



DANIELE SICILIAN

LUNCH MENU

Two Courses £16.95 • Three Courses £19.95

Please speak to a member of staff if you have any special dietary requirements or food allergies.

- ANTIPASTI -

Parmigiana

Fried aubergines with tomato, parmesan & melted mozzarella^(v)

Formaggio Di Capra

Goats cheese crostini served with red onion marmalade & rocket^(v)

Arancini Of The Day

Golden fried risotto balls

Fritto Misto

Golden fried calamari & whitebait with garlic aioli

Bruschetta Traditional

Tomato bruschetta on toasted ciabatta bread^(ve)

- MAINS -

Penne Norma

Tomato sauce fried aubergines topped with salted ricotta^(v)
(ve) without salted ricotta

Risotto Dello Chef

Asparagus & prawn risotto in a creamy parmesan sauce

Spaghetti Carbonara

Traditional carbonara sauce

Spaghetti Isola Bella

King prawns, fresh clams & cherry tomatoes in an olive oil & chilli sauce

Maialino Al Forno

Crispy pork belly with a port & apricot jus
(£5.00 supplement)

Pollo Della Casa

Chicken breast stuffed with mozzarella & sun-dried tomato in a basil sauce
(£5.00 supplement)

Agnello Balsamico

Tender lamb rump with balsamic & rosemary jus
(£5.00 supplement)

Scaloppina Funghi

Pork escalope cooked in white wine & mushroom sauce
(£5.00 supplement)

All meat dishes
served with
potatoes
&
seasonal
vegetables

- DESSERTS -

Homemade Tiramisu

Madagascan Vanilla Pannacotta

Affogato

(add a shot of liqueur £2)

Selection of Gelato

Our kitchen & 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.
VAT included. Gratuities are at your discretion, except for parties of 6 or more where a 12.5% service charge will be added.



DANIELE SICILIAN

- RESTAURANT & HOTEL -