

Antipasti

TAGLIERE SUNSHINE (2 people) 🔊 🕮

£ 24.5

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 (A) (1) (2) (10) (2)

£, 8.5

Our most popular arancino: stuffed with slow cooked beef and pork ragù and cheese, served with our homemade tomato sauce and Parmesan on top

ARANCINO SPINACH (V) N

£, 8

Stuffed with spinach and cheese, served on pepper purée

ARANCINO AL BURRO (N) (III) (S)

£ 8

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

MUSHROOM VOLCANO (V) (S) (III)

£. 8.5

Volcanic shaped Arancino stuffed with mushrooms and cheese, served on homemade creamy sauce and Parmesan on top

ARANCINO ARTICHOKES (VE)

£. 8.5

Stuffed with artichoke purée and garden peas, served on our homemade tomato sauce and aubergines

. Nibbles and sides

NOCELLARA OLIVES (VE)

£, 4

FOCACCIA BASKET (V) N

£ 5.5

CHIPS (VE) with oregano salt

£ 4

Add parmesan and parsley 1 (V) + 50p

SIDE SALAD (VE)

£, 4.2

BREAD BASKET (VE)

£, 4

With oregano and extra virgin olive oil

Pasta and mains

TRINACRIA N 6 6 6 1

£ 16

Trinacria is the ancient name of Sicily. It means "three pointed" and recalls the shape of the island, which resembles a triangle. Ravioli filled with swordfish in a fresh cherry tomatoes sauce, black olives, capers and basil

GNOCCHI ALLA SICILIANA (V) 🔊 🕮

£, 14.8

Also called "Norma", potato gnocchi with aubergines is typical of Sicilian cuisine, from Catania. Homemade tomato sauce, aubergines, grated ricotta salata cheese and basil

TAGLIATELLE RAGÙ (A) 👚 🔊 🕮 😨

 f_{1} 16.5

Our special homemade slow cooked Sicilian ragù (beef and pork) with a touch of Nero d'Avola wine and Parmesan on top

TAGLIATELLE PORTOBELLO (VE)

With Portobello mushrooms, garlic, extra virgin olive oil and parsley

GNOCCHI PESTO (V) **№** (b) **№**

£ 13.8

With homemade creamy basil pesto and Parmesan on top

PARMIGIANA (V) N (b) (c)

f, 13.5

Layered aubergine slices with tomato sauce, mozzarella and

PANZEROTTO SICILIANO 🕥 🕮

£, 12.5

Filled with ham and mozzarella, topped with homemade tomato sauce and Parmesan

SPICY VEGAN GIRASOLI (VE) 🕲 🔊

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

GNOCCHI ARRABBIATA (VE)

£, 12.5

With our homemade extra spicy tomato sauce

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



Dessert Drinks

£ 3

£ 3

£, 1.9

Queet Sice

COPPA DELLA CASA (V) (S) (III) (S)

filled with gelato flavours of your choice

Full cup of gelato topped with a cannolicchio shell on top

Worldwide star: "La brioche Siciliana". Sweet brioche bun

GELATO BRIOCHE COL TUPPO (V) N (1)

Sweet Lye	Ljesseu Ljunks
SICILIAN SHARING BOARD © @ @ £ 20 A selection of our most popular cakes and pastries	AFFOGATO AL CAFFÈ (V) (f) £ 5 Scoop of gelato of your choice topped with hot espresso
SETTEVELI PISTACHIO (V) ® ® ® £ 7 Setteveli cake is very famous back home in Sicily. "Setteveli" means seven veils, seven layers of pistachio cream SETTEVELI CHOCOLATE (V) ® ® ® £ 7 Setteveli cake in surre formers health home in Sicily. "Setteveli"	AFFOGATO AL BAILEYS (V) (18) £ 7 Scoop of gelato of your choice topped with hot espresso and Baileys
Setteveli cake is very famous back home in Sicily. "Setteveli" means seven veils, seven layers of chocolate and hazelnut cream CASSATINA (V) © © © © £ 7 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 DELIZIA VEGANA (VE) © £ 7 Our delicious vegan tart option. Tart with apricot jam and pasta di mandorla (Sicilian soft almonds pastry with almonds from Avola)	Digestifs and Coffee HOMEMADE LIMONCELLO BOTTLE £ 10 HOMEMADE LIMONCELLO £ 4 AMARO AVERNA £ 5 GRAPPA £ 6.5 AMARETTO DI SARONNO £ 5.5 Coffee and Soft Drinks
ARANCINO NUTELLA (V) \bigcirc	CAFFÈ CORRETTO with GRAPPA DELL'ETNA £ 6 ESPRESSO £ 1.8
PISTACHIO BRIOCHE COL TUPPO (V) © @ © £ 7 Sweet brioche bun filled with Nutella and pistachio cream HER MAJESTY: IL CANNOLO (V) © @ © £ 5.8 The most famous Sicilian dessert in the world. Tube shaped crunchy pastry filled with sweet ricotta cream from Sicily, topped with chopped pistachios	Add an extra shot for £1.20ITALIAN CAPPUCCINO£ 2.8LATTE£ 2.6FLAT WHITE£ 2.6AMERICANO£ 2.5MOCHA£ 2.6HOT CHOCOLATE£ 2.6
CANNOLICCHIO ALLA RICOTTA (V) © @ @ £ 3.4 A smaller version of our Her Majesty. Filled with sweet ricotta cream, topped with chopped pistachios	TEA £ 2 English Breakfast or Green Tea GALVANINA is organic and made with natural spring water
SICILIAN TRIS © (1) © (2) £ 6 Mix of three Sicilian cannolicchi. Gianduia (chocolate and hazelnut), pistachio and lemon	coming from an Ancient Roman source! GALVANINA Sicilian Lemonade or Blood Orange
COPPA DELLA CASA (V) (N) (m) (6)	_

