



Antipasti

TAGLIERE SUNSHINE (2pp) (N) £ 23
Our chef will prepare a large board of antipasto with 3 hams DOP: salame Milano, Parma ham, and coppa. 3 cheese DOP: taleggio, fontina and fresh ricotta topped with veggies from Sicily served with bread basket

Sicilian Street Food

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

MR MOUNT ETNA (N) (A) £ 9.5

Volcanic shape Arancino with a melting heart of slow cooked ragu' and cheese served with our homemade tomato sauce and Parmesan on top

ARANCINO PISTACCHIO (V)(N) £ 8.5

Stuffed with pistachio sauce and cheese, served on homemade pistachio sauce and Parmesan on top.

PISTACHIO CANNOLICCHI (V)(N) £ 8.0

deep fried tube-shell filled with fresh ricotta cheese to dip in a creamy pistachio sauce

BRUSCHETTA SUNSHINE (V)(N) £ 7.5

Topped with a selection of Sicilian vegetables and cheese

Vegan version without cheese available

CLAMS SAUTE' (A) £ 8.0

Sauté with clams, chili flakes, parsley and touch of Etna bianco white wine. Served with bruschetta bread

VERDURE MISTE (VE)(N) £ 8.0

our chef will prepare a plate with fresh grilled marinated and salted vegetables of the day

Nibbles & Sides

OLIVES (VE) £5.0

GARLIC BREAD (V) £5.5

GARLIC FOCACCIA (V) £ 6.5

FOCACCIA BASKET (V) £5.5

BREAD BASKET (VE) £ 5.5

Add balsamic and extra virgin olive oil +£1.5

"LA SICILIANA" SALAD (VE) £5.0

Rocket, dry tomatoes from Pachino, capers and black olives

PARMESAN MUSHROOMS(V) £ 5.5

Portobello mushrooms in a creamy truffle parmesan sauce

GARLIC PORTOBELLO (VE) £5.0

spicy salted portobello mushrooms with garlic and parsley

Mains & Pasta

SPAGHETTI VONGOLE (A) £ 17.0
with clams, chili flakes, parsley and touch of Etna bianco white DOP

PISTACCHIOSA (N) £17.5

Tagliatelle with pistachio pesto creamy sauce and pistachio mortadellaDOP (cured ham with pistachio) topped with pistachio granella DOP

TAGLIATELLE RAGÙ SICILIANO (A)(N) £ 18.0

with our special slow cooked Sicilian ragu' (beef and pork) with a touch of nero d'avola wine DOP topped with bechemel and parmesan.

MONTALBANO ATE YOUR HEART(N)(V) £ 19.0

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

TAGLIATELLE TRUFFLE PORTOBELLO(V) £ 17.5

with creamy portobello mushrooms, black truffle sauce topped with grated Sicilian Truffle Pecorino DOP.

SPAGHETTI AL SUGO (N)(V) £ 16.0

with homemade tomato sauce mixed with bechamel topped with basil and pine nuts pesto and parmesan

GNOCCHI PESTO (N)(V) £ 15.0

Homeamde creamy basil and pinenuts pesto and parmesan on top

GNOCCHI ARRABBIATA (VE) £ 15.0

With homemade perfect spicy tomatoes sauce and basil
If not VEGAN add parmesan (V) + £1.5

EXTRA

Add Parma Ham, DOP £3.5

Add Mortadella, DOP £3.5

Add Clams £3.5

Add Anchovies £3.5

Add Fresh Ricotta £2.5

Add Ragu' Siciliano £4

Add Mushrooms (VE) £1.5

Add Parmesan (V) £1.5

Add Oil&Balsamic £1.5

Add Basil Pesto (V) £1.5

Add Pistachio Sauce (V) £ 3.5

Add Tomato Sauce (VE) £ 2.5

Bottomless Brunch

Sunday to Friday ANY TIME. Saturday up to 5pm

Choose any dish and receive unlimited drinks for 90 minutes

ONE DISH FROM OUR MAIN MENU

+ PROSECCO £ 40

+ APEROL SPRITZ + PROSECCO + LIMONCELLO £ 50

DOP/PDO Protected Designation of Origin.

The DOP label guarantees that it is produced, processed, and packaged in a specific geographical zone and according to tradition.

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

Be aware we do not serve guests with any of kind allergies (mild or severe) or any intolerance

(N) Contains Nuts (V) Vegetarian (VE) Vegan (A) Contains Alcohol



Sweet Life

SICILIAN SHARING BOARD (V)(N)

£ 20

A selection of our most popular cakes and pastries

PISTACHIO CAKE (V)(N)

£ 7

Sponge cake with several layers of pistachio cream topped with pistachio glaze

TREVELI CHOCOLATE (V)(N)

£ 7

Sponge cake with three layers of white, milk and dark chocolate mousse topped with a rich chocolate glaze and the finest chocolate pencils.

TIRAMISÙ - CLASSIC (V) (N))

£ 7

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

HER MAJESTY: IL CANNOLO

£6

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

- ❖ **RICOTTA(V)(N):** Sweet ricotta with pistachio flakes
- ❖ **BIANCO(V)(N):** Pasticciera (similar to custard)
- ❖ **PISTACHIO (V)(N)**
- ❖ **NERO (V)(N):** Chocolate
- ❖ Some of the cannoli can be served vegan ask the staff

BRIOCHE COL TUPPO SICILIANA (V) (N))

£ 7

Worldwide star: "La brioche Siciliana" – sweet brioche bun filled with:

- ❖ **SICILIAN NQ SPECIAL (V)(N):** pistachio, chocolate, pasticciera (similar to custard)
- ❖ **RICOTTA&NUTELLA(V)(N)**
- ❖ **PISTACHIO (V)(N)**
- ❖ **GELATO (V)(N):** 2 scoops of your choice

Sweet Life

CANNOLICCHIO ALLA RICOTTA (V) (N)

£ 3.5

A smaller version of our Her Majesty. Filled with sweet ricotta cream, topped with chopped pistachios

SICILIAN TRIS (VE)(N)

£ 6

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

COPPA DELLA CASA (V)(N)

£ 8.5

Full cup of gelato topped with a cannolicchio shell on top (VE)

It's Vegan when you choose the Vegan gelato flavour

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