

ANTIPASTI

A Selection of Starter Dishes that are Traditional Street Food From Alessio's Hometown of Palermo
We use Fresh Locally Sourced Seasonal Ingredients

MARE - FISH

All our Fish Arrives Fresh Daily, or is Frozen Fresh on Board and is Sustainably Sourced.

SFINCIUNE £8.50

(Contains Gluten & Dairy)

Traditional Sicilian Street Food from from the Ancient Markets of Palermo

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

PURPETTE DI BACCALA £8.50

(Contains Gluten & Dairy)

Battered Salt Cod & Potato Balls Served with a Fresh Tomato Dip & Wedge of Lemon

FRITTO MISTO £18.50

(Contains Gluten & Dairy)

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

SARDE BECCAFICU £10.50 (NUTS)

Butterflied Sardine Rolls Filled with Breadcrumbs, Saffron, Lemon Juice, Pine Kernels & Raisins
Skewered with Orange & Bayleaf Baked in the Oven & Dressed in Salmoriglio

4 GAMBERONI ROSSI £12.50 (GF/DF)

4x Large Argentinian Red King Prawns. Dressed in Fresh Seasonal Orange & Ginger

TERRA - MEAT

All our Meat is Either Sourced Locally or Imported from Sicily

TAGLIERE £21.50

(Contains NUTS)

A Selection of Top-Quality Sicilian Cured Meats & Cheese
Sicilian Olives, Homemade Caponata & Sicilian Pickled Vegetables

ARANCINA £9.50

(Contains Gluten & Dairy)

Traditional Sicilian Street Food from from the Ancient Markets of Palermo

Large, Deep Fried, Breaded Rice Ball.
Handmade in House to an Authentic & Traditional Recipe.
Please Ask for the Flavour of the Week

MANGIA E BEVI £9.50 (GF/DF)

Traditional Sicilian Street Food from from the Ancient Markets of Palermo

Chargrilled Spring Onions Wrapped in Guanciale (Sliced, Cured Pork Cheek)
Dressed in Salmoriglio Served with a Wedge of Fresh Lemon

GUANCIOTTI DI MAIALE £10.50 (DF)

(Can be Served without the Bread for GF)

Marinated Pork Cheeks, Slow Cooked in Marsala Wine, Tomato & Sicilian Spices.
Served on Toasted Bread

BURRATA E COPPA SICILIANA £10.50

(Can be Served without the Bread for GF)

Fresh Cow's Milk Creamy Mozzarella Ball & Sicilian Cured Meat Similar to Parma Ham.

ANTIPASTI

A Selection of Starter Dishes that are Traditional Street Food From Palermo Keeping to the Honoured Traditions
Whilst use Fresh Locally Sourced Seasonal Ingredients

*“Every Dish they serve you in Sicily is never simply food. It is also, above all, a library of history,
culture & mythology”*

CAMPAGNIA - VEG

From the Fields of the High Peak & When Available, Sicily

FOCACCIA CU L'AGGHIA £6.50 (VG)

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

PANIELLI SICILIANI £6 (VG/GF)

Deep Fried Chickpea Fritters, Sicilian Sea Salt & Fresh Lemon

ARANCINA £9.50 (V)

(Contains Gluten & Dairy)

Traditional Large, Deep Fried Breaded Rice Ball.
Handmade in House to an Authentic & Traditional Recipe
Please ask for the Flavour of the Week

PURPETTE DI MILINCIANE £9.50 (V)

(Contains Gluten & Dairy)

Breaded Aubergine & Mozzarella Balls Served with Fresh Tomato Sauce,
Topped with Grated Sicilian Salted Ricotta & Fresh Basil

BRUSCHETTA CA CAPONATA £9.50 (VG)

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

BURRATA CA CAPONATA £10.50 (V)

Fresh Cow's Milk Creamy Mozzarella Ball Served with Sweet & Sour Aubergines,
Onions, Olives, Capers & Fresh Basil

ZUPPE

Slow Cooked Soups using Sicilian Dried Pulses & Beans.

