

Open 7 days a week  
from 8.30 to 23.00  
for Breakfast, Lunch & Dinner



Live Jazz & Blues  
played every evening in  
the Piano Lounge

### SMALL SHARING PLATES (STARTERS)

4.5 each 3 for 12

Home-baked flat bread (with or without garlic) (v)  
Baby pork ribs & pancetta, slow cooked in tomato sauce  
Warm octopus & potato salad, olive oil, lemon juice  
Beef meatballs, tomato sauce, Parmesan  
Chicken wings with a spicy tomato salsa  
Braised peas, whole shallots, pancetta  
Calamari, chilli, sea salt, aioli  
Mixed cured meats, balsamic onions  
Sicilian fennel sausages, lentils  
Garlic shrimps, chilli, parsley

Bruschetta tomato, onion and extra virgin olive oil (v)  
Roasted aubergine, courgette, red peppers (v)  
Marinated olives, sun-dried tomatoes (v)  
Aubergine, mozzarella parmigiana (v)  
Potato, courgette & onion 'fritatta' (v)  
Roast potatoes, garlic, rosemary (v)  
Deep fried zucchini (v)  
Sweet potato 'chips' (v)  
Sicilian caponata (v)  
Chunky chips mayo (v)

### SOUP KITCHEN

8.5

Our recipes come from the Sicilian countryside and use fresh, seasonal ingredients. Your waiter will tell you about today's freshly made soups, served with home-baked flat bread

### PIZZAS

*Freshly made in-house every day  
Made with the famous Italian Caputo flour  
Gluten free pizza available*

**Tomato** mozzarella, basil 10 (v)  
**Four Seasons**, mozzarella., spicy sausage, ham, mushrooms and artichokes 11.5  
**Vegetable** tomato, aubergine, courgette, roasted peppers, mozzarella, and basil 11 (v)  
**Spicy salami** tomato, mozzarella, roast peppers, jalapeno chilli 11  
**Porchetta**(roast pork) mozzarella, cherry tomatoes, rocket 10.5  
**Parma Ham** tomato, mozzarella, broccoli, red onion, parmesan shavings 11.5  
**Aubergine**, tomato, mozzarella and salted ricotta 11.5 (v)  
**Calzone** folded pizza stuffed with mozzarella, ham, tomato, mushroom and basil 11

### PASTA KITCHEN

*all our pasta is freshly made in-house....every day  
Gluten free pasta available*

**Spaghetti** lobster, garlic, cherry tomatoes (2 people) 24  
**Spaghetti** beef ragu 10.5  
**Gnocchi** tomato and basil sauce 9 (v)  
**Tagliatelle** creamed mushroom, pecorino, cherry tomatoes 10 (v)  
**Penne** aubergine, roasted tomatoes, salted ricotta 10 (v)  
**Spaghetti** fresh tuna, cherry tomatoes, pitted black olives 10  
**Tagliatelle** shredded pork and 'sugo di maiale' 11  
**Risotto** roasted pumpkin, gorgonzola and toasted pumpkin seeds 10.5 (v)



is available for private parties of all types.  
Our private dining area can seat up to 50 guests for Lunch or Dinner and up to 70 guests for Drinks and Canapés.  
For more information please ask for our manager.

**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.**

### SICILIAN SPECIALS

#### Fish

**Tuna** grilled, with roasted pesto tomato and crushed potatoes 16  
**Sea bass** pan-fried fillet, with deep fried zucchini, Sicilian couscous and warm tomato vinaigrette 16  
**Salmon** grilled, with new potatoes & salsa verde 15  
**Mixed grill** seabass, calamari, tuna and salmon served with mixed green leaves 16.5

#### Meat

**Ribeye steak** garlic mushrooms, hand-cut chips 17  
**Sirloin steak** roast pesto tomato, hand-cut chips 18  
**Baby Chicken (free-range)** marinated and char-grilled, rosemary roast potatoes, braised peas, whole shallots, pancetta 15  
**Pork belly** braised peas, crushed garlic potatoes, apple sauce 16  
**Mixed grill** lamb chop, Sicilian fennel sausage, pancetta, baby pork ribs, chicken wings, mushrooms 16.5

### SIDE DISHES

all at 4.5

Sicilian caponata | Broccoli, garlic, chilli  
Braised peas, whole shallots, pancetta | Sweet potato 'chips'  
Roasted aubergine, courgette, red peppers  
Crushed potatoes | Hand-cut chips  
Roast potatoes, garlic, rosemary

Mixed green leaves | Tomato, red onion | Orange, shallots, chilli

### MAIN COURSE SALADS

all at 14

**Prosciutto** parma ham, mozzarella, beef tomatoes and rocket  
**Chicken Caesar** char-grilled chicken, cos lettuce, garlic croutons, parmesan and classic Caesar dressing  
**Tuna** grilled, sun-dried tomatoes, borlotti and cannellini beans, mixed leaves, red onions and topped with a poached egg  
**Quinoa and Beetroot** grated goats cheese, beetroot, quinoa, toasted pumpkin seeds, mixed leaves, honey mustard dressing (v)

### DESSERTS

*home-made every day  
all at 5*

**Tiramisu**  
**Panna cotta** caramel sauce  
**Cheese cake** raspberries  
**Warm chocolate pudding** vanilla ice-cream  
**Affogato al Caffè** vanilla ice-cream, Italian espresso and a shot of amaretto liqueur

**Cheese plate**, four Italian cheeses, pear jam, biscuits 6.5