

# ANTIPASTI

A Selection of Starter Dishes that are Traditional Street Food From Chef 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 £9.50

(Contains Gluten & Dairy)

**Traditional Sicilian Street Food from from the Ancient Markets of Palermo**

Focaccia Bread Baked with an Anchovy, Tomato & Onion Sauce,  
Topped with Sicilian Ragusano DOP Cheese & Sicilian Dried Oregano, Breadcrumbs & EVOO

### BACCALA IN PASTEDDA £10.50

(Contains Gluten & Dairy)

Beer Battered Cod Cheeks. Served with a Fresh Tomato & Dill Dip & Wedge of Lemon

### FRITTO MISTO £19.50

(Contains Gluten & Dairy)

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

### SARDE BECCAFICU £11.50

(Contains NUTS & Gluten)

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 £13.50 (GF/DF)

4x Large Argentinian Red King Prawns. Cooked with Heads on for Maximum Flavour  
Dressed in Fresh Seasonal Orange, Garlic & Ginger

## TERRA - MEAT

All our Meat is Either Sourced Locally or Imported from Sicily

### TAGLIERE

To Share For 2 £24 or For 4 £40

(Contains NUTS)

A Selection of Top-Quality Sicilian Cured Meats & Cheese, Sicilian Olives, Homemade Caponata  
& Sicilian Pickled Vegetables. Served with Fresh Sliced Bread

### ARANCINA

(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 See Special Menu Page**

### 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 £11.50 (DF)

(Can be Served without Bread for GF)

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

### BURRATA E COPPA SICILIANA £12.50

(Can be Served without Bread for GF)

Fresh Cow's Milk Creamy Mozzarella Ball & Sicilian Cured Meat Similar to Parma Ham.  
Served with Freshly Baked Bread

# 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

### ARANCINA

(Contains Gluten & Dairy)

Traditional Large, Deep Fried Breaded Rice Ball.

Please See Special Menu Page

### FOCACCIA CU L'AGGHIA £7.50 (VG)

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

### PANIELLI SICILIANI £7 (VG/GF)

Traditional Street Food from Palermo.

Deep Fried Chickpea Fritters, Sicilian Sea Salt & Fresh Lemon

Typically Eaten in a Sandwich Called 'Pane Pannelle'

### PURPETTE CHI MILINCIANE £9.50 (V)

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

### FORMAGGIO FRITTO £9.50

Sicilian Fresh Cows Cheese Coated in Breadcrumbs & Deep Fried.  
Served with a Sweet Tomato & Dill Dip

### BRUSCHETTA CA CAPUNATA £10.50 (VG)

(Can be Served without the Bread for GF)

Toasted Bread Topped with a Traditional Sicilian Cold Dish of  
Sweet & Sour Aubergines, Celery, Onions, Olives, Capers & Fresh Basil

### BURRATA CA CAPUNATA £12.50 (V)

(Can be Served without the Bread for GF)

Fresh Cow's Milk Creamy Mozzarella Ball Served with our Homemade Caponata

### BURRATA E BASIRIKÒ £10.50 (V)

(Can be Served without the Bread for GF)

Fresh Cow's Milk Creamy Mozzarella Ball filled with Homemade Basil Pesto.  
Served with a Fresh Tomato, Garlic & Basil Salad & Alta Mura Bread

## ZUPPE

Slow Cooked Soup Using Sicilian Dried Pulses & Beans.

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

### ZUPPA DI LENTICCHIE £9.50 (VG)

(Can be Served without the Bread for GF)

Slow Cooked Sicilian Green Lentil & Wild Fennel Stew. Topped with Crostini

# PRIMI DI PASTA

Authentic Sicilian Pasta Dishes Honouring the Traditions of Sicilian Food Culture & History  
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 &*

## PASTA DI CAMPAGNIA - VEG

OUR HOMEMADE VEGETARIAN & VEGAN PASTA DISHES  
PLEASE SEE SPECIALS PAGE FOR RAVIOLI OF THE DAY

### DITALINI E LENTICCHIE £19.50 (VG)

A Traditional Sicilian Slow Cooked Lentil & Wild Fennel Stew  
Served with Homemade Short Thick Pasta Hoops

