

DANIELE SICILIAN

APERITIVI

Prosecco 9
Bellini 9.5
Aperol Spritz 9.5
Negroni 10.5

PER INIZIARE

Mixed Olives 4.5
Focaccia with Olive Oil & Balsamic 5.5
Garlic Flatbread 7
with Mozzarella 8
with Pesto & Mozzarella 8.5

ANTIPASTI

Parmigiana^(v) 9.5
Fried aubergines in tomato sauce with parmesan & mozzarella

Mozzarella in Carrozza^(v) 9
Deep fried mozzarella in herb crumb with a tomato sauce

Sardine Beccafico 10.5
Pangrattato stuffed sardines with orange, tomato & mint salad

Frittura Mista 13.5
Golden fried calamari, baby squid, whitebait & king prawns with garlic aioli

Gamberoni Piccante^(df) 13.5
King prawns in a chilli, tomato & white wine sauce

Arancini 9.5
Fried risotto balls filled with beef ragu, peas & mozzarella

Bruschetta^{(ve)(*)} 7.5
Chopped tomato, onion, garlic & basil on homemade bread

Formaggio Di Capra^{(v)(*)} 8.5
Goats cheese crostini with caramelised red onion & rocket

Crostini ai Funghi^(v) 9
Wild mushrooms in creamy white wine & garlic sauce on homemade crostini

Affettati e Formaggi^(*) 16.5
Selection of our favourite Italian cold meats & cheese served with olives, homemade crostini, caramelised onion & honey

PASTA E RISOTTI GF PASTA AVAILABLE

Penne Amatriciana 14.5
Pancetta, red onion & fresh chilli in tomato & parmesan sauce

Penne Granchio 17.5
Fresh cornish crab in a tomato, parmesan, chilli & cream sauce topped with rocket

Penne Etna Fiery 16.5
Nduja sausage in a tomato, parmesan & mascarpone sauce

Spaghetti Ragu 15
Rich six hour slow-cooked traditional Bolognese sauce

Spaghetti Isola Bella^(df) 17.5
King prawns, fresh clams, cherry tomato, olive oil & chilli

Spaghetti Carbonara 16
Traditional recipe with egg yolk, parmesan & guanciale

Paccheri Trapanese^(df) 17.5
Seabass ragu with olives & wild fennel topped with a trapanese crumb

Paccheri Alla Norma^{(v)(ve)} 14.5
Fresh tomato & basil sauce with fried aubergines topped with salted ricotta (vegan without ricotta)

Risotto Dello Chef^(gf) 17
Prawns & asparagus in creamy parmesan sauce

Risotto Zucca^{(v)(gf)} 15.5
Roasted butternut squash, gorgonzola & sage

Risotto del Bosco^{(v)(ve)(gf)} 16.5
Wild porcini, oyster & chanterelle mushrooms with black truffle & parmesan (vegan available)

SECONDI ALL SERVED WITH SEASONAL VEGETABLES & TRIPLE COOKED POTATOES

Pollo Della Casa 19.5
Herb crusted chicken breast with mozzarella & sundried tomato in a tomato & basil sauce

Scaloppina Marsala^(*) 20.5
Tender pork loin in a mushroom & marsala sauce

Agnello Balsamico^(*) 24
Tender lamb rump with balsamic & rosemary jus

Maiolino Al Forno^(*) 24
Herb stuffed crispy pork belly with port & apricot jus

Spigola^(*) 25
Fresh seabass fillets with delicate lemon & butter sauce

Bistecca Pepe Verde^(*) 30.5
28 day aged prime Scottish 10oz ribeye steak with green peppercorn sauce

Filetto A Modo Mio^(*) 36
28 day aged prime Scottish 8oz fillet steak with a choice of mushroom & red wine or gorgonzola sauce

SEE ALSO OUR FRESH FISH & SPECIALS BOARD

PIZZA HOMEMADE & HANDSTRETCHED USING ONLY THE FINEST SAN MARZANO TOMATOES & FIOR DI LATTE MOZZARELLA (VEGAN CHEESE AVAILABLE)

Margherita^(v) 12
San Marzano tomato & fior di latte mozzarella

Parma 16.5
San Marzano tomato, fior di latte, rocket, Parma ham & shaved parmesan

Americana 14
San Marzano tomato, fior di latte & pepperoni

Pollo 16.5
San Marzano tomato, fior di latte, pepperoni, grilled chicken & fire roasted peppers

Funghi 16.5
San Marzano tomato, fior di latte, mushrooms & Parma ham

Piccante 16.5
San Marzano tomato, fior di latte, pepperoni & spicy nduja

Vegetariana^(v) 14
San Marzano tomato, fior di latte & chargrilled Mediterranean vegetables

Capra^(v) 14.5
San Marzano tomato, fior di latte, goats cheese, spinach & caramelised red onions

Fiorentina^(v) 14.5
San Marzano tomato, fior di latte, spinach, egg & parmesan

Tartufo^(v) 15
Fior di latte, goats cheese, courgette, mushroom & truffle oil

Salsiccia e Friarielli 16.5
Fior di latte, Tuscan fennel sausage, wild Italian broccoli, parmesan shavings & chilli oil

For the crust 2
Spicy Nduja mayo / Garlic butter / Wild herb pesto

CONTORNI

Mixed side salad 5.5 / 7.5
Tomato & mozzarella salad 6.5 / 9.5
Pan fried spinach with chilli, garlic & pecorino 5.5

Zucchini Fritti with citrus aioli 7
Rosemary & garlic Fries 5.5
Truffle & Parmesan Fries 6.5

V-VEGETARIAN VE-VEGAN DF-DAIRY FREE GF-GLUTEN FREE (*) INDICATES DISHES THAT CAN BE ADAPTED TO BE GLUTEN FREE. PLEASE SPEAK TO THE TEAM IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES. Our kitchen and food-handling procedures are designed to help ensure your safety and health. Whilst we carefully segregate ingredients to avoid traces of allergens, we cannot guarantee a 100% allergen free environment or products. Some of our dishes may contain traces of nuts, gluten or dairy. 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 & PIZZERIA