



ANTIPASTI

NIBBLES TO SHARE

OLIVE SICILIANE £3.50 (VG) (GF)

Large Sicilian Green Olives (Stone In) Dressed in Salmorigghiu

PANE E OLIO £3.50

Freshly Baked Sourdough Bread from Waters Edge Bakehouse, Disley Served with a Selection of Sicilian EVOO

FOCACCIA CU L'AGGHIA £4.50 (VG)

Focaccia Bread Baked with Fresh Garlic, Rosemary, Sicilian Sea Salt & EVOO

PANIELLI SICILIANI £5.50 (VG) (GF)

Deep Fried Chickpea Fritters, Sicilian Sea Salt & Fresh Lemon

FROM THE DELI

SALUMERIE DI LUSSO £19.50 (N) (Also Available to Take Home £15)

A Selection of our Top-Quality Sicilian Cured Meats from the Black Pig of the Nebrodi Mountains, Traditional Artisan Sicilian Cheese & a Selection of our Fruit Chutneys from the Mountains of Etna, Sicilian Olives, Homemade Caponata, Sun Dried Tomatoes & Pickled Vegetables

STARTERS

SFINCIUNE £6.50

Focaccia Bread Baked with Tomato Sauce, Anchovies, Onions, Sicilian Ragusano DOP Cheese & Dried Oregano, Topped with Breadcrumbs & EVOO

BRUSCHETTA CA CAPONATA £7.50 (VG)

Chargrilled Sourdough Bread Topped with Sweet & Sour Aubergines, Onions, Olives, Capers & Fresh Basil

FUNCI SELVAGGI £8.50 (VG)

Wild Mushrooms Cooked in Garlic, White Wine & Fresh Parsley Served on Toasted Sourdough Bread

TRIGLIA FRITTA £9.50

Fresh Red Mullet Fillets Lightly Coated in Flour & Deep Fried. Served with Lemon & a Fresh Tomato & Dill Sauce

FRITTO MISTO £14.50

Deep-Fried Fish Feast of Red Mullet, Whitebait, Calamari, Sardine Fillet & Argentinian King Prawns Served with Fresh Lemon, Tomato & Dill Dip & Garlic Mayo

SARDE BECCAFICU £8.50 (N)

Baked Butterflied Sardines, Layered with Breadcrumbs, Saffron, Lemon Juice, Pine Kernels & Raisins

4 GAMBERONI ROSSI £10.50 (GF)

Oven Baked Shell-Off Mediterranean Red King Prawns, Dressed in Salmorigghiu

PURPETTI DI CARNE £9.50 (Contains Gluten & Dairy)

Homemade Veal Meatballs Baked in a Rich Tomato Sauce Served on Toasted Sourdough Bread

SALMORIGGHIU is a Dressing of EVOO, Lemon, Garlic, Sicilian Oregano, Sea Salt & Pepper and is a Typical Sicilian Dressing suitable for Meat, Fish & Vegetables

EVOO is Extra Virgin Olive Oil and ours comes from a Family Run Farm in Agrigento, Sicily :)





PASTA FATTA IN CASA



Our Homemade Pasta is made with Advanced Stone Milled Premium Sicilian Biological Durum Wheat Semolina Flour. Our Homemade Gluten Free Pasta Is Made with Italian Carob Flour

Please See our Vegan Menu for More Options

BUGATINI CA TRIGLIA (N) (DF) £17.50

Long Thick Pasta Straws in a Very Fragrant Sauce of Fresh Red Mullet, Onions, Sicilian Wild Fennel, Saffron, Raisins & Pine Nuts. Topped with Toasted Breadcrumbs & Fresh Dill
A Modern & More Delicate Version of the Ancient Dish 'Pasta con le Sarde' Influenced by the Arabs. Traditionally made with Fresh Sardines

BUGATINI PESTO £16.50 (Can Be Made Dairy Free)

Long Thick Pasta Straws in a Pesto of Fresh Basil Leaves & Sicilian EVOO with Shredded Courgettes & Topped with Fresh Rocket Leaves & Sicilian Pecorino Cheese Shavings

MARGHERITE CA SASIZZA E PUMMARUORU £16.50

Long Flat & Frilly Pasta with a Slow Cooked Sicilian Pork & Fennel Sausage Ragu Cooked in a Rich Tomato Sauce with Marsala & Peas

MARGHERITE AL RAGÙ DI CINGHIALE £18.50

Long Flat & Frilly Pasta Served with a Rich & Meaty Fresh Sicilian Tomato & Slow Cooked Wild Boar Ragu

