



Sicilian
NO

ITALIAN
RESTAURANT & BAR
PATISSERIE

MENU



 Certified by the Italian Government for Authenticity, Tradition and Culinary Excellence

ANTIPASTI TO SHARE

SICILIAN STREET FOOD BOARD - 2pp **£22.0**

Our chef will prepare a large sharing board based on the daily availability of typical Sicilian street food items with different arancinetti (truffle, aubergines, ragù, spinach, etc.) paired with sauces, aubergines parmigiana, cannolicchi and bruschetta.

SICILIAN STREET FOOD

Arancini, Bruschetta and Sauté are not piping hot food. They will be served at a the right traditional temperature as we eat in Sicily!

TRANCIO DI PIZZA **£9.0**

We use the original blend of flour: wheat flour, rice flour, soy flour and dried mother yeast. Served with tomato sauce, mozzarella and parmesan - add any extras you like!

MR MOUNT ETNA **£10.5**

A volcanic-shaped arancino filled with a molten core of slowcooked Sicilian ragù, finished with a rich ragù topping and creamy parmesan fondue.

ARANCINO PISTACHIO **£9.0**

Risotto ball stuffed with pistachio or spinach in a creamy homemade pistachio sauce topped with pistachio granella^{DOP}.

ARANCINO NORMA **£8.5**

Risotto ball stuffed with aubergines or spinach served on our homemade tomato sauce and basil pesto and topped with Parmesan.

BRUSCHETTA SUNSHINE **£7.5**

With fresh chopped tomatoes and basil pesto.

CLAMS SAUTÉ **£9.0**

Clams sautéed with chilli flakes, parsley and a touch of Etna Bianco white wine.

CAPONATA CATANESE **£8.5**

Traditional Catanese-style caponata made with slow-cooked aubergines, celery, onions, olives and capers, gently balanced in a classic sweet-and-sour sauce.

NIBBLES & SIDES

GARLIC BREAD **£6.5**

GARLIC FOCACCIA **£7.0**

FOCACCIA BASKET **£5.5**

BREAD BASKET **£5.0**

Add balsamic and extra virgin olive oil +£1.5.

CAPRESE SALAD **£8.5**

Tomatoes and vegan stracciatza, extra virgin olive oil^{DOP}.

GARLIC PORTOBELLO **£6.0**

Spicy salted portobello mushrooms with garlic and parsley.

MAINS & PASTA

SPAGHETTI VONGOLE **£18.5**

With clams, chilli flakes, parsley and touch of Etna Bianco white wine.

CANNELLONI ALLA SICILIANA **£18.0**

Baked cannelloni filled with fresh ricotta^{DOP} and spinach in a tomato and béchamel homemade sauce.

PARMIGIANA SICILIAN NO **£17.0**

Aubergines parmigiana is one of the most famous and beloved Sicilian recipes. Made with fried melanzane (aubergines) that are baked with tomato sauce, basil, garlic and cheese.

PEPATA DI COZZE ALLA MESSINESE **£18.0**

A dish from my father's city, Corrado. Traditional Sicilian and Southern Italian cuisine. Mussels with black pepper and fillets of tomatoes. Served with bruschetta bread.

PISTACCHIOSA **£18.0**

Pasta with homemade creamy pistachio pesto^{DOP} sauce topped with pistachio granella^{DOP}.

SEAFOOD RAVIOLI **£22.5**

Fresh seafood ravioli filled with scallops and chives, served with sautéed tomato fillets, spicy clams and mussels.

SPAGHETTI AL SUGO **£16.0**

The most classic Italian pasta dish. Prepared with homemade tomato sauce topped with homemade creamy sauce plus basil and pine-nuts pesto.

MONTALBANO ATE YOUR HEART **£21.0**

La Sicilia nel piatto: our special maxi ravioli filled with creamy sheep's ricotta and spinach in a homemade pistachio sauce topped with pistachio granella^{DOP}.

 *Vegan option available*

TAGLIATELLE TRUFFLE PORTOBELLO **£18.0**

Served with creamy portobello mushrooms & black truffle sauce topped with grated black truffle cheese.

SPAGHETTI AL RAGÙ SICILIANO **£18.5**

Served with our special slow cooked Sicilian ragù topped with cheesy cream sauce.

GNOCCHI PESTO **£16.5**

Basil pesto is originally from Genova (Italy). This is a classic Sicilian recipe made with homemade creamy basil and pine-nuts pesto.

PIZZA MARGHERITA **£18.0**

With tomato sauce and mozzarella - and add as many extras as you like!

