



Antipasti to share

TAGLIERE SUNSHINE £24.50 (2 people)

Our chef will prepare a large plate of antipasto with 3 hams, 3 cheeses, olives, typical veggie from Sicily served with Palermitan Panelle and 3 different sauces

PANE&PANELLE TAGLIERE (Vegan) £22.50 (2 people)

Mixed Plate of Sicilian Veggie, nuts, sultanas with Bruschette Sunshine and vegan Palermitan Panelle with 3 different vegan sauces.

Sicilian street food

MR. MOUNT ETNA £7.00

Vulcanic shape Arancino rice ball with a melting heart of slow cooked ragu' and cheese served in our special homemade sauce

ARANCINO NORMA (V) £7.00

- stuffed with tomato sauce, aubergine and cheese served in tomato and basil sauce

ARANCINO AL BURRO £7.00

- stuffed with ham and cheese, served in basil pesto sauce

ARANCINO SPINACH (V) £7.00

- stuffed with spinach and cheese served on a pepper puree

ARANCINO PISTACHIO (V) £7.50

- stuffed with cheese and pistachio flakes, served on a creamy sauce and pistachio flakes

PALERMITAN PANELLE (Vegan) £6.80

Popular street food in Palermo made with chickpea flour topped with 3 different vegetable sauces

SUNSHINE BRUSCHETTE (Vegan) £6.50

Topped with a selection of Sicilian vegetables

Pasta and mains

PARMIGIANA SICILIANA (V) £12.50

Layered aubergine slices with tomato sauce, mozzarella and Parmesan

MONTEALBANO ATE YOUR HEART (V) £17.50

La Sicilia nel piatto: our special homemade pasta filled with sheep's ricotta and pistachio from Bronte, most famous pistachio in Sicily, creamy sauce

SPICY VEGAN GIRASOLE (Vegan) £15.00

Pasta filled with hummus, chillies, onions and turmeric in a cherry tomato and basil sauce

GNOCCHI ALLA SICILIANA (V) £12.50

Potato Gnocchi with tomato sauce, ricotta salata and basil

GNOCCHI PESTO (V) £10.95

Gnocchi with Sicilian basil pesto and pine nuts

GATTO' DI PATATE £12.00

Sicilian recipe potato cake with peas, eggs, mozzarella and slow cooked ragu' sauce on top. Creamy sauce available for vegetarian

GNOCCHI BOLOGNESE £11.90

Original bolognese recipe with homemade slow cooked beef ragu

LASAGNE BOLOGNESE £11.50

Fresh layers of pasta with slow cooked bolognese sauce, baked with béchamel, mozzarella & parmesan cheese

Nibbles and sides

OLIVES (Vegan)	£3.00
FRIARELLI (Vegan)	£4.50
SIDE SALAD (Vegan)	£4.20
CHIPS (Vegan)	£4.20
BREAD BASKET (Vegan)	£4.00

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order.
Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.



Sweets & dessert

SICILIAN NO TIRAMISU

£6.00

Our popular homemade spoon dessert made with crumbly biscuits soaked in coffee and covered with mascarpone cream - Original recipe

HER MAJESTY: IL CANNOLO

£5.80

Most famous Sicilian Dessert in the world
Tube shaped shells of fried pastry dough filled with sweet ricotta from Sicily

CANNOLICCHIO

£2.40

Small tube-shaped shells of fried pastry dough filled with chocolate or pistachio

COPPA DELLA CASA

£8.50

2 flavours of Gelato Artigianale Siciliano with cannolicchio on top.
Garnished with Nuts, Homemade jam or Nutella.

BRIOCHE "TUPPO" SICILIANA

£9.00

Worldwide star "La Brioche' Siciliana", sweet bun with 2 gelato flavours inside.

CANNOLO GELATO

£7.50

Tube shaped shells of fried pastry dough filled with Traditional Sicilian Gelato

BACIO SICILIANO (SICILIAN KISS) £11.50

Big Gelato Cup with Bacio, Hazelnut and Panna.
Nutella and nuts all over with the supervision of Her Majesty il cannolo on top!