CASARECCE PISTACCHIOSA (N) £16.50

Short Pasta Twists Tossed with Sauteed Guanciale, Local Free Range Egg Yolk, Saffron & Sicilian Pistachio Topped with Fresh Dill

CASARECCE ALLA NORMA (V) £17.50

Short Pasta Twists in a Rich Tomato Sauce with Fried Aubergines Topped with Fresh Mint & Lots of Salted Ricotta

CASARECCE SPADA £18.50

Pasta Twists in a Fresh Tomato Sauce with Pieces of Fresh Swordfish, Aubergine, Spring Onions, Flaked Almonds, Fresh Mint & a Little Fresh Chilli

COZZE E FASOLA £17.50



Small Shell Shaped Pasta in a Slow Cooked Red Bean & Fresh Mussel Stew, Cooked with Guanciale (Cured Pork Cheek) Nduja (Soft Salame & Chilli Paste) Topped with Sicilian Pecorino Cheese & Fresh Parsley

PETRA FLOUR 'EVOLUTIVA' A SYMBOL OF DIVERSITY

Born from the meeting between the farmers of the Simenza - Campagna Siciliana Sementi Contadine Assosiation (Sicilian Company of Farming Seeds) and the Qualia's, a Family of Millers.

Having Established an Alliance with the Climate of their Land to Bring Back Wheat Landraces & Ancient Grains to Contemporary Cuisine. Using the best Technology for Clean Wheat Selection & Flour Calibration. Petra Flour is Traced from Seed to Bag, and it Contains Taste & Nutrients of Extraordinary Variety. It's a Flour that Makes us think of the Land & those who Cultivate it as the most Important Stage of the Connection between our Wellbeing & What We Eat. The Thread Linking the Wheat Seed to our Tables runs along a Shared way of Thinking. Reconnecting Local Farming Culture, Respect for the Environment & the Search for Healthy Nutrition in the Traditional Dishes of Sicilian Cuisine...

Hope you Enjoy x





PIZZA AL TAGLIO

14"X7" Hand Stretched Pizza Slab Made with Italian Biological Flour, Water, Salt & EVOO

Sorry No Chicken or Pineapple Allowed on our Pizza as Per Italian Tradition

GLUTEN FREE BASES ALSO AVAILABLE ON REQUEST

MARGARITA (V) £9.50

Rich Tomato Sauce, Fior Di Latte, Sicilian Dried Oregano & EVOO

AFFUNCIATA £13.50

Rich Tomato Sauce, Fior di Latte, Wild Mushrooms, Topped with Freshly Sliced Parma Ham from Nebrodi & Fresh Rocket Leaves

TUMAZZU (V) £13.50

Rich Tomato Sauce, Fior di Latte, Selection of Sicilian Cheese from the Deli & Sautéed White Onions Topped with Fresh Basil

TRINACRIA (V) £13.50

Rich Tomato Sauce, Fior di Latte, Fried Aubergines, Cherry Tomatoes & Fresh Ricotta Topped with Fresh Basil

RIGANATA £13.50

Rich Tomato Sauce, Anchovies, Olives, Capers, Lots of Sicilian Dried Oregano & Cacio Cavallo Cheese

MANCIUNE (N) £14.50

Rich Tomato Sauce, Fior di Latte & a Selection of Freshly Sliced Cured Meats & Salame from The Deli Topped with Fresh Rocket

MARUSU (N) £14.50 (No Tomato Sauce)

Fior di Latte, Black Pig Mortadella, Fresh Creamy Buffalo Milk Burrata Ball, Pistachio & Basil Pesto

LARIA £14.50

Rich Tomato Sauce, Fior di Latte, Sicilian Pork & Fennel Sausage, Wild Greens, Roast Potatoes, Rosemary, Sautéed White Onions & Fresh Chilli

IN PIU

Some Extras we Think Would be Good Additions to any of our Pizza

BURRATA (V) £5

Fresh Creamy Buffalo Milk Mozzarella Ball

NDUJA £3

Rich & Spicy Calabrian Pork & Chilli Soft Salame

PROSCIUTTO CRUDO £3

Freshly Sliced Sicilian Parma Ham from Nebrodi

VERDURA MISTA (VG) £3

Chargrilled & Oven Roasted Peppers, Courgettes & Aubergines

FUNCI TRIFOLATI (VG) £3

Garlic Wild Mushroom

FIOR DI LATTE is Shredded Mozzarella Cheese Made with Cow's Milk Instead of Buffalo Milk

