

# SYCAMORE

VINO • CUCINA

## Cicchetti

**Nocellara olives (vg & gf) 6**

**Cacio & Pepe arancini with parmesan sauce and anchovy (v) 8**

**House made focaccia served with tricolore butter (v) 6**

**House made focaccia served with Sicilian Caponata (v) 7**

**Sourdough focaccia with charcuterie board 14**

## Antipasti

**Sycamore signature soup (vg) 9**

**Steak tartare, black fresa bread, grated cured egg yolk 16**

**Tuna carpaccio with citrus dressing and crispy shallots 18**

**Burrata, roasted datterini emulsion, basil sorbet (v & gf) 14**

**Crispy tempura baby squid, prawns and courgettes, black squid ink mayo 12**

## Primi

**Involtini alla Norma, tomato sauce wrapped spaghetti with aubergines and basil pesto (v) 18**

**Tagliatelle with beef shin ragu 22**

**Risotto Primavera, soft herbs and vegan parmesan (vg & gf) 18**

**Black linguine with Devonshire Crab, chili and garlic 22**

# SYCAMORE

---

VINO • CUCINA

## Secondi

**Aubergine parmigiana, confit tomato, basil pesto and parmesan foam (v) 18**

**Dry aged Rib-eye 320g, watercress salad and salsa verde (gf) 36**

**Pan roasted stone bass, cauliflower and red bell pepper sauce (gf) 28**

**Chicken supreme Milanese, rocket and parmesan 22**

---

## Sourdough Pizzas

*On our freshly made signature dough*

### Salsiccia and Friarelli 18

*Fennel sausages and sprouting turnip, mozzarella white based*

### Grilled Vegetables 16

*Mozzarella and tomato sauce based (v)*

### Marinara 14

*Black olives, anchovy, oregano, tomato sauce based*

### Margherita 14

*Mozzarella and tomato sauce based; basil (v)*

---

## Sides

**Little Italy fries with rosemary salt (vg & gf) 6**

**Green leaf salad (vg & gf) 6**

**Seasonal steamed vegetables (vg & gf) 8**