



**Bruschetta Avocado e Egg**  
Smashed avocado & black pepper topped with boiled egg - 6.75

**Bruschetta Pomodoro e Aglio**  
Cherry tomatoes seasoned with oil, oregano, garlic on sourdough homemade bread - 6.5

**Bruschetta Burrata e Alici**  
Rich and creamy burrata cheese topped with anchovies and tomatoes confit on sourdough bread - 6.95

## STARTERS

### Fried Gnocchetti (6 pieces) (V)

A delightful mix of golden, crispy fried dough balls with a soft center, filled with velvety pumpkin and rich gorgonzola - 8.9

### Arancini (3 pieces)

The symbol of Sicilian street food served with pink sauce, on rocket leaves - 6.7

### Calamari

Tender baby squid lightly fried in a traditional Italian way, just squeeze of lemon & salt for a full flavour - 7.5

### Parmigiana di melanzane (V)

We follow mamma Mariagrazia's recipe: fried aubergines, tomato sauce, mozzarella & a sprinkling of Parmigiano - 9.8

### Pecorino e noci

Lightly melted Pecorino, walnuts, honey & truffle oil served with sourdough homemade bread - 8.6

### Antipasto italiano

Parma ham, sundried tomatoes, aubergines in oil, buffalo mozzarella and Nocellara olives served with sourdough homemade bread - 12.9

### Sapori di Sicilia

Selection of Sicilian cured meats & cheese, served with sundried tomatoes artichokes and sourdough homemade bread  
For two people - 13.9  
For four people - 26.9

### Focaccia all'aglio

Focaccia pizza with garlic & oregano - 6.9

### Caponata & burrata cheese (V)

A classic Sicilian vegetarian dish, fried aubergines base, cooked with celery, onion, olives accompanied by creamy burrata - 13.5

## MAINS

### PASTA

The loved Italian Classics From the Sicilian tradition

#### Lasagne

Layers of fresh pasta with bolognese ragù, mozzarella, Parmigiano & béchamel - 14.99

#### Pesto e mandorle

Fresh pasta with homemade basil pesto & toasted almond flakes - 17.2

#### Carbonara

Fresh pasta with eggs, diced bacon, pecorino cheese & black pepper - 18.5

#### Bronte Mare

Fresh pasta with cherry tomatoes, pistachio pesto, garlic, prawns and pistachio grains - 20.5

#### Fettuccine al ragù

Fresh pasta with Bolognese ragù made with slowly cooked meat in succulent tomato sauce - 17.99

#### Fettuccine Cremose

Fresh fettuccine in a creamy mascarpone and gorgonzola sauce with a touch of 'nduja, finished with pan-seared sausage and onion - 21.8

### SIDES

- Green leaf salad with mixed herbs (V) - 5.5

- Caponata - fried aubergines base cooked with onion, olives, celery (V) - 6.9

- Peperonata - sweet bell peppers, onions, tomatoes slowly cooked in olive oil (V) - 6.5

- Mix green and rocket salad with cherry tomatoes (V) - 5.8

### CARNE E PESCE

#### Filetto al Pepe Rosa

7 Oz. (200 gr.)  
Succulent beef fillet cooked in soft and delicate cream flavored with pink pepper served with fries - 23.95

#### La Cotoletta

Succulent chicken breast coated in a golden, crispy breading of egg and breadcrumbs, perfectly fried and served with a side of seasonal vegetables - 21.9

#### Fritto Misto

Mixed fried fish in aeolian style (calamari, king prawns, crispy white fish) and fried zucchini - 22.4

#### Branzino

Pan-fried Seabass with a delicious mix on top of cherry tomatoes, olives, capers and accompanied by a vegetable ratatouille - 23.95

### SALADS

#### Liparota

Buffalo mozzarella, tuna, green salad, cherry tomatoes, capers berries, olives, red onion served with homemade bread - 13.8

#### Insalata di pollo

Grilled chicken, Parmigiano shavings, green salad, grilled aubergines & courgettes, sundried tomatoes served with homemade bread - 14.6

#### Caprese (V)

Buffalo mozzarella, cherry tomatoes seasoned with oil & oregano, fresh basil served with homemade bread - 11.9

## PANE CUNZATO

means seasoned bread and was born as a poor dish in the traditional Sicilian cuisine. In the past, it was made with cheap seasonings. Now it represents a delicacy and is prepared using even sophisticated ingredients. For our dough, we only use stone-ground Sicilian flours made of ancient grains, TIMILIA & RUSSELLO.

