and dried mother yeast. Served with tomato sauce, mozzarella and parmesan - add any extras you like!

Ve *Vegan option available*

MR MOUNT ETNA Ve N A **£9.5**

Volcanic shape Arancino with a melting heart of slow cooked famous ragù siciliano, served on our homemade tomato sauce and topped with Parmesan.

ARANCINO PISTACHIO Ve N **£9.0**

Risotto ball stuffed with spinach in a creamy homemade pistachio sauce topped with pistachio granella^{DOP}.

TRUFFLE CANNOLICCHI Ve N **£8.5**

Deep fried tube-shell filled with fresh stracciatza cheese to dip in a creamy truffle mushroom sauce.

BRUSCHETTA SUNSHINE Ve N **£7.5**

With fresh chopped tomatoes and basil pesto.

CLAMS SAUTÉ N A **£9.0**

Clams sautéed with chilli flakes, parsley and touch of Etna bianco white wine. Served with bruschetta bread.

CAPONATA CATANESE Ve N **£8.5**

Traditional Catanese-style caponata made with slow-cooked aubergines, celery, onions, olives and capers, gently balanced in a classic sweet-and-sour sauce. A timeless Sicilian dish, served at room temperature.

NIBBLES & SIDES

GARLIC BREAD Ve N **£6.5**

GARLIC FOCACCIA Ve N **£7.0**

FOCACCIA BASKET Ve N **£5.5**

BREAD BASKET Ve N **£5.0**

Add balsamic and extra virgin olive oil +£1.5.

TOMATO SALAD Ve N **£5.5**

Rocket, tomatoes and onions, extra virgin olive oil^{DOP}.

TRUFFLE MUSHROOMS Ve N **£6.5**

Portobello mushrooms in a creamy truffle sauce.

GARLIC PORTOBELLO Ve N **£6.0**

Spicy salted portobello mushrooms with garlic and parsley.

MAINS & PASTA

SPAGHETTI VONGOLE N A **£18.5**

With clams, chilli flakes, parsley and touch of Etna bianco white.

CANNELLONI ALLA SICILIANA Ve N **£18.0**

Baked cannelloni filled with fresh ricotta^{DOP} and spinach in a tomato and béchamel homemade sauce.

PARMIGIANA SICILIAN NO Ve N **£17.0**

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.

PEPATA DI COZZE ALLA MESSINESE N **£18.0**

A dish from the city of my father, Corrado. It is a traditional recipe of Sicilian seafood cuisine and in general of all of Southern Italy. Mussels with black pepper and fillets of tomatoes. Served with bruschetta bread.

PISTACCHIOSA Ve N **£18.0**

Pasta with homemade creamy pistachio pesto^{DOP} sauce topped with pistachio granella^{DOP}.

RAVIOLI DI CAPELANTE ALLO ZAFFERANO N **£22.0**

Ravioli filled with scallops and chives in a homemade creamy saffron sauce.

SPAGHETTI AL SUGO Ve N **£16.0**

The most classic Italian pasta dish. Prepared with homemade tomato sauce topped with homemade creamy sauce plus basil and pine-nuts pesto.

MONTALBANO ATE YOUR HEART Ve N **£21.0**

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

TAGLIATELLE TRUFFLE PORTOBELLO Ve N **£18.0**

Served with creamy portobello mushrooms & black truffle sauce topped with grated black truffle cheese.

SPAGHETTI AL RAGÙ SICILIANO Ve N **£18.5**

Served with our special slow cooked Sicilian ragù topped with cheesy cream sauce.

GNOCCHI PESTO Ve N **£16.5**

Basil pesto is originally from Genova (Italy). This is a classic Sicilian recipe made with homemade creamy basil and pine-nuts pesto.

PINSA PIZZA Ve N **£18.0**

We use the original blend of flour: wheat flour, rice flour, soy flour and dried mother yeast.

It comes with tomato sauce, mozzarella and parmesan - and add as many extras as you like!

Ve *Vegan option available*

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

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

N Contains Nuts Ve Vegetarian Ve Vegan A 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 SHARING - 2pp £22.0

A selection of our most popular cakes and pastries.

 *Vegan option available*

PISTACHIO CAKE £8.0

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

TREVELI CHOCOLATE £7.5

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 £8.0

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

PISTACHIO TIRAMISÙ £8.5

Ladyfingers biscuits soaked in espresso coffee and layered with mascarpone pistachio cream.

VEGAN TIRAMISÙ £7.5

Ladyfingers biscuits soaked in espresso coffee and layered with vegan cream and topped with cacao powder.

PISTACHIO PROFITEROLES £8.0

Bignè filled with cream in a delicious pistachio pastry chef cream.

CHOCOLATE PROFITEROLES £7.5

Bignè filled with cream in a delicious chocolate pastry chef cream.

CHOCOLATE BROWNIE £7.5

Vegan chocolate brownie with roasted hazelnuts served with vegan pastry cream on the side.

CROSTATA DELLA MAMMA £7.0









Multi-cereal tart with Elderberry and Raspberry jam served with pastry cream on the side.

SICILIAN TRIS £7.0

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

HER MAJESTY: IL CANNOLO £8.0

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

- **RICOTTA**   : Sweet ricotta with pistachio flakes
- **BIANCO**   : Pastry cream
- **PISTACHIO**  
- **NERO**   : Chocolate

COPPA DELLA CASA £8.5

Full cup of gelato (or granita) topped with a cannolicchio shell.

 *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

PIÑA COLADA £11.0

MALFY BLOOD ORANGE GIN & TONIC  £11.5

MALFY PINK GRAPEFRUIT GIN & TONIC  £11.5

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