See Also Primi Menu for Pasta Dishes with our Slow Cooked Beans & Pulses

ZUPPA DI LENTICHIE £8.50 (VG)

Sicilian Green Lentils, Soaked for 24Hrs,
Cooked Long & Slow. Served with Crostini

ZUPPA DI FAGIOLI £8.50 (VG)

Sicilian Dried Beans, Soaked for 24Hrs,
Cooked Long & Slow. Served with Crostini

EVOO - Extra Virgin Olive Oil (Sicilian Of Course)

SALMORIGLIO - EVOO, Lemon Juice, Garlic, Sicilian Dried Oregano, Sea Salt & Pepper
A Simple but Important Sicilian Dressing for Meat, Fish & Vegetables. Passed Down Through Generations

PRIMI DI PASTA

Authentic Sicilian Pasta Dishes. Honouring the Traditions of Sicilian Food Culture
Our Pasta is Made in House Using a Slow Grown, Low Gluten Flour

PETRA FLOUR 'EVOLUTIVA' A SYMBOL OF DIVERSITY

Born from the meeting between the farmers of the Simenza - Campagna Siciliana Sementi Contadine Association (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 &

CAMPAGNIA - VEG

MARGHERITE E FASUOLA £18.50 (VG)

(Can be made Gluten Free)

A Traditional Sicilian Slow Cooked White Bean & Wild Fennel Stew
Served with Short Frilly Homemade Pasta

MARGHERITE E LENTICCHIE £18.50 (VG)

(Can be made Gluten Free)

A Traditional Sicilian Slow Cooked Green Lentil Stew
Served with Homemade Short Frilly Pasta

CASARECCE ALLA NORMA £19.50 (V)

(Can Be Made VG/GF)

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

SPAGHETTI A TRAPANISI £19.50 (VG)

(Contains NUTS) (Can Be Made GF)

Long Thin Pasta in a Traditional Trapanisi Pesto from Trapani
Fresh Local Cherry Tomatoes, Almonds, Garlic, Chilli & Fresh Mint

BUCCATINI AL PISTU £19.50 (V)

(Can Be Made GF/VG)

Long Thick Pasta Straws & Shredded Courgettes in a Fresh Gasrlic & Basil Pesto
Topped with Fresh Rocket Leaves & Sicilian Peccorino Shavings

RAVIOLI DU GHIURNU (V)

(Subject To Availability)

Please See Specials Menu for Current Ravioli of the Day

PRIMI- PASTA

Traditional Sicilian Fish & Meat Based Pasta Dishes.
Please see Specials for some Seasonal Pasta Dishes

"Sicily is one of those regions where harvest begins during the summer, when people are still Swimming at the Beach, and ends in October, when Mount Etna is covered in Snow on Top"

MARE - FISH

BUCATINI CON LE SARDE £21.50

(Contains Dairy, Gluten & Shellfish & NUTS)

A very Ancient & Traditional Dish from Palermo, Influenced by the Arabic Rule of Sicily.
Long Thick Pasta Straws in a Very Fragrant Sauce of Fresh Sardines, Onions, Sicilian Wild Fennel, Saffron, Raisins & Pine Nuts. Topped with Toasted Breadcrumbs & Fresh Dill

SPAGHETTI CU TONNU £23.50

(Contains Shellfish)

Long Thin Pasta with Fresh Sashimi Grade Tuna, Cherry Tomatoes, Chilli, Sicilian Black Olives & Capers. Topped with Grated Tuna Bottarga from Campisi Tonnara, Marzamemi

CASARECCE SPADA £23.50 (DF)

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

SPAGHETTI GAMBERI A TRAPANISI £21.50

(Contains NUTS) (Can Be Made VG)

Long Thin Pasta with Shell Off King Prawns in a Pesto Trapanisi
A Pesto From Trapani made with Cherry Tomatoes, Almonds, Garlic, Chilli & Fresh Mint

SPAGHETTI GAMBERI E ZUCCHINE £21.50

(Contains Dairy & Gluten)

Long Thin Pasta with Shell Off King Prawns & Courgettes Ribbons in a Creamy Saffron Sauce
Topped with Fresh Dill

RAVIOLI DU GHIURNU

(Subject To Availability)

Please See Specials Menu for Current Ravioli of the Day

TERRA - MEAT

CASARECCE PISTACHIOSA £21.50

(Contains Dairy, Gluten & Nuts)

Short Pasta Twists Cooked with Sauteed Guanciale (Cured & Diced Pork Cheek)
In a Creamy & Salty Sicilian Pistachio Sauce with Saffron & Bechamel