**Aeolian style** - Crunchy bread with cold ingredients on top.

### ALICUDI

Buffalo mozzarella, tuna, red onion, cherry tomatoes seasoned with oil & oregano, capers & Sicilian aubergines preserved in oil - 15.95



**Sicilian style** - Crunchy bread filled with ingredients and baked

### CLASSICO

Buffalo mozzarella, cherry tomatoes confit, anchovies & black pepper - 13.7

### CRUDO

Parma ham, Parmigiano shavings, buffalo mozzarella, cherry tomatoes & rocket leaves - 14.8

### PARMIGIANA (V)

Fried aubergines, tomato sauce, mozzarella & parmigiano shavings - 14.9

### PICCANTE PEPPERONI

Buffalo mozzarella, scamorza, pepperoni, caramelised onion & Nduja from Nebrodi mountains - 15

### POLLO E AVOCADO

Buffalo mozzarella, grilled chicken, smashed avocado, sundried tomatoes & pink sauce - 14.8

### MORTADELLA

Burrata, mortadella & pistachio pesto - 15.5



## PIZZA

Our dough is left to ferment 48 hours. We only use stoneground Sicilian flours made of ancient grains, TIMILIA & RUSSELLO.

### MARGHERITA (V) (add. Pepperoni- 2.5)

Tomato sauce, mozzarella & fresh basil - 12.2

### MORTADELLA (add. stracciatella burrata- 2.5)

Mozzarella, smoked scamorza, mortadella & pistachio - 15.9

### SICILIANA

Mozzarella, tomato sauce, anchovies, olives & Sicilian capers berries - 14.2

### RUCOLA

Mozzarella, Parma ham, Parmigiano shavings, cherry tomatoes & rocket leaves - 15.5

### PEPERONCINO

Mozzarella, tomato sauce, Nduja from Nebrodi mountains, sausage & wild mushrooms - 16.5

### BUFALA (V) (add. 'Nduja - 1.8)

Buffalo mozzarella, tomato sauce & fresh basil - 14.8

### QUATTRO STAGIONI

Tomato sauce, mozzarella, artichokes, baked ham, olives, mushrooms - 15.9

### PISTACCHIO

Mozzarella, diced bacon, cherry tomatoes & pistachio pesto - 15.7

### QUATTRO FORMAGGI (V) (add caramelised onion - 1)

Mozzarella, gorgonzola, smoked scamorza, Parmigiano, pistachio grains - 14.9

### VEGETARIANA (V) (add spicy mushrooms - 1.5)

Mozzarella, cherry tomatoes, grilled courgettes, aubergines, peppers & red onion - 14.5

### VEGANA (V) (VE)

Vegan cheese, cherry tomatoes, grilled courgettes, aubergines & peppers - 15.9

### CAMPAGNOLA (V)

Tomato sauce, mozzarella, goat's cheese, mushrooms, caramelised onion, wild rocket and truffle oil - 17.5

### CALZONE

Mozzarella, tomato sauce & baked ham - 15.9

### GUSTOSA (add caramelised onion - 1)

Tomato sauce, mozzarella, pepperoni, mushroom & fresh burrata - 17.9

EXTRA TOPPING - Add ingredients to your pizza or pane cunuzato

Olives, rocket salad, grilled vegetables - 2 each  
Parma ham, baked ham, mortadella - 3 each  
Buffalo mozzarella - 3  
Burrata - 5

Truffle oil - 1.9  
Vegan cheese - 4  
Gluten free dough - 4  
Pepperoni - 2.5

Please, always inform your server of any allergies or intolerance before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary service charge of 12.5% may be added to your bill

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