### CASARECCE ALLA NORMA £21.50

(V) (Can Be Made Vegan/GF)

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

### BUSIATE A TRAPANISI £21.50

(VG) (Contains NUTS) (Can Be Made GF)

Homemade Traditional Sicilian Long Spiral Pasta in a Sicilian Pesto Originating from Trapani  
Made from Fresh Local Cherry Tomatoes, Almonds, Garlic, Chilli & Fresh Mint

### TORTELLI CHI MILINCIAANE £23.50

(V/Vegan) (Contains Gluten)

Homemade Fresh Pasta Parcels Filled with Aubergine & Vegan Cheese  
Served in a Tomato & Basil Sauce. Topped with or without Salted Ricotta

### BUCCATINI AL PISTU £19.50

(V) (Can Be Made Vegan/GF)

Homemade Long Thick Pasta Straws & Shredded Courgettes Cooked in a Fresh Garlic & Basil Pesto. Topped with Fresh Rocket Leaves & Sicilian Pecorino Cheese Shavings

# PRIMI- PASTA

**Authentic Sicilian Pasta Dishes Honouring the Traditions of Sicilian Food Culture & History**  
**Please see Specials Page for some Seasonal Pasta Dishes & Ravioli of the Day**

*"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"*

## MARE - FISH

OUR HOMEMADE FRESH FISH PASTA DISHES

### **BUCCATINI CON LE SARDE £23.50**

**(Contains Dairy, Gluten & Shellfish & NUTS)**

A Very Ancient & Traditional Dish from Palermo, Influenced by the Arabic Rule of Sicily. Handmade Long Thick Pasta Straws Cooked 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 £24.50**

**(DF) (Contains Shellfish)**

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

### **CASARECCE SPADA £24.50**

**(DF) (Contains NUTS & Shellfish)**

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

### **BUSIATE GAMBERI A TRAPANISI £23.50**

**(DF) (Contains NUTS) (Can Be Made Vegan)**

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

### **SPAGHETTI GAMBERI E ZUCCHINE £24.50**

**(Contains Dairy & Gluten)**

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

## TERRA - MEAT

OUR HOMEMADE MEATY PASTA DISHES

### **CASARECCE PISTACHIOSA £23.50**

**(Contains NUTS Dairy & Gluten)**

Homemade Short Pasta Twists with Sauteed Guanciale (Cured & Diced Pork Cheek) Cooked in a Creamy, Salted Sicilian Pistachio Sauce with Saffron & Bechamel

### **MARGHERITE CA SASIZZA £23.50 (DF)**

Homemade Long, Flat, Frilly Pasta with Sautéed 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 £23.50 (DF)**

Homemade Long, Flat, Frilly Pasta Served with a Slow Cooked Rich & Meaty Ox Cheek & Pork Mince Ragù. May Contain Peas

# 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 £23.50 (GF/DF)

A Sicilian Speciality Sausage Sicilian made with 97% Sicilian Pork Infused with Fennel Seeds Cooked on our Chargrill. Dressed in Salmoriglio. A Simple Sicilian Dressing of EVOO, Garlic, Lemon Juice, Sea Salt, Pepper & Fresh Herbs

### SASIZZA CU PUMARORU £24.50 (GF/DF)

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

### VITEDDU SALTIMBOCCA £26.50

(Contains Gluten & Dairy)

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

### AGNETTU A TRAPANISI £26.50 (GF/DF)

(Contains NUTS)

Chargrilled Local Lamb Chops. Marinated in Sicilian Spices. Served with a Traditional Pesto From Trapani made from Fresh Tomato, Garlic, Almond & Mint

### GRIGLIATA DI CARNI £29.50 (GF/DF)

A Chargrilled Meat Feast of Lamb Chops, Chicken Breast Fillet, British Rose Veal Escalope & Sicilian Pork Sausage

### VITEDDU IMPANATO £24.50

(Can be Made GF)

Chargrilled British Veal Escalopes Lightly Coated in Breadcrumbs. Served with Fresh Lemon & Herbs

