



DANIELE SICILIAN

APERITIVI

Prosecco 9
Bellini 9.5
Aperol Spritz 11
Negroni Classico / Sbagliato 11

ANTIPASTI

Parmigiana 9.5
Fried aubergines in tomato sauce with parmesan & mozzarella (v)
Mozzarella in Carrozza 9
Deep fried mozzarella in herb crumb with a tomato sauce (v)
Sardine Beccafico 10.5
Pangrattato stuffed sardines with orange, tomato & mint salad
Frittura Mista 14.5
Golden fried calamari, baby squid, whitebait & king prawns with garlic aioli
Gamberoni Piccante 13.5
King prawns in a chilli, tomato & white wine sauce (df) (*)

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
Spicy Nduja in a tomato & mascarpone sauce with rocket & parmesan
Spaghetti Ragu 16
Rich six hour slow-cooked traditional Bolognese sauce
Spaghetti Isola Bella 18
King prawns, fresh clams, cherry tomato, olive oil & chilli (df)
Spaghetti Carbonara 16.5
Traditional recipe with egg yolk, parmesan & guanciale

SECONDI

ALL SERVED WITH SEASONAL VEGETABLES & HERB ROASTED POTATOES. SEE ALSO OUR FRESH FISH & SPECIALS BOARD

Pollo Della Casa 20.5
Herb crusted chicken breast with mozzarella & sun-dried tomatoes in a tomato & basil sauce
Scaloppina Marsala 21.5
Tender pork loin in a wild mushroom & marsala sauce (*)
Agnello Balsamico 24.5
Tender lamb rump with balsamic & rosemary jus (*)
Maialino Al Forno 24.5
Herb stuffed crispy pork belly with port & apricot jus (*)

WOOD-FIRED PIZZA

HOMEMADE & HANDSTRETCHED USING ONLY THE FINEST SAN MARZANO TOMATOES & FIOR DI LATTE MOZZARELLA

Margherita 12
San Marzano tomato & fior di latte (v)
Parma 16.5
San Marzano tomato, fior di latte, rocket, Parma ham & shaved parmesan
Americana 14
San Marzano tomato, fior di latte & extre thin pepperoni
Tarantina 15
San Marzano tomato, fior di latte, anchovies, capers, Kalamata olives, oregano, garlic, grana padano & basil
Funghi 16.5
San Marzano tomato, fior di latte, mushrooms & Parma ham
Piccante 17.5
San Marzano tomato, fior di latte, pepperoni & spicy nduja

CONTORNI

Insalata Mista - mixed salad 5.5 / 7.5
Caprese - tomato, buffalo mozzarella & fresh basil 6.5 / 9.5
Spinaci - Pan fried spinach with chilli, garlic & pecorino 5.5

PER INIZIARE

Mixed Olives 4.5
Foccaccia with Olive Oil & Balsamic 6
Garlic Flatbread 7
with mozzarella 8
with wild herb pesto & Mozzarella 8.5

Arancini 9.5
Fried risotto balls filled with beef ragu, peas & mozzarella
Bruschetta 8
Fresh tomato, onion, garlic & basil on homemade ciabatta (ve)(*)
Formaggio Di Capra 8.5
Goats cheese crostini with caramelised red onion & rocket (ve)(*)
Crostini ai Funghi 9.5
Wild mushrooms in creamy white wine & garlic sauce on homemade crostini (v)(*)
Affettati e Formaggi 16.5
Selection of our favourite Italian cold meats & cheese served with olives, homemade crostini, caramelised onion & honey (*)

Paccheri Trapanese 17.5
Seabass ragu with olives & wild fennel topped with a trapanese crumb (df)
Paccheri Alla Norma 14.5
Fresh tomato & basil sauce with fried aubergines topped with salted ricotta (v)(ve available)
Risotto Dello Chef 17.5
Prawns & asparagus in creamy parmesan sauce (gf)
Risotto Zucca 15.5
Roasted butternut squash, gorgonzola & crispy sage (v)(gf)
Risotto del Bosco 17.5
Wild porcini, chanterelle & oyster mushrooms with black truffle & parmesan (v)(gf)(ve available)

Spigola 25.5
Fresh seabass fillets with delicate lemon & butter sauce (*)
Bistecca Pepe Verde 34.5
28 day aged prime Scottish 10oz ribeye steak with green peppercorn sauce (*)
Filetto A Modo Mio 37
28 day aged prime Scottish 8oz fillet steak with a choice of mushroom & red wine or gorgonzola sauce (*)

Vegetariana 14
San Marzano tomato, fior di latte & chargrilled Mediterranean vegetables (v)
Capra 14.5
San Marzano tomato, fior di latte, goats cheese, spinach & caramelised red onions (v)
Fiorentina 14.5
San Marzano tomato, fior di latte, spinach, egg & parmesan (v)
Melanzane 15
San Marzano tomato, fried aubergine, stracciatella, parmesan (v)
Salsiccia e Friarielli 16.5
Fior di latte, Tuscan fennel sausage, wild Italian broccoli, parmesan shavings & chilli oil
For dipping the crust 2
Spicy Nduja mayo / Garlic butter / Wild herb pesto

Zucchine Fritte with citrus aioli 7
Patatine Fritte
Thin cut rosemary & garlic fries 5.5 or truffle & Parmesan 6.5



DANIELE SICILIAN

RESTAURANT & PIZZERIA



Since 2011, the Daniele family has been proudly sharing our rich culinary heritage of our hometown Catania, with our local community of Farnham. What began as a small family dream has grown into a beloved gathering place, where tradition, passion & ospitalità Siciliana come together at every table. Our menu is rooted in generations of family recipes, lovingly handed down & prepared with the same heart & soul you'd find in a cucina di casa in Catania

Every dish tells a story - from la Nonna's slow-simmered Sunday sugo to Zias decadent torta al cioccolato, that's been the sweet finish to countless family celebrations. We believe food is more than a meal - it's a way of life, a way to bring people together & a way to honour our radici

At Daniele Sicilian, you're not just a guest - you're famiglia
Mangia, ridi, e goditi la vita!

As we say in Sicily: Cu mancia fa muddichi.
(He who eats makes crumbs - meaning, those who live fully leave a mark)

Buon appetito!