

# Antipasti to share



## Mains & Pasta

### SICILIAN STREET FOOD BOARD (VE) (N) - 2pp £ 15.0

Our chef will prepare a large sharing board based on the daily availability of sicilian street food typical products with 3 different arancinetti (truffle, aubergines, artichokes, pesto, etc) paired with 3 sauces, caponata bruschetta, parmigiana and aubergines crocchettas

## 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!

### TRANCIO DI PIZZA (V)(N) £ 9

We use the original blend of flour: wheat flour, rice flour, soy flour and dried mother yeast.

It comes with tomato sauce, mozzarella and parmesan but you can add all the extra you like.

**Vegan version available (VE)**

### MR MOUNT ETNA (N)(A) £ 9.5

Volcanic shape Arancino with a melting heart of slow cooked famous ragu' siciliano served on our homemade tomato sauce topped with Parmesan

### ARANCINO PISTACHIO (VE)(N) £ 9.0

Stuffed with spinach on a creamy homemade pistachio sauce topped with pistachio granella DOP

### ARANCINO AL PESTO (V)(N) £ 9.0

Fried rice ball stuffed with homemade basil pesto on our homemade tomato sauce topped with Parmesan

### TRUFFLE CANNOLICCHI (VE)(N) £ 8.0

deep fried tube-shell filled with fresh stracciatza cheese to dip in a creamy truffle mushroom sauce

### BRUSCHETTA SUNSHINE (VE)(N) £ 7.0

with fresh chopped tomatoes and basil pesto

### CLAMS SAUTE' (A)(N) £ 8.0

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

## Nibbles & Sides

### GARLIC BREAD (VE) £6.5

### GARLIC FOCACCIA(VE) £6.5

### FOCACCIA BASKET (VE) £ 5.5

### BREAD BASKET (VE) £5.0

Add balsamic and extra virgin olive oil +£1.5

### TOMATOES SALAD (VE) £5.0

Rocket, tomatoes and onions, extra virgin olive oil DOC

### TRUFFLE MUSHROOMS(VE) £ 6.0

Portobello mushrooms in a creamy truffle sauce.

### GARLIC PORTOBELLO (VE) £5.0

spicy salted portobello mushrooms with garlic and parsley

### SPAGHETTI VONGOLE (N)(A) £ 17.0

with clams, chili flakes, parsley and touch of

Etna bianco white

### CANNELLONI ALLA SICILIANA (N)(V) £ 17.0

baked cannelloni filled with fresh ricotta DOC e spinach in a tomato and bechamel homemade sauce

### PARMIGIANA SICILIAN NQ (VE)(N) £ 15.0

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

### PEPATA DI COZZE ALLA MESSINESE (N) £17.0

A dish from the city of my father Corrado. Impepata or pepata di cozze is a traditional recipe of Sicilian seafood cuisine and in general of all of Southern Italy. Mussels with black pepper and fillets of tomatoes.

### PISTACCHIOSA (N)(VE) £ 18.0

Pasta with homemade creamy pistachio pesto DOP

sauce topped with pistachio granella DOP

### RAVIOLI DI CAPESANTE ALLO ZAFFERANO (N) £20.0

Ravioli filled with scallops and chieives in a homemade creamy saffron sauce.

### SPAGHETTI AL SUGO (VE) (N) £ 14.0

the most classical Italian pasta dish since ever. Done with homemade tomato sauce topped with homemade creamy sauce plus basil and pine-nuts pesto.

### 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

**Vegan version available £17**

### TAGLIATELLE TRUFFLE PORTOBELLO(V)(N) £ 17.5

with creamy portobello mushrooms&black truffle sauce topped

with grated Sicilian Truffle Pecorino DOP. **Vegan version £15**

### SPAGHETTI AL RAGÙ SICILIANO(N) (VE) £ 15.0

with our special slow cooked Sicilian Ragu' topped with cheesy cream sauce

### GNOCCHI PESTO (N)(VE) £ 14.0

basil pesto is originally from Genova (Italy), this is the Sicilian classical receipt done with homemade creamy basil and pinenuts pesto.

### EXTRA

Add Clams £3.5

Add Mussels £.3.5

Add Malted Mozzarella £3.0

Add Truffle Pecorino, DOC £4.0

Add Basil Pesto (VE) £1.5

Add Mushrooms (VE) £2.5

Add Parmesan (V) £1.5

Add Malted Mozzarella (V) £3

Add Malted Vegan Cheese (VE) £3.5

Add Ragu Siciliano (VE) £4

Add Pistachio Pesto (VE) £ 3.5

Add Tomato Sauce (VE) £ 2.5

Add Vegan Cheese (VE) £3.5

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**

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.



ITALIAN  
RESTAURANT & BAR  
PATISSERIE

*Sweet Life*

**SICILIAN SHARING BOARD (V)(N)**

£ 22

A selection of our most popular cakes and pastries

**Vegan option available (VE)**

**PISTACHIO CAKE (V)(N)**

£ 7.0

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

**TREVELI CHOCOLATE (V)(N)**

£ 7.0

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)**

£ 7.0

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

**PISTACHIO TIRAMISU' (V)(N)**

£ 7.0

Ladyfingers biscuits soaked in espresso coffee and layered with mascarpone pistachio cream.

**VEGAN TIRAMISU' (VE)(N)**

£ 7.0

Ladyfingers biscuits soaked in espresso coffee and layered with vegan cream and topped with cacao powder.

**PISTACHIO PROFITEROLES(V)(N)**

£ 7.0

Bigne' filled with cream in a delicious pistachio pastry chef cream

**CHOCOLATE PROFITEROLES(V)(N)**

£ 7.0

Bigne' filled with cream in a delicious chocolate pastry chef cream

**CANNOLICCHIO PISTACCHIO (VE) (N)**

£ 3.5

A Mini Cannolo filled with pistachio cream, topped with chopped pistachios

**CHOCOLATE BROWNIE(VE)(N)**

£ 7.0

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

**CROSTATA DELLA MAMMA (VE) (N)**

£ 6.0

Multi-cereal tart with Elderberry and Raspeberry jam served with pastry cream on the side.

*Sweet Life*

**SICILIAN TRIS (VE)(N)**

£6.0

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

**HER MAJESTY: IL CANNOLO (N)**

£6.0

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(VE)(N)**: Pastry cream

❖ **PISTACHIO (VE)(N)**

❖ **NERO (VE)(N)**: Chocolate

**GRANITA SICILIANA(VE) (N)**

£8.5

In Sicily, locals start and close their summer days on a sweet and refreshing note, breakfasting or desserting on granita.

**We serve it with a cream and brioche.**

A Sicilian specialty (we are the only restaurant in Manchester selling granita), granita is a cold, sweet treat made from ice, sugar, and fruit that is never completely frozen (semifrozen). It's mixed continuously to obtain a texture that is simultaneously grainy and creamy.

**GRANITA SICILIANA SMALL (VE) (N)**

£6.5

**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 sorbet or Vegan gelato flavours

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