



MENU VG

ANTIPASTI

FOCCACCIA CU L'AGGHIA £4.50 – Garlic & Rosemary Focaccia

PANE E OLIVE £6.50 – Local Waters Edge Bakehouse Sourdough, Sicilian Olives & Sicilian EVOO

BRUSCHETTA CAPONATA £7.50 – Chargrilled Bread Topped with Sweet & Sour Aubergines, Onions, Olives, Capers & Fresh Basil

PANIELLI SICILIANI £5.50 – Deep Fried Chickpea Fritters Served with Sicilian Sea salt & Fresh Lemon

FUNCI TRIFOLATI £8.50 – Local Seasonal Wild Mushrooms Cooked in Garlic, White Wine & Fresh Parsley

PASTA FRESCA

CASARECCE NORMA £16.50 – A Pasta Sauce of Fried Aubergines, Tomato Sauce & Fresh Mint

ORECCHIETTE FAGIOLI £16.50 – Traditional Sicilian Borlotti Bean Stew with our Homemade Shell Shape Pasta

BUCCATINI AL PISTU £16.50 – A Pesto of Fresh Basil & Sicilian Extra Virgin Olive Oil

CASARECCE ARRABBIATA £14 – A Sweet & Spicy Tomato Sauce of Onions, Garlic, Chilli & Fresh Basil

PIZZA (NO CHEESE)

POMODORO E BASILICO £10.50 – Tomato Sauce, Fresh Basil Leaves & EVOO

OLIVE E CAPERI £11.50 – Tomato Sauce, Olives & Capers

ROAST VEG £11.50 – Tomato Sauce, Roast peppers, Courgettes & Aubergines

FUNCI E SPINACI £12.50 – Tomato Sauce, Garlic Mushrooms, & Garlic & Chilli Spinach

CONTORNI

PATATI U FURNU £4 – Local Potatoes, Baked with White Wine, Onions, Rosemary & EVOO

VERDURA MISTA £4 – Chargrilled Aubergines, Courgettes & Peppers Dressed in EVOO & Oregano

SPINACI TRIFOLATI £4 – Baby Spinach Leaves Cooked in Garlic, Chilli & Sicilian EVOO

INSALATA £4 – Fresh Rocket, Cherry Tomatoes, Sauteed White Onions Dressed in Sicilian EVOO

DOLCI

OCCHI DI BUE £2.50 – Vegan Tarts Filled with Apricot Jam

SORBETTO – See Board for our Homemade Sorbet

GRANITA – See Board for Flavour of our Homemade Slush

SALMORIGGIU 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,

