



Antipasti to share

TAGLIERE SUNSHINE £26.50 (2 people)

Our chef will prepare a large plate of antipasto with 3 hams, 3 cheeses, olives, typical veggie from Sicily served with bread basket

Sicilian street food

MR. MOUNT ETNA £8.50

Volcanic shape Arancino with a melting heart of slow cooked beef ragu' and cheese served in our special tomato sauce

MUSHROOM VOLCANO (V) £8.50

Volcanic shape Arancino with a melting heart of mushroom and cheese served in a creamy sauce with truffle Pecorino on top.

ARANCINO SAUSAGE BROCCOLI £8.50

- stuffed with cheese and Sausage and broccoli served on a creamy sauce

ARANCINO NORMA (V) £7.00

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

ARANCINO AL BURRO £7.00

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

BRUSCHETTA SUNSHINE (Vegan) £6.50

Topped with a selection of Sicilian vegetables

CAPONATA RUSTICANA (Vegan) £7.50 

chopped aubergines, peppers, seasoned with olive oil, tomato sauce, PINE NUTS, CELERY, green olives, raisins and capers, in an agrodolce sauce with bread.

Nibbles and sides

MARINETED OLIVES (Vegan) £4.00

FOCACCIA BASKET £5.50

SIDE SALAD (Vegan) £4.20

CHIPS (Vegan) £2.90

BREAD BASKET (Vegan) £4.00

Pasta and mains

PARMIGIANA SICILIANA (V) £11.50

Layered aubergine slices with tomato sauce, mozzarella and Parmesan

MONTEALBANO ATE YOUR HEART (V) £15.00 

La Sicilia nel piatto: our special homemade pasta filled with sheep's ricotta and PISTACHIO from Bronte, most famous PISTACHIO in the world, in a creamy sauce with pistachio flakes on top.

BRAISED BEEF TORTELLINI £16.00 A

Tortellini filled with braised beef in our homemade tomato sauce with parmesan on top

TRINACRIA £14.50

Trinacria, is the ancient name of Sicily and means 'three pointed' it recalls the shape of the island, which resembles a triangle.

Ravioli filled with SWORDFISH with fresh cherry tomatoes, black olives, cappers from Pantelleria, basil

SPICY VEGAN GIRASOLE (Vegan) £13.50

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

GNOCCHI ALLA SICILIANA (V) £11.50

also called "alla Norma" with tomato sauce, aubergines, ricotta salata (grated cheese) and basil.

GNOCCHI PESTO (V) £11.50

with creamy basil pesto, PINE NUTS and parmesan

TAGLIATELLE RAGU' SICILIANO £16.50 A

Our special homemade sauce slow cooked Sicilian ragu' (meat:beef and pork) with Parmesan on top

TAGLIATELLE PORCINI (Vegan) £15.50 A

Our homemade sauce with tomato sauce, onions, Porcini mushrooms, Nero d'Avola wine, extra virgin olive oil, NUTMEG,

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order.

Really sorry we cannot serve people with **SEVERE** nuts or gluten allergy.

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

SETTEVELI PISTACHIO



£7.00

Setteveli Cake is very famous back home. Setteveli means seven veils, seven layers of PISTACHIO cream.

SETTEVELI CHOCOLATE



£7.00

Setteveli Cake is very famous back home. Setteveli means seven veils, seven layers of chocolate and HAZELNUTS.

PISTACHIO BRIOCHE' COL TUPPO



£7.00

Worldwide star "La Brioche' Siciliana", sweet bun filled with Nutella (Chocolate and HAZELNUTS) and PISTACHIO cream.

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 and PISTACHIO flakes.

CANNOLICCHIO ALLA RICOTTA



£3.40

Small tube-shaped shells of fried pastry dough filled with sweet ricotta from Sicily and PISTACHIO flakes.

SICILIAN TRIS



£6.00

Mix of 3 Sicilian cannolicchi (small cannoli): GIANDUIA, lemon and PISTACHIO.

PASTE ALMOND AND PISTACHIO TRIS



£6.00

Mix of 3 Sicilian Paste almond and Pistachio. Compact, but soft, sweet and with an intense flavour and aroma of almond or pistachio, those are among the best-selling sweets in Sicily.

COPPA DELLA CASA



£8.50

Full cup of gelato with flavour of your choice with a cannolicchio on top.

