



MENU



STARTERS

Antipasto platter (for two) selection of Italian cured meats with Italian marinated olives, Italian chutney and pizza bread 12.5

Antipasto platter (Veg) (for two) grilled Mediterranean vegetables, with mozzarella, parmesan, marinated Italian olives, Italian chutney, balsamic onions and pizza bread 12.5 (v)

Garlic pizza bread 4.75

Garlic prawns oven roasted in olive oil and parsley 6.5

Calamari chilli, sea salt, aioli 6.5

Polpette al sugo meatballs, tomato sauce, parmesan 6.5

Arancini Palermitano rice balls, tomato, mozzarella, meat ragu 5.5 (v)

Bruschetta tomato, onion, extra virgin olive oil 5.5 (vg)

Polenta funghi e tartufo grilled maize with mushroom and truffle 6.5 (v)

Parmigiana aubergine, mozzarella 6.5 (v)

MAINS

Costata di manzo 8oz ribeye steak with three pepper sauce rocket salad 18.95

Polo alla cacciatora Sicilian style chicken tomatoes olives capers with grilled mediterranean vegetables 15.95

Fegato alla Veneziana pan fried calves liver with sautéed onions and crispy pancetta 18.95

Merluzzo con peperonata pan fried cod with roasted tomatoes and peppers 15.95

Gamberoni in crosta di polenta double maize coated Atlantic king prawns, served with roasted cherry tomatoes 14.95

Branzino ripieno oven roasted fillet of seabass rolled and stuffed with black olives, capers cherry tomatoes anchovies served with roast potatoes 15.95

Sfoglia puff pastry case with wild mushrooms, spinach and cream, served with Sicilian couscous 13.95 (v)

Aubergine Parmigiana vegan cheese & mixed leaf salad 12.95 (vg)

MAIN COURSE SALADS

all at 13.95

Prosciutto parma ham, mozzarella, tomatoes, rocket

Giulio Cesare chargrilled chicken, cos lettuce, garlic croutons, parmesan, classic Caesar dressing

Caprese mozzarella, salad tomatoes, sunblushed tomatoes mixed olives and pesto balsamic dressing (v)

Caprino warm goats cheese and caramelised pear, mixed leaf salad

SIDES

all at 4.75

thick cut chips

tomato and red onion salad

dressed mixed leaf salad

grilled vegetables

sweet potato fries

bread basket

broccoli garlic chilli

deep fried zucchini

creamed potatoes

rocket and parmesan

DESSERTS

Tiramisu chef's own made in house 5.95

Panna cotta ai frutti di bosco fruits of the forest 5.95

Tortino di formaggio passion fruit cheesecake made in house 5.95

Sorbet / Ice cream (two scoops) of the week please ask your waiter (vg) 5.5

Mousse di caffè cappuccino mousse with crushed cantuccini biscuits 5.5

Affogato al Caffè with vanilla ice cream Italian espresso and a shot of liqueur of your choice 6.95

Coffee served with a Sicilian pastry 4.5 (v)

PIZZA

freshly made in-house every day
gluten free pizza available

Margherita tomato, mozzarella, basil 10.95 (v)

Quattro Stagioni four seasons; tomato, mozzarella, olives, mushrooms, artichokes, aubergine 14.25 (v)

Vegetariana tomato, aubergine, courgette, roasted peppers, mozzarella, basil 13.95 (v)

Piccante tomato, mozzarella, spicy salami, roast peppers, jalapeno chilli 14.25

Vegana tomato, vegan cheese, aubergine, courgette, roasted peppers and basil 12.95 (vg)

Parma tomato, mozzarella, parma ham, broccoli, red onion, parmesan shavings 14.25

Calzone folded pizza stuffed with tomato, mozzarella, ham, mushroom, basil 13.95

Fiorentina tomato, mozzarella, spinach, oregano, fresh free range egg, and parmesan 13.95

"Sicily" fresh tomato, buffalo mozzarella, onions, garlic, rocket and parmesan shavings 14.25

Pollo tomato, mozzarella, grilled chicken, red onion and roasted peppers 13.95

Salsiccia tomato, mozzarella, Sicilian fennel sausage, pancetta and red onion 14.25

PASTA

all our pasta is freshly made in-house every day
gluten free pasta available

Spaghetti all'aragosta whole lobster garlic cherry tomatoes 18.5

Spaghetti gamberi e zucchini prawns, courgette, garlic and parsley 13.95

Spaghetti Carbonara pancetta, egg, cream and parmesan 12.95

Spaghetti Vegani roasted pepper and tomato sauce topped with toasted pumpkin seeds 12.5 (vg)

Penne arrabbiata chilli, garlic and tomato sauce 12.5 (v)

Penne con polpette meatballs in a tomato basil sauce 13.95

Penne alla Norma aubergine salted ricotta cherry tomatoes and basil 12.95

Conchiglie broccoli e salsiccia shell shaped pasta, broccoli and fennel sausage 13.95

Conchiglie alla Gricia shell shaped pasta, pancetta onions pecorino 12.95

Tagliatelle al ragu slow cooked beef ragu 13.95

Lasagna vegetariana grilled Mediterranean vegetables 12.5 (vg)

AFTER DINNER LIQUEUR COFFEES

all at 6.95

Irish Coffee

Irish whiskey, coffee, double cream

Sultans Special Coffee

Bailey's coffee, double cream

Calypso Coffee

Tia Maria, coffee, double cream

Italian Classico Coffee

Amaretto, coffee, double cream

Please let us know if you have any allergies, or require information on ingredients used in our dishes.

All prices are inclusive of VAT.

There is a 12.5% discretionary service charge added to your bill.