### POLLO IMPANATO £22.50

(Can be Made without Breadcrumbs for GF)

Chargrilled Butterflied Free Range Chicken Breast Lightly Coated in Breadcrumbs Served with Fresh Lemon & Herbs

## THANK YOU TO OUR FANTASTIC LOCAL SUPPLIERS

DARREN'S FRUIT & VEG, New Mills Market

JOE KEMP, Hayfield

REDFERNS, Buxton

SAILBRAND, Huddersfield

# 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 Cultures...  
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 £29.50

(Contains NUTS & Gluten)

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 ALLO SFINCIONELLO £26.50

(Contains Gluten & Dairy) (Can be Made GF)

Fresh Swordfish Steak. A Popular Sicilian Fish Cooked on our Chargrill  
Topped with our Sficiune Sauce made from Fresh Tomatoes, Anchovies, Onions,  
Sicilian Ragusano DOP Cheese, Sicilian Dried Oregano & Breadcrumbs

### TONNU ALLA GRIGLIA £26.50

(DF) (Contains NUTS & Gluten) (Can be Made GF)

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

### 9 GAMBERONI ROSSI £28.50 (GF/DF)

9x Large Argentinian Red King Prawns. Cooked with Heads on for Maximum Flavour  
Dressed in Fresh Seasonal Orange, Garlic & Ginger

## CONTORNI

Side Dishes to Complement your Meal (GF/DF)

### FUNCI TRIFOLATI £6.50

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 £6.50

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

### INSALATA DI RUCOLA £4.50

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



PLEASE BE AWARE WE ARE VERY NUTTY HERE AND SO WE CANNOT GUARANTEE 100% NUT FREE  
IF YOUR TOO FULL NOW TAKE A DESSERT HOME AT 20% DISCOUNT

## CANNOLO SICILIANO

1x MINI For £2.50 2X For £4.50 4x For £9  
OR 1x LARGE For £6.50

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:

### **CLASSIC**

Sweet Sicilian Sheep's Ricotta.  
Topped with Chocolate Chip & Candied Orange Peel

### **PISTACHIO**

Sicilian Pistachio Flavoured Ricotta Topped with Pistacchios

### **NOCCIOLA**

Dark Chocolate Flavoured Ricotta Topped with Hazelnuts

### **AGRUMI**

Lemon Flavoured Ricotta Topped with Candied Orange Peel

## TARTINE (N)

£2.50 Each OR 4 For £9

Small Sweet Pastry Tarts Choose from the Following Flavours:

**Patisserie Cream / Lemon Cream / White Choc & Ricotta**  
**Dark Chocolate & Hazelnut (N) / Pistacchio Cream (N)**

## BIGNÉ (N)

£2.50 Each OR 4 For £9

Homemade Choux Buns Choose from the Following Flavours:

**Patisserie Cream / Pistacchio Cream (N) /**  
**White Choc & Ricotta / Dark Chocolate & Hazelnut (N)**

## PASTA DI MANDORLE (N) £3.50

(GF) (VEGAN Available) (Contains NUTS & Egg Whites)

Handmade Soft Sicilian Almond Biscuits.  
Perfect with a Coffee, Liquor or Dessert Wine

## A' GUANTIERA (N)

£14 for 2 People OR £24 for 4 People

A Selection of 7 or 14 Homemade Miniature Cakes to Share  
Includes Cannoli, Tartine & Bigne

## AFFOGATO CLASSICO £12.50

(VG/GF & DECAF Available)

Homemade Gelato Topped with Amarena Cherries,  
Served with Hot Italian Espresso, Amaretto Liquor  
& Savoiard Biscuit for Dipping

## AFFOGATO SICILIANO £12.50

(GF & DECAF Available)

Homemade Gelato, Hot Italian Espresso, Liquor & Savoiard  
Biscuit. Choose From:

**Pistachio Gelato & Pistachio Cream Liquor**  
**Chocolate Gelato & Modica Chocolate Liquor**  
**Hazelnut Gelato & Frangelico Liquor**

## ORANGE, ALMOND & OLIVE OIL CAKE £8.50

(GF) (Can be Made Vegan /DF)

