

ZOOM
EAST
KITCHEN & BAR

TASTE OF

SICILY

**MANCIA,
BIVI
E SPATTI**

EAT,
DRINK
& SHARE

✧ APERITIVO - FROM THE DELI ✧

£4 EACH OR 7 FOR £22 AS A SHARING BOARD

NOCELLERA DEL BELICE OLIVES (GF, VG)

Marinated with chilli & garlic

CONFIT ARTICHOKE (GF, VG)

Olive oil, parsley, rosemary chilli marinade

BALSAMIC ONIONS (GF, VG)

Caramelised onion with balsamic vinegar

LIPARI SALAME

50 days matured, with salt & pistachios from Bronte

AGRO DOLCE PEPPERS (GF, VG)

Sweet and sour mixed peppers

CAPONATA (GF, VG)

Chefs own family recipe. Sicilian relish, aubergine relish, raisins and pine nuts

SUNDRIED TOMATOES (GF, VG)

Marinated with oil, Mediterranean herbs

BREAD SELECTION (VG) £6

Rosemary Focaccia, Grissini, Carta di Musica & Sourdough breads. Olive oil & balsamic vinegar

✧ ANTIPASTI - SHARING PLATES ✧

PERFECT AS A STARTER, OR FOR SHARING

SARDE A BECCAFICO £12

Sardine fillets, Parmesan, herbs, breadcrumb and deep fried. Fennel & red onion salad, lemon aioli & parsley mayo

FRITTO MISTO £9

CHOOSE: Crispy tempura market seafood & courgettes, black ink aioli

OR: Market seasonal vegetables, lemon parsley mayo (V)

PARMIGIANA £9 (V)

Baked aubergine layered with tomato, basil & Parmesan

WATERMELON & SAFFRON PECORINO SALAD (V) £8

Compressed cucumber, red chicory, black olives, balsamic beetroot dressing

POLPETTE (H) £9

Beef meatballs, Parmesan, oregano & tomato sauce

ARANCINI DI RISO SICILIANI

The most famed Sicilian Street food from the street markets of Catania. Deep fried carnaroli rice balls in a light crumb, conical shape, in homage to Mount Etna. With a saffron aioli.

CHOOSE

SAFFRON, TALEGGIO (V) £7

BEEF SHIN RAGÙ (H) £8

BUFFALO BURRATA £12

Perfect for sharing. Datterini emulsion, pickled aubergine, pine nuts, basil

ASK FOR TODAY'S MARKET SPECIALS

The freshest ingredients of the day, turned into exclusive dishes by our chef

✧ PRIMI - PASTA, RISOTTO ✧

BEEF SHIN MAFALDE (H) £18

The pasta that means "Little Queens" after the Princess Mafalda of Savoy. Ribbon pasta, flat & wide. Braised beef shin & porcini mushroom ragù

'INVOLTINI ALLA NORMA' (V) £15

Chefs' own family recipe. Baked spaghetti, tomato sauce, rolled fried aubergines

RISOTTO AL NERO DI SEPPIA (GF) £16

Catania inspired. Black squid ink risotto, baby squid, peas

GRANCHIO LINGUINE £18

The pasta that means "little tongues". Long strand pasta. Fresh brown and white crab, cherry tomatoes, chilli, garlic, parsley

BUSIATI (VG) £14

Durum flour pasta, a type of long macaroni, from Trapani. Sundried tomato, capers, sprouting broccoli, parsley crumble

✧ PIZZA ✧

ALL OUR PIZZA BASES ARE HAND CRAFTED, ITALIAN SEMOLINA DURUM WHEAT*. 12" STONE BAKED PIZZA

CAPRICCIOSA £13

Parma ham, Clarence Court Burford egg, tomato sauce, Parmesan

FUNGHI PORCINI (V) £15

Porcini mushrooms, sprouting broccoli, garlic, mozzarella

DIAVOLA £15

Fennel Sicilian sausage, nduja, burrata pecorino, mozzarella, tomato sauce

VEGETARIANA (V) £14

Braised courgettes, basil pesto, grated ricotta, mozzarella

*Ask your waiter for Gluten free alternatives.

