



DANIELE SICILIAN

APERITIVI

Prosecco 9
Bellini 10
Aperol Spritz 14
Negroni Classico / Sbagliato 14

ANTIPASTI

Parmigiana 9.5
Fried aubergines in tomato sauce with parmesan & mozzarella (v)
Mozzarella in Carozza 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 on crostini (*)

PASTA E RISOTTI

GF PASTA AVAILABLE

Spaghetti Carbonara 17
Traditional recipe with egg yolk, parmesan & guanciale
Penne Amatriciana 16
Pancetta, red onion & fresh chilli in a slow roasted tomato sauce
Penne Granchio 19
Fresh cornish crab in a tomato, parmesan, chilli & cream sauce topped with rocket
Penne Etna Fiery 17.5
Spicy Nduja in a tomato & mascarpone sauce with rocket & parmesan
Spaghetti Ragù 17
Rich six hour slow-cooked traditional Bolognese sauce
Spaghetti Isola Bella 19.5
King prawns, fresh clams, cherry tomato, olive oil & chilli (df)

SECONDI

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

Pollo Della Casa 22
Herb crusted chicken breast with mozzarella & sun-dried tomatoes in a tomato & basil sauce
Scaloppina Marsala 24
Tender pork loin in a wild mushroom & marsala sauce (*)
Agnello Balsamico 26
Tender lamb rump with balsamic & rosemary jus (*)
Maialino Al Forno 25
Herb stuffed crispy pork belly with port & apricot jus (*)

PER INIZIARE

Mixed Olives 5
Focaccia with Olive Oil & Balsamic 7
Garlic Flatbread 8
with mozzarella 9
with wild herb pesto & mozzarella 9.5
with goats cheese & caramelised onions 9.5

Arancini 9.5
Fried risotto balls filled with beef ragu, peas & mozzarella
Bruschetta 8.5
Fresh tomato, onion, garlic & basil on homemade ciabatta (ve)(*)
Formaggio Di Capra 9
Goats cheese crostini with caramelised red onion & rocket (ve)(*)
Crostini ai Funghi 10.5
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 22
Whole shredded fillet of seabass ragu with olives, cherry tomatoes & wild fennel topped with a trapanese herb crumb (df)
Paccheri Alla Norma 14.5
Fresh tomato & basil sauce with fried aubergines topped with salted ricotta (v)(ve available)
Risotto Dello Chef 18
Prawns & asparagus in creamy parmesan sauce (gf)
Risotto Zucca 16
Roasted butternut squash, gorgonzola & crispy sage (v)(gf)
Risotto del Bosco 18
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 37
28 day aged prime Scottish 12oz ribeye steak with green peppercorn sauce (*)
Filetto A Modo Mio 39.5
28 day aged prime Scottish 10oz fillet steak with a choice of mushroom & red wine or gorgonzola sauce (*)

WOOD-FIRED PIZZA

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

Margherita 14
San Marzano tomato, fior di latte & basil (v)
Parma 17.5
San Marzano tomato, fior di latte, rocket, Parma ham & shaved parmesan
Americana 16
San Marzano tomato, fior di latte & extra thin pepperoni
Tarantina 17
San Marzano tomato, fior di latte, Armatore anchovies, capers, Kalamata olives, oregano, garlic, grana padano & basil
Funghi 17.5
San Marzano tomato, fior di latte, mushrooms & Parma ham
Piccante 18
San Marzano tomato, fior di latte, pepperoni & spicy nduja

Vegetariana 16
San Marzano tomato, fior di latte & chargrilled Mediterranean vegetables (v)
Capra 16.5
San Marzano tomato, fior di latte, goats cheese, spinach & caramelised red onions (v)
Fiorentina 16.5
San Marzano tomato, fior di latte, spinach, egg & parmesan (v)
Salsiccia e Friarielli 17
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

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

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