PIZZA PARMIGIANA **£18.0**

With tomato sauce, aubergines, vegan mozzarella and parmesan - and add as many extras as you like!

EXTRAS - ADD ANY OF THE EXTRAS TO ANY DISH YOU LIKE!

Clams 	£4.0	Mushrooms  	£2.5	Pistachio Pesto  	£3.5
Mussels 	£4.0	Vegan Parmesan  	£1.5	Tomato Sauce  	£2.5
Basil Pesto  	£2.0	Melted Mozzarella  	£3.0	Vegan Cheese  	£3.5
Pistachio Sauce  	£4.0	Melted Vegan Cheese  	£3.5		
Truffle Sauce  	£3.5	Ragù Siciliano  	£5.0		

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Be aware that we do not serve guests with any of kind of allergies (mild or severe) or any intolerance.

 **Contains Nuts**  **Vegetarian**  **Vegan**  **Contains Alcohol**

DOP - Denominazione d' Origine Protetta (Protected Designation of Origin) - Guarantees that it is produced, processed, and packaged in a specific geographical zone and according to tradition.
DOC - Denominazione di Origine Controllata (Controlled Designation of Origin) - Indicates that the product has met specific quality standards and is produced using traditional methods within a designated region.

SWEET LIFE

SICILIAN SHARING   - 2pp **£22.0**

A selection of our most popular cakes and pastries.

PISTACHIO CAKE   **£8.0**

Sponge cake layered with pistachio cream, finished with vegan whipped cream and a pistachio crumble topping..

CHOCOLATE CAKE   **£7.5**

Chocolate sponge, filled with chocolate cream topped with raspberry sauce and Garnished with chocolate cream.

TIRAMISÙ - CLASSIC   **£8.0**

Ladyfingers biscuits soaked in espresso coffee layered with mascarpone cream, topped with cacao.

VEGAN TIRAMISÙ   **£7.5**

Vegan ladyfingers biscuits soaked in espresso coffee and layered with vegan mascarpone cream and topped with cacao powder.

SICILIAN LEMON CAKE   **£7.5**

A soft and fragrant lemon sponge cake, finished with a light lemon glaze and topped with thin slices of candied lemon.

PISTACHIO PROFITEROLES   **£8.0**

Bignè filled with cream in a delicious pistachio pastry chef cream.

CHOCOLATE PROFITEROLES   **£7.5**

Bignè filled with cream in a delicious chocolate pastry chef cream.

CHOCOLATE BROWNIE   **£7.5**

Vegan chocolate brownie with roasted hazelnuts served with vegan pastry cream on the side.

CROSTATA DELLA MAMMA   **£7.0**

Multi-cereal tart with elderberry and raspberry jam served with pastry cream on the side.

SICILIAN TRIS   **£7.0**

Mix of three Sicilian cannolicchi. Giandua (chocolate and hazelnut), pistachio and white.

HER MAJESTY: IL CANNOLO  **£8.0**

The most famous Sicilian dessert in the world. Tube shaped crunchy pastry filled with homemade Sicilian cream.

- **RICOTTA**   : Sweet ricotta with pistachio flakes
- **BIANCO**   : Pastry cream
- **PISTACHIO**   :
- **NERO**   : Chocolate

COPPA DELLA CASA   **£8.5**

Full cup of gelato topped with a cannolicchio shell.