COKE / DIET COKE

SPRING WATER

Still or Sparkling

Pineapple, Orange or Cranberry

JUICE

£ 8.5



PROSECCO DOC EXTRA DRY MILLESIMATO

Flute

Bottle

£7.00

£26.50



ALHAMBRA

£6.20 Pint / £3.20 Half

MORETTI

330ml £4.00

EXCLUSIVE SICILIAN HOUSE WINE BY GLASS

BIANCHI	125ml	175ml	250ml	RUSSI	125ml	175ml	250ml
GRILLO, DOC	£6.00	£7.50	£8.00	CORVO ROSSO, DOC	£6.50	£7.00	£8.50
CATARATTO, DOC	£6.50	£7.50	£8.50	NERO D'AVOLA, DOC	£6.50	£8.00	£9.00

OUR SELECTION OF SICILIAN WINES BY BOTTLE

BIANCHI

ROSSI

GRILLO DOC

NERO D'AVOLA, IGT

£28.90

£33.90

western Sicily, this straw-yellow white wine Sicily and it's one of Italy's most important reveals wonderful citrus tones and floral notes

Vinified from the grape variety Grillo typical of Nero d'Avola is the most important red wine grape in indigenous varieties. It's named after Avola in the far south of Sicily, land of white beautiful sunny white beaches. Nero D'Avola is a strong, full-bodies fruity wines.

CORVO BIANCO, IGT

£34.60

Corvo Bianco, a classic Sicilian wine, is produced from MERLOT SICILIANO, IGP £33.60 Sicilian vines cultivated on warm, sunny hills. Merlot is a dry, medium-to full-bodied wine with Mediterranean and rich in the island's scents it is a moderate acidity, and soft but present tannins.

harmonious, versatile white wine with lots of character.

This wine is ruby red in colour with purple hues

OUR SELECTION OF ITALIAN WINES BY BOTTLE

MONTEPULCIANO £26.80 SAUVIGNON £25.50



CLASSIC

NEGRONI	£ 8.00
APEROL SPRITZ	£ 7.50
ESPRESSO MARTINI	£ 7.50
GIN&TONIC	£.8.50
PORN STAR MARTINI	£.8.50
DAIQUIRI (RAPBERRY, STRAWBERRY, PEACH)	£ 8.50
WHISKEY SOUR (AMARETTO, GIN, VODKA, RHUM)	£ 7.50
LONG ISLAND ICE TEA	£ 9.50
COSMOPOLITAN	£ 8.00
OLD FASHIONED	£ 8.00
PINACOLADA	£ 8.50

SIGNATURE

SICILIAN MEDICINE	£8.50
Bourbon, triple sec, lemon juice, lime juice, honey syrup, ginger, aqua faba, soda	
MAFIOSO	£8.00
Cognac, pear liqueur, peachtree liqueur, lemon juice, honey syrup, soda	
SEX ON THE SICILIAN BEACH	£9.50
Vodka, raspberry liqueur, limoncello, orange juice, cranberry juice	
SICILIAN LIFE	£8.50
Gin, triple sec, aperol, lemon juice, bitters, sugar syrup	
LIMONCENLLO BRAMBLE	£9.00
Gin, raspberry liqueur, limoncello, lemon juice, sugar syrup	
SICILIAN MARGARITA Tequila, triple sec, campari, orange juice, lime juice, sugar syrup	£9.00