Sicily: The volcanic island jewel of the Mediterranean. A unique climate with unique produce, and a melting pot of flavour. A tapestry of interwoven food cultures, with a fusion of Middle Eastern, North African, Iberian, and French influence. Sicilian produce has been carefully crafted into recipes across centuries, recipes carefully shared with family and friends for generations. Our Sicilian Head chef & team have sourced some of the finest produce from the regions of Sicily, along with the very best of Local London and British suppliers. Our one aim, to bring menus that are authentically Sicilian, honestly local, and caringly shared.

MANCIA, BIVI E SPATTI - EAT, DRINK & SHARE

✧ SECONDI - MEATS, SEAFOOD & GRILLS ✧

LOCALLY UK SOURCED, SEASONALLY VARIED

STUFFED SQUID £16

Calamari stuffed with squid, Parmesan, raisins, orange & sundried tomatoes. Panfried with nduja. Squid ink aioli

MACKEREL SKEWERS £16

Cornish mackerel, skewered with seasonal vegetables, salmoriglio dressing

BRANZINO £19

Grilled seabass, roast pepper sauce, gremolata

COSTOLETTE DI AGNELLO £24

Grilled lamb cutlets, lamb croquettes, and lamb jus, glazed carrots and macco di fave

COUS COUS ALLA TRAPANESE

This dish comes from Trapani, where the salt flats of Sicily glisten under the sun. Cous cous dishes are famed in the west of the island, influenced from the North African coast.

Cooked and served to the table in a traditional Tagine pot.

CHOOSE: **Seafood**. Grilled jumbo prawns, squid, black olives, capers, datterini tomato jus

OR: **Vegetariana** (V). Grilled seasonal vegetables, peppers, and purple heritage cauliflower, chickpeas

FOR ONE £22

FOR TWO £36

FOR FOUR £52

SALSICCIA (GF) 240^G / 8.5^{OZ} £16

Grilled Luganega style, sea salt & wild fennel artisan sausages. A true taste of Sicily. Made locally in the UK every day. Sautéed baby roast potatoes, salmoriglio

COTOLETTA DI POLLO (H) £18

Flattened, breaded and panfried chicken fillet. Fried capers, pickled red onion, radicchio salad, balsamic dressing

✧ STEAKS ✧

Our beef is sourced from our friends at O'Shea Butchers, est. 1790. We believe happy, grass-fed, ranging cattle gives the best flavour. All of our beef comes from select native breeds and our steaks are dry aged for a minimum of 35 days for epic taste!

HANGER STEAK (H) 283^G / 10^{OZ} £19

BEST: Rare to medium rare

RIBEYE STEAK (H) 283^G / 10^{OZ} £24

BEST: Medium rare to medium

AND DON'T FORGET THE SAUCE

SALMORIGLIO (V) £3

GREEN PEPPERCORN (V) £3

PORCINI JUS (V) £3

✧ CONTORNI - SIDES, SALADS ✧

BLOOD ORANGE SALAD (VG) £5

Pickled red onion, fennel and black olives

AEOLIAN SALAD (VG) £4

Cherry tomato, black olives, berry capers

TRIPLE COOKED CHIPS (V) £4

Simmered, deep fried perfectly...twice!

BRAISED FENNEL £5

With Parmesan crust

WATERMELON & SAFFRON PECORINO SALAD (V) £4

Cucumber, red chicory, black olives, balsamic beetroot dressing

HERBY ROAST BABY POTATOES (V) £4

Marjoram & parsley butter

GLAZED HERITAGE CARROTS (VG) £4

With Pistachios

SHOESTRING FRIES (V) £4

Golden, crisp, and stringy chips!

'PANELLE' CHICKPEA FRITTERS (V) £5

Simply served with lemon

(V) Vegetarian (VG) Vegan (GF) Gluten free (H) Halal

All weights stated are approximate & prior to cooking. Fish may contain bones, and olives may contain stones. Please inform your waiter/bartender of any dietary/allergy requirements before ordering. A discretionary 12.5% service charge will be added to the final bill. VAT is inclusive at national prevailing rates.