

# 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 Pannelle'

**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 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

**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

# 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

### 4 GAMBERONI ROSSI £13.50 (GF/DF)

4x Large Wild Caught 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

### BRASAOLA £12.50

Thin Slices of Cured Beef Fillet with Citrus Balsamic, Topped with Sicilian Pecorino DOP Cheese,  
Drizzled in a Truffle Honey. Served with Bread Sticks

### 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 ADD BURRATA +£6**

### 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

# 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 Semenza -  
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*

## 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

### CASARECCE A TRAPANISI £21.50

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

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

### BUCCATINI AL PISTU £19.50

(VG) (Contains NUTS) (Can Be Made GF & Nut Free)

Homemade Long Thick Pasta Straws in a Fresh Basil, Rocket & 100% Sicilian Pistachio Pesto.  
Topped with Fresh Rocket & 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

### **CASARECCE BRONTE £24.50**

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

Homemade Pasta Twists Served in a Creamy Sauce with Fresh Crab Meat, 100% Sicilian Pistachio Pesto, Spring Onions & Fresh Dill

### **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

### **CASARECCE AMMARU A TRAPANISI £24.50**

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

Homemade Pasta Twists with Shell Off Wild Caught Argentinean Red Prawns Cooked in a Trapanisi Pesto. (A Pesto From Trapani made with Cherry Tomatoes, Almonds, Garlic, Chilli & Fresh Mint)§

### **SPAGHETTI AMMARU E CUCUZZA £25.50**

**(Contains NUTS) (DF)**

Homemade Long Thin Pasta with Shell Off Wild Caught Argentinean Red Prawns Cooked in a Courgette, Basil & 100% Sicilian Pistachio Pesto

## TERRA - MEAT

OUR HOMEMADE MEATY PASTA DISHES

### **RAVIOLI BRASATO AL NERO D'AVOLA £25.50**

**(Contains Gluten, Egg & Dairy)**

Homemade Fresh Pasta Parcels Filled with Braised British Beef & Sicilian Red Wine. Served in a Sweet Tomato Sauce with a Hint of Chilli & Tiny Sicilian Raisins Called “Passolina”

### **CASARECCE PISTACHIOSA £24.50**

**(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!

# 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. Vegan Mozzarella Available

*"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 £16.50 (V)**

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

## **TRINACRIA £17.50 (V)**

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

## **RIGANATA £16.50**

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

## **AFFUNCIATA £18.50**

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

## **MANCIUNE £18.50**

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

## **PORCHETTA £18.50**

Rich Tomato Sauce, Sicilian Oregano, Fior Di Latte, Topped with Roast Pork Belly, Sautéed White Onions & Fresh Rocket Leaves (Subject to Availability)

## **LARIA £18.50**

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

## **ETNA £18.50**

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

## **IN PIU**

Some Extra Toppings to Add to Your Pizza

### **BURRATA £5 (V)**

Fresh Creamy Cow's Milk Mozzarella Ball

### **NDUJA £3**

Rich Spicy Calabrian Chilli & Salame Paste

### **PROSCIUTTO CRUDO £3**

Freshly Sliced Sicilian Parma Ham

### **VERDURA MISTA £3**

Chargrilled Peppers, Courgettes & Aubergines

### **FUNCI TRIFOLATI £3**

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 £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



## CANNOLO SICILIANO

1x LARGE £7.50

1x MINI £2.50 / 2x Mini £4.50 / 4x Mini £8.50

The Famous Sicilian Deep Fried Dark Bitter Biscuit Shell  
Made with Sicilian Marsala Wine & Cocoa.

Filled with Fresh, Sweet Sicilian Sheep's Ricotta Cream  
Please Choose from the Following:

### **CLASSIC**

Sweet Sicilian Sheep's Ricotta.

Topped with Chocolate Chip & Candied Orange Peel

### **PISTACHIO (N)**

Sicilian Pistachio Flavoured Ricotta Topped with Pistachios

### **NOCCIOLA (N)**

Dark Chocolate Flavoured Ricotta Topped with Hazelnuts

### **AGRUMI**

Lemon Flavoured Ricotta Topped with Candied Orange Peel

## CANNOCCI (N)

(Gluten Free, Contains NUTS)

1x £3.50 / 2x £6 / 4x £10.50

A Nutty Twist on the Classic Cannoli

Made with Sicilian Almonds, Hazelnuts & Dark Choc

Filled with Fresh, Sweet Sicilian Sheep's Ricotta.

Please Choose from the Following the Flavours Above

## TARTINE (N)

1x £2.50 / 2x £4.50 / 4x £8.50

Small Sweet Pastry Tarts Filled with Sweet Ricotta Cream

Choose from the Following Flavours:

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

## BIGNÉ (N)

1x £2.50 / 2x £4.50 / 4x £8.50

Homemade Choux Buns Filled with Sweet Ricotta Cream

Choose from the Following Flavours:

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

## 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

All Above Desserts are Perfect to Take Home (20% Discount)

## 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  
in the 9th Century Brought Lemons & Sugar Cane to the Island & the Granita

## CASSATELLE FRITTE £6.50 2 For £9.50 (N)

Hot Ricotta Ravioli Filled with Sweet Ricotta Cream &  
Chocolate Chips. Topped with Pistachio Cream

## CAKE OF THE DAY £9.50

Vegan Option Available  
See Specials Board for Details

## PANNA COTTA £9.50

(GF) (May Contain NUTS)

Homemade Baked Cream Dessert

Please ask for the Seasonal Flavour of the week

## BRIOSCIA CON GELATO £9.50

(Contains Dairy, Gluten & Egg)

Traditional Sicilian Ice Cream Sandwich

Add 2 Scoops of Gelato to Our Warm Brioche Bun

## GELATO

GF/VG Option Available

Homemade Sicilian Style Gelato.

Made with Local Milk & Sicilian Ingredients.

1 SCOOP £3.50 / 2 SCOOP £6 / 3 SCOOP £9

## AFFOGATO £10.50

(VG/GF & DECAF Available)

Homemade Gelato, Hot Espresso, Liquor & Dipping Biscuit.

Choose From or Design your Own:

\* Classic Vanilla & Amaretto (Ask to Add Cherries) \*  
\* Pistachio Gelato & Pistachio Cream Liquor \*

## FORMAGGI (N)

£12 for 1 Person OR £20 for 2 People

A Selection of Sicilian Cheese

Served with Crackers, Fruit Chutney & Grapes

## ZABAGLIONI £9.50

(Contains Fresh Egg Yolks)

A Hot Boozy Custard Made to Order

Using Fresh Local Free Range Eggs,

Sicilian Marsala & Sugar Served with a Dipping Biscuit

Subject to Availability

## PASTA DI MANDORLE (N) £3.50

(GF) (Contains NUTS & Egg Whites)

Small Handmade Soft Sicilian Almond Biscuits.

Perfect with a Coffee, Liquor or Dessert Wine





# 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