EVOO is Extra Virgin Olive Oil and ours comes from a Family Run Farm in Agrigento, Sicily ;)

MORTADELLA is a Large Sausage Made From Ground Cured Pork Flavoured with Black Pepper & Pistachios





SECONDI DI CARNI



Locally Sourced Fresh Meat Dishes Includes a Side of Your Choice (See Sides)

Our Sicilian Pork & Fennel Sausage is Made From 97% Italian Pork and is GF

GRIGLIATA DI CARNE £25.50 (GF/DF)

A Meat Feast of Chargrilled Lamb Chops, Chicken Breast Fillets, Veal Escalope & Sicilian Pork & Fennel Sausage

AGNEDDU A TRAPANISI £19.50 (N) (GF/DF)

Chargrilled Lamb Chops Marinated in Sicilian Spices, Served with a Fresh Cherry Tomato, Garlic, Almond & Mint Pesto

SPITINI DI VITEDDU £21.50

Skewered Handmade Breaded British Veal Rolls Filled with Sicilian Salami & Cacio Cavallo Cheese Served with a Sweet Tomato Sauce

COSTATA DI VITEDDU (DF/GF) £23.50 (Subject to Availability)

10-12oz Chargrilled Veal Chop Dressed in Salmorigghiu Served Pink on The Bone with a Side of Your Choice

VITEDDU SALTIMBOCCA £21.50

Parcels of Thin Veal Escalope's, Parma Ham & Fresh Sage Cooked in a Sweet Sicilian Marsala Wine Sauce
A Muccio Family Traditional Dish Cooked by Nonna Adriana Honouring her Roman Roots

SASIZZA ALLA BRACE £18.50 (GF/DF)

Chargrilled Sicilian Pork & Fennel Sausage Dressed in Salmorigghiu*

SASIZZA AL POMODORO £18.50 (GF/DF)

Sicilian Pork & Fennel Sausage Cooked in a Rich Tomato Sauce with Sweet Marsala Wine, Sauteed Onions & Peas

POLLO IMPANATO £18.50



Simple Pan-Fried Butterflied Chicken Breast Lightly Coated in EVOO, Lemon, Herbs & Breadcrumbs

POLLO ALLA BRACE £18.50 (GF/DF)

Chargrilled Free Range Chicken Breast Marinated in Sicilian EVOO, Lemon, Garlic & Fresh Herbs

***SALMORIGGHIU** Dressing of EVOO, Lemon, Garlic, Sicilian Oregano, Sea Salt & Pepper and is a Typical Sicilian Dressing suitable for Meat, Fish & Vegetables

EVOO Extra Virgin Olive Oil and ours comes from a Family Run Farm in Agrigento, Sicily





SECONDI DI PISCI



FRESH FISH

Sourced From Around the UK & The Mediterranean Seas Served with a Side of Your Choice.

Our Signature Swordfish is Fresh Top Grade Sashimi Grade Quality

See Specials for More Fresh Fish Dishes

SPADA ALLA GRILLA £21.50

Chargrilled Fresh Swordfish Steak Dressed in Salmorigghiu*

9 GAMBERONI AL FORNO £23.50

Oven Baked Argentinian King Prawns (Head & Tails On) Dressed in Salmorigghiu*

CONTORNI

OUR SIDE DISHES THAT ARE ALL DAIRY FREE, GLUTEN FREE & VEGAN
CHOOSE A SIDE DISH INCLUDED IN THE PRICE OF THE SECONDI DISHES

PANE £3.50

A Basket of Fresh Local Sourdough Bread from Waters Edge Bakery, Disley

PATATI U FURNU £4

Sicilian Style Roast Potatoes Baked with White Wine, Onions, Rosemary & Sicilian EVOO

CAPUNATA £4

Aubergines in a Sweet & Sour Tomato Sauce with Onions, Olives, Capers & Fresh Basil Served Cold

VERDURA MISTA £4

Chargrilled & Oven Roasted Peppers, Courgettes & Aubergines Dressed in Salmorigghiu*

FUNCI TRIFOLATI £4.50

Mixed Wild Mushrooms Cooked in Garlic & Sicilian EVOO

SPINACI ALL'AGGHIA £4

Italian Spinach Leaves Cooked in Garlic, Chilli & Sicilian EVOO

INSALATA DI RUCOLA £4

Fresh Rocket Salad Leaves, Cherry Tomatoes & Sauteed Sweet Onions Dressed in Salmorigghiu*

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