 *Vegan option available*

Add a scoop of ice-cream to any dessert **£3.0**

COFFEES

ESPRESSO  **£2.5**

DOUBLE ESPRESSO  **£3.0**

ESPRESSO CORRETTO with Baileys **£10.0**

ESPRESSO CORRETTO with Frangelico **£10.0**

ESPRESSO CORRETTO with Grappa **£12.0**

MACCHIATO **£3.5**

ITALIAN CAPPUCCINO **£4.5**

FLAT WHITE **£4.5**

BLACK AMERICANO **£4.0**

WHITE AMERICANO **£4.5**

CAFFÈ SHAKERATO **£5.0**

LATTE **£4.5**

ICED LATTE shakerato **£5.5**

MOCHA **£5.0**

HOT CHOCOLATE **£4.5**

With Cointreau or Frangelico **£10.0**

TEA - POT **£6.0**

English Breakfast, Green Tea

TEA - CUP **£4.0**

ADD OAT MILK  **complimentary**

ADD SYRUP **£1.0**

SOFT DRINKS

COCA COLA - Glass **£5.0**

DIET COKE - Glass **£5.0**

SODA WATER - Glass **£3.0**

HOMEMADE SICILIAN LEMONADE  **£6.0**

JUICE  **£5.5**

Pineapple, Orange or Cranberry

HOMEMADE SICILIAN ICED TEA  **£7.0**

Green tea, Passion fruit, Lime

VIRGIN PIÑA COLADA  **£8.0**

Pineapple, Coconut, Lime

SPARKLING WATER - San Pellegrino (500ml) **£5.0**

STILL WATER - Acqua Panna (500ml) **£5.0**

DIGESTIFS

HOMEMADE LIMONCELLO  - Bottle 250ml **£32.0**

LIMONCELLO  - Double **£8.0**

PISTACHIO LIQUEUR - Bottle 250ml **£40.0**

PISTACHIO LIQUEUR - Double **£10.0**

FRANGELICO  - Double **£8.0**

GRAPPA  - Double **£10.0**

AMARETTO  - Double **£10.0**

BAILEYS - Double **£8.0**

PROSECCO

PROSECCO^{DOC} EXTRA DRY MILLESIMATO 

Flute £7.5

Bottle £26.5

BOTTLED BEER

MESSINA  - 500ml

£9.5

MORETTI  - 330ml

£6.0

SICILIAN HOUSE WINE

BIANCHI & ROSÉ	125ml	175ml	250ml	BOTTLE
PINOT GRIGIO, IGP TERRE SICILIANE	£6.5	£8.3	£9.0	£25.0
ROSE NERELLO MASCALESE, IGP TERRE SICILIANE	£6.5	£8.3	£9.0	£25.0
ROSSI	125ml	175ml	250ml	BOTTLE
MERLOT, IGP TERRE SICILIANE	£6.6	£8.2	£9.2	£26.0
NERO D'AVOLA, CANTINE FINA: ORGANIC DOC 	£7.0	£8.5	£9.5	£27.0

SICILIAN WINES BY BOTTLE

BIANCHI

GRILLO, CANTINE FINA: SICILIA-ORGANIC^{DOC}  £34.8

Vinified from the grape variety Grillo typical of western Sicily, this straw-yellow white wine reveals wonderful citrus tones and floral notes.

COLOMBRA PLATINO, DUCA DI SALAPARUTA: SICILIA^{DOC}  £42.0

A refined Sicilian white made from 100% Inzolia, one of the island's native grape varieties. Fresh and elegant, with delicate citrus, green apple and white floral notes, balanced by a crisp, mineral finish that reflects the Mediterranean terroir.

ROSSI

SYRAH CANTINE FINA: SICILIA-ORGANIC^{DOC}  £36.0

The red kissed by the sun! Produced from slightly overripe grapes of Merlot, Syrah and Frappato, a fragrant wine with an intense bright red colour. Round on the palate, its great freshness is expressed in the mouth, complete with a good presence of tannins.

CORVO ROSSO, DUCA DI SALAPARUTA: SICILIA^{DOC}  £40.0

A classic Sicilian red from the historic house of Duca di Salaparuta. This elegant blend, led by Nero d'Avola, expresses the warmth and character of Sicily with ripe red berry notes, gentle spice and a smooth, balanced finish.

SICILIAN NQ SIGNATURE COCKTAILS

SICILIAN MEDICINE £10.5

Bourbon, triple sec, lemon juice, lime juice, honey syrup, ginger, soda

MAFIOSO £9.5

Cognac, pear liqueur, peachtree liqueur, lemon juice, honey syrup, soda

SEX ON THE SICILIAN BEACH  £10.0

Vodka, raspberry liqueur, limoncello, orange juice, cranberry juice

SICILIAN LIFE  £10.3

Gin, triple sec, aperol, lemon juice, bitters, sugar syrup

LIMONCELLO BRAMBLE  £10.0

Gin, raspberry liqueur, limoncello, lemon juice, sugar syrup

SICILIAN MARGARITA  £10.3

Tequila, triple sec, campari, orange juice, lime juice, sugar syrup

COCKTAILS

NEGRONI  £10.0

APEROL/LIMONCELLO SPRITZ  £10.0

ITALICUS/CYNAR SPRITZ  £10.0

CAMPARI SPRITZ  £10.5

ESPRESSO MARTINI £10.0

MARTINI/DIRTY MARTINI  £9.5

GIN & TONIC  £9.0

PORN STAR MARTINI £11.0

RASPBERRY DAIQUIRI  £10.0

WHISKEY SOUR (AMARETTO, WHISKY) £11.0

LONG ISLAND ICE TEA  £11.0

COSMOPOLITAN  £9.5

OLD FASHIONED  £10.5

PIÑA COLADA £11.0

MALFY BLOOD ORANGE GIN & TONIC  £11.5

MALFY PINK GRAPEFRUIT GIN & TONIC  £11.5

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