Served with Lemon Curd Cream & Fresh Berries or  
Homemade Blood Orange Gelato  
(Vegan Ice Cream Available)

## BABA AU RHUM £9.50

(Contains Dairy, Gluten & Egg)

Small Yeast Cake Saturated in a Rum Syrup. Filled with Fresh  
Whipped Cream & Topped with Seasonal Berries

## PANETTONE PUDDING £10.50

(Contains Gluten, Egg & Dairy)

Homemade Bread & Butter Pudding. Ask for the Flavour of the  
Week. Served Warm with Homemade Gelato

## PANNA COTTA £9.50

(GF) (May Contain NUTS)

Homemade Baked Cream Dessert  
Please ask for the Flavour of the week

## ZABAGLIONE £9.50

(Contains Egg Yolk & Dairy) Can be Made GF

Homemade Hot Boozy Custard Made with Local Free Range  
Egg Yolks & Sicilian Sweet Marsala Wine.  
Served with Dipping Biscuit

## FORMAGGI (N)

£12 for 1 Person OR £20 for 2 People

A Selection of Sicilian Cheese Including Pecorino Stagionato,  
Cacio al Pepe, Cacio al Pistachio & Dolcelatte.  
Served with Crackers, Fruit Chutney & Grapes

## BRIOSCIA SICILIANA £9.50

To make a Traditional Sicilian Ice Cream Sandwich  
Add 2 Scoops of Gelato of Choice

## GELATO SICILIANO

VG/DF Options Available

Homemade Sicilian Style Gelato. Made with Local Milk &  
Sicilian Ingredient. Served with Chocolate Wafer  
**1 SCOOP £3.50 2 SCOOP £6 3 SCOOP £9**

## 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 9<sup>th</sup> Century Introduced Lemons & Sugar Cane to  
the Island and to the Granita





# FESTA SICILIANA

## A SICILIAN FEAST

FOR PARTIES OVER 20 GUESTS

£55 pp

### ANTIPASTI

#### ARANCINE MIGNON

(Contains Dairy & Gluten)

Deep Fried Mini Rice Balls Filled with Mushroom & Mozzarella (V)

Deep Fried Mini Rice Balls Filled with Beef Ragu & Mozzarella

#### PANIELLI (VG/GF)

Deep Fried Chickpea Fritters, Sicilian Sea Salt & Fresh Lemon

#### SFINCIUNE (VG/GF)

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

### PRIMI

#### RAVIOLI SIRINELLA

(Contains Dairy, Gluten & Shellfish)

Pasta Parcels Filled with Scallops & King Prawns

Cooked in a White Wine, Cherry Tomato, Fresh Parsley, Chilli & Shellfish Broth

#### RAVIOLI BRASATO

(Contains Dairy & Gluten)

Pasta Parcels Filled with Slow Cooked Beef & Red Wine Ragu

Served in a Fresh Sweet & Spicy Tomato Sauce

### SECONDI

#### TONNO ALLA GHIOTTA (VG/GF)

Sashimi Grade Tuna Steak Cooked on the Chargrill

Topped with a Sauce of Tomatoes, Capers & Olives

Served with Rocket & Tomato Salad

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#### SAZIZZA SICILIANA (VG/GF)

Chargrilled Sicilian Pork & Fennel Sausage

Served with a Tomato Sauce, Sicilian Style Garlic & Rosemary Potatoes

OR

#### POLLO IMPANATO

Pan Fried Butterflied Chicken Breast Lightly Coated in Breadcrumbs

Served with a Tomato Sauce, Sicilian Style Garlic & Rosemary Potatoes

### DOLCI

#### A GUANTERA

(Contains NUTS, Dairy & Gluten)

A Selection of Small Sicilian Cakes

Including Cannoli, Fruit Tarts & Choux Buns

Price Includes Exclusive Hire of the Upstairs Dining Room

Includes 10% Service Charge

Please let us know in Advance of any Dietary Requirements

Vegetarian & Vegan Options available on Request

£10 Per Head Deposit Required to Secure Booking

Dishes & Prices are Subject to Change

