

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 £22 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

ADD BRASAOLA +£6

Thin Slices of Cured Sicilian Beef Fillet

ADD BURRATA +£6

Creamy Mozzarella Ball Filled with Stracciatella

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

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

PURPETTE DI VITEDDU £9.50 (Contains Gluten & Dairy)

Soft & Lean Homemade British Meatballs with Parmesan & Basil
Baked in our Homemade Sweet & Spicy Tomato Sauce

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

OLIVE SICILIANE
£2.50

PANE DI ALTA MURA £3.50
Freshly Baked Bread

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 Panelle'

BRUSCHETTA PUMARORU £8.50 (VG)
(Can be Made Gluten Free)
Toasted Alta Mura Bread Topped with a Fresh Tomato, Garlic & Basil Salad

BRUSCHETTA CA CAPUNATA £10.50 (VG)
(Can be Made Gluten Free)
Toasted Bread Topped with a Traditional Sicilian Cold Dish of
Sweet & Sour Aubergines, Celery, Onions, Olives, Capers & Fresh Basil

PURPETTE CHI MILINCIAINE £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

BURRATA CA CAPUNATA £12.50 (V)
(Can be Made Gluten Free)
Fresh Cow's Milk Creamy Mozzarella Ball Served with our Homemade Caponata
& Fresh Alta Mira Bread

BURRATA E BASIRIKÒ £10.50 (V)
(Can be Made Gluten Free)
Fresh Cow's Milk Creamy Mozzarella Ball filled with Homemade Basil Pesto.
Served with a Fresh Tomato, Garlic & Basil Salad & Alta Mura Bread

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

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 NERO RI SICCIA £24.50

(Contains Molluscs, Crustaceans & Gluten)

Homemade Long Thin Pasta with King Prawns, Squid & Cherry Tomatoes
Cooked in a Black Squid Ink Sauce

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.

AGNEDDU 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 Sfinciune 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

GLUTEN FREE AVAILABLE (N)

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 Pistachios

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 Vanilla Gelato Served with Hot Italian Espresso, Amaretto Liquor & Savoiardi Biscuit for Dipping

AFFOGATO SICILIANO £12.50

(GF & DECAF Available)

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

Pistachio Gelato & Pistachio Cream Liquor

Chocolate Gelato & Modica Chocolate Liquor

Hazelnut Gelato & Frangelico Liquor

Almond Gelato, Amarena Cherries & Amaretto

LEMON, ALMOND & OLIVE OIL CAKE £8.50

(GF) (Can be Made Vegan /DF)

Served with Lemon Curd Cream & Fresh Berries or
Vegan (DF) Gelato & Fresh Berries

BABA AU RHUM £10.50

(Contains Dairy, Gluten & Egg)

Typical Southern Italian Yeast Cake Soaked in Rum Syrup.
Filled with Fresh Whipped Cream & Topped with
Seasonal Berries

PANETTONE PUDDING £10.50

(Contains Gluten, Egg & Dairy)

(Gluten Free Available)

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 9th 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