MARGHERITE CA SASIZZA £23.50

Long, Flat, Frilly Pasta Sautéed with Sicilian Pork & Fennel Sausage.
Cooked in a Fresh Tomato Sauce with Sicilian Sweet Marsala Wine, Onions, Chilli & Peas
Topped with Fresh Dill

MARGHERITE AL RAGU DI CARNE (DF)

Long, Flat, Frilly Pasta Served with a Slow Cooked Rich & Meaty Ragù.
Our Ragù Changes Weekly Please Ask For Ragù of the Day

RAVIOLI DU GHIURNU

(Subject To Availability)

Please See Specials Menu for Current Ravioli of the Day

PIZZA AL TAGLIO

A14"x7" Hand Stretched Pizza Slab made with Italian Biological Flour, Water, Salt & EVOO
Sorry No Chicken or Pineapple Allowed on our Pizza as per Strong Italian Tradition
Gluten Free Pizza Bases Available. Can be made without Cheese for Vegan

"Every Dish they serve you in Sicily is never simply food. It is also, above all, a library of history, culture & mythology"

MARGARITA £13.50 (V)

Rich Tomato Sauce, Sicilian Oregano, Fior Di Latte & Homemade Basil Oil

TUMMAZZU £15.50 (V)

Rich Tomato Sauce, Sicilian Oregano, Fior Di Latte, Selection of Sicilian Cheese from the Deli & Sautéed White Onions

TRINACRIA £16.50 (V)

Rich Tomato Sauce, Sicilian Oregano, Fior Di Latte, Fried Aubergines & Cherry Tomatoes
Topped with Sicilian Salted Ricotta & Fresh Basil

RIGANATA £15.50

Rich Tomato Sauce, Sicilian Oregano, Fior Di Latte, Anchovies, Capers, Olives & Sicilian DOP Ragusano Cacio Cavallo Cheese

AFFUNCIATA £17.50

Rich Tomato Sauce, Sicilian Oregano, Fior Di Latte & Garlic Mushrooms.
Topped with Freshly Sliced Sicilian Parma Ham & Fresh Rocket Leaves

MANCIUNE £17.50

Rich Tomato Sauce, Sicilian Oregano, Fior Di Latte, Topped with a Selection of Sicilian Cured Meats & Salame from the Deli & Fresh Rocket Leaves

LARIA £17.50

Rich Tomato Sauce, Sicilian Oregano, Fior Di Latte, Sicilian Pork & Fennel Sausage, Spinach, Roast Potatoes, Sautéed White Onions & Fresh Chilli

ETNA £17.50

Rich Tomato Sauce, Sicilian Oregano, Fior Di Latte, Nduja, Roast Peppers & Fresh Chilli.
Topped with Fresh Rocket Leaves

IN PIU

Slow Some Extra Toppings to Add to Your Pizza

BURRATA £6 (V)

Fresh Creamy Cow's Milk Mozzarella Ball

NDUJA £3

Rich Spicy Calabrian Chilli & Salame Paste

PROSCIUTTO CRUDO £4

Freshly Sliced Sicilian Parma Ham

VERDURA MISTA £4

Chargrilled Peppers, Courgettes & Aubergines

FUNCI TRIFOLATI £4

Garlic Mushrooms

SPINACI £3

Sautéed Italian Spinach

SECONDI - MAINS

A Selection of Traditional Sicilian Main Course Dishes

All Secondi Dishes Include a Side of Choice

*"It is by Strolling Through Smaller Towns, Going to Markets, Talking to People
& Eating the Food that you Find the Real Sicily"*

TERRA - MEAT

All our Meat is Either Sourced Locally or Imported from Sicily. All Dishes Include a Side of Your Choice

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

SASIZZA ALLA BRACE £22.50 (GF/DF)

Chargrilled Sicilian Pork & Fennel Sausage
Dressed in Salmoriglio.