Dessert drinks

GOOD NIGHT SICILY

£8.50

Aged rum, Italian orange & cookie liqueur, bitters, saline solution

AFOGATO

£8.00

Vodka, coffee liqueur, chocolate liqueur, espresso shot

CHOCOTINI

£8.00

Sicilian Amaro liqueur, coffee liqueur, espresso shot

LIQUID GELATO LIQUEUR

Affogato KALUA

£8.00

LIMONCELLO SPECIAL

£8.00

SWEET PRANGELICO

£8.00

MIDORI NIGHT

£8.00

Digestifs

LIMONCELLO

£4.00

AMARO AVERNA

£5.00

GRAPPA

£6.50

AMARETTO DI SARANNO

£5.50

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Aperitivi

NEGRONI	£7.50	APEROL SPRITZ	£7.00
COLETTI ROYALE	£7.50	CYNAR SPRITZ	£7.50
GIN & TONIC PERFECT SERVE	£8.50	ESPRESSO MARTINI	£7.00

PROSECCO & CHAMPAGNE

	Flute	Bottle
PROSECCO DOC MEXTRA DRY MILLESIMATO	£6.00	£26.50
ITALIAN CHAMPAGNE - BERLUCCHI '61 SATEN FRANCIACORTA		£45.00

Beers

Bottled beer

ALHAMBRA	£5.50 Pint / £2.70 Half	PERONI NESTRO AZZURRO	330ml £3.70
PALE ALE	£5 Pint / £2.70 Half	MORETTI	330ml £3.70

EXCLUSIVE SICILIAN HOUSE WINE BY GLASS

BIANCHI	125ml	175ml	250ml	ROSSI	125ml	175ml	250ml
CHARDONNAY, IGT	£4.50	£5.50	£7.00	MERLOT DOC	£4.50	£5.50	£7.50
INZOLIA, DOC	£6.00	£7.00	£8.00	NERO D'AVOLA, DOC	£6.00	£6.50	£8.50

OUR SELECTION OF SICILIAN WINES BY BOTTLE

BIANCHI

BRANCIFORTI BIANCO GRILLO FIRRIATO IGT

£25.90

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

LE SABBIE DELL'ETNA BIANCO, FIRRIATO, DOC 2018

£25.90

Sabbie dell'Etna Bianco is a wine that is fully established in Firriato's history. A label of the volcano's pioneering oenology;

ROSSI

SYRAH, CUSUMANO DOC

£28.00

The Syrah is a beautiful red wine from Sicilian top producer Cusumano - fruity, warm and rich made from Syrah grapes grown in western Sicily.

NERO D'AVOLA, CHIARAMONTE FIRRIATO DOC

£30.60

It is a different interpretation of Nero d'Avola that evokes with personality all the aromatic qualities of the island's most important red grape variety

OUR SELECTION OF ITALIAN WINES BY BOTTLE

PINOT GRIGIO, ITALY

£24.80

MONTEPULCIANO, TUSCANY

£23.50



Cocktail menu

SICILIAN MEDICINE	£8.50
Bourbon, triple sec, lemon juice, lime juice, honey syrup, ginger, aqua faba, soda	
MAFIOSO	£8.50
Cognac, pear liqueur, peachtree liqueur, lemon juice, honey syrup, soda	
COSA NOSTRA	£8.50
Italian roses and bergamot liqueur, marasca cherry liqueur, hazelnut liqueur, lime juice, orgeat syrup, aqua faba	
SICILIAN LIFE	£8.50
Gin, triple sec, aperol, lemon juice, bitters, sugar syrup	
SORBETTO	£8.50
Vodka, lemon liqueur, vanilla herbal liqueur, hazelnuts liqueur, lemon juice, sugar syrup	
ILLUSION	£8.50
Vodka, triple sec, melon liqueur, pineapple juice	
PAINKILLER	£8.50
Navy rum, pineapple juice, orange juice, coconut cream	
MAI TAI	£9.00
Rum, triple sec, rum based liqueur, lime juice, grapefruit juice, bitters, mint	
SICILIAN MARGARITA	£8.50
Tequila, triple sec, campari, orange juice, lime juice, sugar syrup	
THE LAST WORD	£8.50
Gin, herbal liqueur, marasca cherry liqueur, lime juice	