



DANIELE SICILIAN

- APERITIVI -

Prosecco - £8.00
Aperol Spritz - £9.00
Negroni - £9.00

- PER INIZIARE -

Mixed Olives - £4.00
Ciabatta & Olive Oil - £4.00
Garlic Bread - £4.00
Garlic Bread with Mozzarella - £4.50
Garlic Bread with Pesto & Mozzarella - £5.00

- ANTIPASTI -

Parmigiana - £8.50
Fried aubergines topped with parmesan & mozzarella^(v)
Mozzarella in Carrozza^(v) - £8.50
Deep fried mozzarella in herb crumb with a tomato sauce
Sardine Beccafico - £8.50
Pan fried sardines with an orange, tomato & mint salad
Fritto Misto - £9.50
Golden fried calamari, whitebait & king prawn
with garlic aioli
Gamberoni Piccanti - £10.50
King prawns served in a chilli, tomato & white wine sauce

Arancini Golden - £8.50
Fried rice balls filled with beef ragu, peas & mozzarella
Bruschetta^(v) - £7.50
Chopped tomato, garlic & basil
Formaggi Di Capra^(v) - £7.50
Goats cheese crostini served with red onion
marmalade & rocket
Affettati e Formaggi - £13.50
Selection of Italian cold meats & cheese served
with dough sticks

- PASTA E RISOTTI - Gluten free pasta available

Penne Amatriciana - £12.50
Smoked pancetta & red onion, in a tomato & chilli sauce
Penne Granchio - £13.50
Fresh cornish crab in a tomato, chilli & cream sauce, topped
with rocket
Penne Al Salmone - £13.50
Smoked salmon & spinach in a creamy white wine sauce
Penne Etna Fiery - £13.50
Nduja sausage in a tomato & mascarpone sauce
Spaghetti Ragù - £13.00
Traditional Bolognese sauce
Spaghetti Isola Bella - £14.50
King prawns, fresh clams, cherry tomato, olive oil & chilli

Spaghetti Carbonara - £13.00
Traditional carbonara sauce
Paccheri Trapanese - £14.50
Seabass ragu with olives & wild fennel topped with
a trapanese crumb
Paccheri Alla Norma^(v) - £14.00
Fresh tomato sauce with fried aubergines topped
with salted ricotta
Risotto Dello Chef - £14.00
Asparagus & prawn risotto in creamy parmesan sauce
Risotto Zucca^(v) - £14.00
Creamy butternut squash & Gorgonzola risotto

- SECONDI - All mains are served with seasonal vegetables & potatoes

Pollo Della Casa - £17.00
Chicken breast stuffed with mozzarella
& sundried tomato in a basil sauce
Scaloppina Marsala - £18.00
Tender pork loin in a mushroom & marsala sauce
Cotoletta Di Maiale - £18.00
Herb crusted pork escalope topped with sun-dried tomato
& melted primosale cheese
Maialino Al Forno - £21.00
Crispy pork belly with port & apricot jus

Bistecca Pepe Verde - £24.00
10 Oz Sirloin steak with green peppercorn sauce
Filetto A Modo Mio - £28.00
8 Oz Fillet steak with a choice of sauce
(Gorgonzola, mushroom, or red wine)
Agnello Balsamico - £21.00
Tender lamb rump with balsamic & rosemary jus
Please speak to a member of staff if you have any special dietary requirements, or food allergies.
SEE OUR FRESH FISH SPECIALS BOARD

-STONE BAKED PIZZA -

Margherita^(v) - £11.00
Tomato & mozzarella
Parma - £14.50
Tomato, mozzarella, rocket & Parma ham
Americana - £12.00
Tomato, mozzarella & pepperoni
Pollo - £13.00
Tomato, mozzarella, pepperoni, grilled chicken
& roasted peppers
Funghi - £13.50
Tomato, mozzarella, mushrooms & Parma ham
Piccante - £13.50
Tomato, mozzarella, pepperoni & nduja sausage
Fiorentina^(v) - £12.50
Tomato, mozzarella, spinach, egg & parmesan

Vegetariana^(v) - £12.50
Tomato, mozzarella, char-grilled Mediterranean vegetables
Capra^(v) - £12.50
Tomato, mozzarella, goats cheese, spinach & caramelised
red onions
Zucca^(v) - £13.00
Tomato, mozzarella, Gorgonzola & butternut squash
Norma^(v) - £12.00
Tomato, mozzarella, aubergine & salted ricotta
Tartufo^(v) - £13.50
Mozzarella, goats cheese, courgette & truffle oil
Alici - £12.00
Tomato, black olives, anchovies & fresh basil
Speciale - £13.50
Mozzarella, sautéed kale, pepperoni sausage fresh chilli,
shaved parmesan & chilli oil

- CONTORNI -

Mixed side salad - £5.50 / £7.50
Tomato & mozzarella salad - £6.50 / £9.00
Pan fried spinach with chilli garlic & pecorino - £5.50
Rosemary & garlic Fries - £5.50

Our kitchen and food-handling procedures are designed to help ensure your safety and health. Whilst we carefully segregate ingredients to avoid possible traces of allergens, we cannot guarantee an allergen-free environment or products. Some of our dishes may contain traces of nuts, gluten or dairy. We do not knowingly use genetically modified products. For allergies or any other dietary requirements please speak to a member of staff. VAT included. Gratuities are at your discretion, except for parties of 6 or more where a 12.5% service charge will be added.



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- RESTAURANT & HOTEL -