GELATO BRIOCHE COL TUPPO



£7.00

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

Do you want to leave us a review?



climbo

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Dessert drinks

AFFOGATO AL CAFFE'

Espresso with gelato

£5.00

AFFOGATO AL BAYLES

Espresso, Bayles and gelato

£7.00

Digestifs

HOMEMADE LIMONCELLO BOTTLE 250 ML

£ 10.00

HOMEMADE LIMONCELLO DOUBLE

£ 4.00

AMARO AVERNA

£ 5.00

GRAPPA

£ 6.50

AMARETTO DI SARONNO

£ 5.50

COFFEE & SOFT DRINKS

CAFFE CORRETTO with GRAPPA DELL'ETNA

£ 6.00

ESPRESSO

£ 1.80

EXTRA SHOT ESPRESSO

£ 1.20

ITALIAN CAPPUCCINO

£ 2.80

LATTE

£ 2.60

AMERICANO

£ 2.50

MOCHA

£ 2.60

HOT CHOCOLATE

£ 2.60

GREEN TEA

£ 2.50

TEA

£ 2.00

GALVANINA is ORGANIC and made with natural

water coming from an Ancient Roman Source!

GALVANINA Sicilian Lemonade

£ 4.00

GALVANINA Blood Orange

£ 4.00

Coke or Diet Coke

£ 3.00

Juice

£ 3.00

STILL OR SPARKLING WATER

£ 1.90



Scan. Pay. Go.

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PROSECCO DOC EXTRA DRY MILLESIMATO

Flute
£6.00

Bottle
£26.50

Beers

Bottled beer

ALHAMBRA £5.80 Pint / £2.90 Half

MORETTI 330ml £4.00

INDIPENDENT ARTISAN SICILIAN BOTTLED BEERS

From the heart of the Nebrodi Mountains in Sicily, Epica is unpasteurized and unfiltered, Independent Artisan beer. Among the pioneers of craft beer in Sicily

KORE - White IPA
EOLO - Pale Ale

330ml £5.80
330ml £6.20

EXCLUSIVE SICILIAN HOUSE WINE BY GLASS

BIANCHI	125ml	175ml	250ml	ROSSI	125ml	175ml	250ml
GRILLO, DOC	£6.00	£7.50	£8.00	CORVO ROSSO, DOC	£6.50	£7.00	£8.00
CATARATTO, DOC	£6.50	£7.50	£8.50	NERO D'AVOLA, DOC	£6.50	£7.50	£8.50

OUR SELECTION OF SICILIAN WINES BY BOTTLE

BIANCHI

BRANCIFORTI BIANCO **GRILLO** FIRRIATO IGT
£27.90

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
£34.60

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

ROSSI

NERO D'AVOLA, CHIARAMONTE FIRRIATO DOC
£33.90

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

LE SABBIE DELL'**ETNA ROSSO**, FIRRIATO, DOC
£34.60

Produced on the slope of the Etna volcano is a blend of the native grapes of Nerello Mascalese and Nerello Cappuccio. Wines from the Cavanera Etna Estate form part of the elite by birth and are dedicated to exclusivity.

OUR SELECTION OF ITALIAN WINES BY BOTTLE

SAUVIGNON £23.80

MONTEPULCIANO £23.80

Cocktail

menu

CLASSIC

NEGRONI	£ 8.00
APEROL SPRITZ	£ 7.50
ESPRESSO MARTINI	£ 7.50
MARTINI/DIRTY MARTINI	£8.00
GIN&TONIC	£8.50
PORN STAR MARTINI	£8.50
DAIQUIRI (RASPBERRY, STRAWBERRY, PEACH)	£ 8.50
WHITE RUSSIAN	£ 8.50
WHISKEY SOUR (AMARETTO, GIN, VODKA, RHUM)	£ 7.50
SIDECAR	£ 7.50
LONG ISLAND ICE TEA	£ 9.50
COSMOPOLITAN	£ 8.00
OLD FASHIONED	£ 8.00
MANCHESTER TART PUNCH	£ 9.50
MOJITO	£ 8.00
MAI THAI	£ 9.50
PINACOLADA	£ 8.00

SIGNATURE

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	
SEX ON THE SICILIAN BEACH	£9.00
Vodka, raspberry liqueur, limoncello, orange juice, cranberry juice	
SICILIAN LIFE	£8.50
Gin, triple sec, aperol, lemon juice, bitters, sugar syrup	
LIMONCELLLO BRAMBLE	£9.00
Gin, raspberry liqueur, limoncello, lemon juice, sugar syrup	
SICILIAN MARGARITA	£8.50
Tequila, triple sec, campari, orange juice, lime juice, sugar syrup	