SASIZZA AL PUMMARUORU £23.50 (GF/DF)

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

AGNEDDU A TRAPANISI £24.50 (GF/DF)

(Contains NUTS)

Chargrilled Locally Sourced Lamb Chops
Marinated in Sicilian Spices. Served with Trapanisi Pesto
(Fresh Tomato, Garlic, Almond & Mint)

POLLO IMPANATO £21.50

(Contains Gluten)

Pan-Fried Butterflied Free Range Chicken Breast
Lightly Coated in Breadcrumbs with Fresh Lemon & Herbs

VITEDDU IMPANATO £23.50

Char-Grilled British Rose Veal Escalopes Lightly Coated in Breadcrumbs.
Served with Fresh Lemon & Herbs

GRIGLIATA DI CARNE £28.50 (GF/DF)

A Meat Feast of Chargrilled Lamb Chops, Chicken Breast Fillet, British Rose Veal Escalope
& Sicilian Sausage Made with 97% Sicilian Pork Infused with Fennel Seeds

BRACIOLE ALLA MESSINESE £24.50

(Contains Gluten)

Typical Sicilian Dish. Thinly Sliced Topside of British Rose Veal
Rolled & Stuffed with Breadcrumbs, Pine Kernels & Passolina (Tiny Raisins)
Braised in a Lightly Spiced Tomato Sauce

VITEDDU SALTIMBOCCA £24.50

(Contains Gluten & Dairy)

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

BISTECCA AL PISTACCHIO £26.50

(Contains NUTS, Dairy & Gluten)

10/12oz British Rose Veal Sirloin Steak Cooked Pink on the Chargrill
Topped with a Rich & Salty Sicilian Pistachio Sauce.

COSTATA DI VITEDDU £27.50 (GF/DF)

12/14oz Chargrilled Italian Veal Chop Served Pink on The Bone,
Dressed in Salmoriglio.

SECONDI - MAINS

Traditional Sicilian Main Course Fish Dishes

Sicily is Famous for its Swordfish & Tuna & Invented the Tin Canned Tuna that we Use Worldwide Today

All Secondi Dishes Include a Side of Choice

*"Sicily is an Island that has Been Conquered & Inhabited by so Many People.
Different in Ethnicity, Religion, Food & More. Differences Can Only Bring Good"*

MARE - FISH

All our Fish Arrives Fresh Daily Sourced from the British Isles or the Mediterranean Sea
And from Sustainable Sources. Our Argentinian King Prawns are Frozen Fresh on Board.

GRIGLIATA DI PISCI £28.50

(Contains NUTS)

A Mixed Grill of Fresh Mediterranean Swordfish, Sashimi Grade Tuna, Sea Bream Fillet & King Prawns (Shell On). Dressed in Salmoriglio. Served with A Trapanisi Pesto Dip (Fresh Tomato, Almonds Garlic & Chilli)

SPADA ALLA GRIGLIA £25.50 (GF/DF)

A Traditional Sicilian Dish of Chargrilled Fresh Sashimi Grade Swordfish Steak Dressed in Salmoriglio

TONNO ALLA GRIGLIA £25.50

(DF/GF) (Contains NUTS)

Fresh Sashimi Grade Tuna Steak Cooked Pink on the Chargrill. Dressed in Salmoriglio. Served on a Bed of Sweet & Sour White Onions Topped with a Pistachio Bread Crumb.

9 GAMBERONI AL ARANCIA ROSSA £27.50 (GF/DF)

Argentinian Red King Prawns (Head & Tails On) Baked in the Oven Dressed in Seasonal Orange & Ginger

CONTORNI

Side Dishes to Complement your Meal (GF/DF)

FUNCI TRIFOLATI £6

Mixed Wild Mushrooms Cooked in Garlic & Sicilian EVOO

PATATI U FURNU £4.50

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

SPINACI ALL'AGGHIA £4.50

Italian Spinach Leaves Cooked in Garlic, Chilli & Sicilian EVOO

CAPUNATA £6

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

INSALATA DI RUCOLA £4

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

VERDURA MISTA £6.50

Chargrilled & Oven Roasted Peppers, Courgettes & Aubergines Dressed in Salmoriglio

EVOO - Extra Virgin Olive Oil (Sicilian Of Course)

SALMORIGLIO - EVOO, Lemon Juice, Garlic, Sicilian Dried Oregano, Sea Salt & Pepper

A Simple but Important Sicilian Dressing for Meat, Fish & Vegetables. Passed Down Through Generations



DOLCI SICILIANI

Please be Aware Lots of Nuts Feature in Sicilian Desserts. We Cannot Guarantee 100% Nut Free

CANNOLO SICILIANO - 1x MINI For £2.50 OR 4x MINI For £8 OR 1x LARGE For £5

The Famous Sicilian Deep Fried Dark Bitter Biscuit Shell Made with Sicilian Marsala Wine & Cocoa Filled with Fresh, Sweet Sicilian Sheep's Ricotta. Please Choose from the following Flavours:

