PASTA SET LUNCH 2 COURSES £28

ENJOY SIMPLE, HONEST AND TRADITIONAL SICILIAN

DISHES THAT HAVE BEEN HANDED-DOWN THROUGH

GENERATIONS OF OUR FAMILY AND STILL REMAIN TO BE FIRM FAVOURITES.

Starters

Sheep's Ricotta & Cauliflower pie, marinated cucumber, bell pepper sauce Caponata Siciliana, fried aubergine in a sweet & sour dressing Breaded fresh Sicilian Tuma cheese, orange chutney & sautéed mushrooms

Pasta main

Spaghetti with rocket pesto, black garlic sauce & toasted breadcrumb Gnocchi alla norma, served in a baked aubergine with sheep's ricotta cheese Calamarata with extra vergin olive oil & parmesan cream, fried courgettes

Ravioli with anchovies, tomato, pinenuts filling & bread sauce

Any sides + £6

OUR FAVOURITE WINE PAIRING

IN SICILY, WE RARELY DRINK WINE WITHOUT FOOD.

THE FOOD AND WINE BRING THE BEST OUT IN EACH OTHER

- JUST LIKE A GREAT FRIENDSHIP -

- 7 Dardinello, Cantina Assuli 14 / 48 Zibibbo
- Yette, tenuta san Leonardo 16 / 53 Sauvignon blanc
- Lorlando, Cantina Assuli 14 / 45 Nero d'Avola
- Montepulciano, Colle Corviano 15 / 55 Montepuciano

In case of allergies or dietary requirements, please speak to your waiter before ordering. A discretionary service charge of 13.5% will be added to your bill.