- *Classic Sweet Sicilian Sheep's Ricotta & Topped with Chocolate Chips & Candied Orange Peel
- *Pistachio Flavoured Sweet Sicilian Sheep's Ricotta & Topped with Pistachio (N)
- *Dark Chocolate Flavoured Sweet Sicilian Sheep's Ricotta Topped with Hazelnuts (N)
- *Lemon Flavoured Sweet Sicilian Sheep's Ricotta Topped with Candied Orange Peel

TARTINE (N) - £2.50 Each OR 4 For £8

Small Sweet Pastry Tarts Filled with A Choice or A Selection of the Following Flavours:

- *Patisserie Cream *Lemon Curd *Dark Chocolate & Hazelnut (N) *Pistachio Cream (N)

BIGNÉ (N) - £2.50 Each OR 4 For £8

Homemade Choux Buns Filled with A Choice or A Selection of the Following Flavours:

- *Patisserie Cream *Pistachio Cream (N) *Sweet Sheep's Ricotta *Dark Chocolate & Hazelnut (N)

SICILIAN PASTA DI MANDORLE (N) (GF) - £2.50

Handmade Soft Sicilian Almond Biscuits (Perfect with a Coffee, Liquor or Dessert Wine) Please ask for Flavours

A' GUANTIERA (N) - £12 for 2 People OR £20 for 4 People

A Sharing Platter to Share. A Selection of our Homemade Miniature Cakes Inc Cannoli, Tartine & Bigne

AFFOGATO £6 /CON LIQUORE £8 (VG/GF & DECAF Available)

Homemade Gelato, Hot Italian Espresso Coffee. Served with Savoiard Biscuit for Dipping. To Add Liquor Please Ask

AFFOGATO AL PISTACCHIO £9 (VG/GF & DECAF Available)

Homemade Pistachio Gelato, Hot Italian Espresso Coffee. Served with Pistachio Cream Liquor & Savoiard Biscuit for Dipping.

TIRAMISÙ £8 (GF & DECAF Available)

Homemade Traditional Italian Layer Cake Made with Savoiard Biscuits Soaked in Italian Espresso & Sicilian Sweet Marsala Wine. Topped with Sweetened Sicilian Sheep's Ricotta & Mascarpone Cream

TIRAMISÙ CU PISTACCHIO (N) £8.50 (GF & DECAF Available)

Homemade Traditional Italian Layer Cake Made with Savoiard Biscuits Soaked in Italian Espresso & Sicilian Sweet Marsala Wine. Topped with Sweetened Sicilian Sheep's Ricotta & Mascarpone Cream Flavoured with Sicilian Pistachio Paste

TIRAMISÙ AL LIMONE £8.50 (GF Available)

Homemade Traditional Italian Layer Cake Made with Savoiard Biscuits Soaked in Limoncello Liquor. Topped with Sweetened Sicilian Sheep's Ricotta & Mascarpone Cream Flavoured with Sicilian Lemon Curd

GELATO SICILIANO

Our Chef Made Sicilian Style Gelato Made with Local Milk & Sicilian Ingredients
(Please Tell us of Gluten Intolerances as our Gelato is Served with Chocolate Wafer Biscuits)

BRIOSCIA SICILIANA £9

To Make a Traditional Sicilian Gelato Sandwich Just Choose 1,2 or 3 Flavours of Gelato from the List Below

SIMPLE 1 SCOOP £3

VANILLA
DARK CHOCOLATE
STRAWBERRY
CAMEL

DELUX/NUTTY £3

PISTACHIO (N)
SALTED HAZELNUT (N)

DAIRY FREE (VG)

STRAWBERRY (VG)
VANILLA (VG)
PISTACCHIO (VG)
DARK CHOCOLATE (VG)

GRANITA £3.50

TRADITIONAL SICILIAN FRESH CITRUS SLUSH

The History of Granita can be Traced Back 4,000 years. It is Said that the Sicilians Began to use the Snow & Ice from Mount Etna, Storing it in Ice Caves Carved into the Mountain, Using Salt to Keep it Frozen. It was then Brought Down to the Coasts where it was Flavoured with Fruit Syrups, Honey, Flowers, Aromatic Herbs & Spices. The Arab Conquest of Sicily in the 9th Century Introduced Lemons & Sugar Cane to the Island and to the Granita

