

ANTIPASTI

Pizza Bianca £5.00 VG

Garlic, Sicilian oregano, olive oil

Ragù Arancini £5.50

Two rice balls stuffed with pork and beef ragù sauce, mozzarella, eggs and green peas, coated with bread crumbs

Spinach Arancini £5.50 V

Two rice balls stuffed with spinach, béchamel sauce and mozzarella, coated with bread crumbs

Sicilian Caponata £6.50 VG - GF

Aubergines, peppers, olives*, onions, seasoned with olive oil, tomato sauce, parsley and cooked in a Sicilian sweet and sour sauce

Pot of olives £2.90 VG - GF

Grilled green olives*

SALADS

Insalata Bufala £10.80 V - GF

Buffalo mozzarella served with baby plum tomatoes and rocket, topped with Sicilian oregano and olive oil

SOFT DRINKS

Organic Sicilian lemonade, 275ml £3.40

Orange and clementine juice, 330ml £3.40

Local apple juice, 330ml £3.40

Coke, 330ml £3.20

Diet Coke, 330ml £3.20

San Benedetto still water, 500ml £3.00

San Benedetto sparkling water, 500ml £3.00

PIZZE

1. Marinara £6.50 VG

Tomato sauce, garlic, Sicilian oregano, olive oil

2. Caponata £9.90 VG

Aubergines, peppers, olives*, onions, seasoned with olive oil, tomato sauce, parsley and cooked in a Sicilian sweet and sour sauce

3. Margherita £9.10 V

Tomato sauce, mozzarella, Sicilian oregano, basil

4. Bufala £10.90 V

Tomato sauce, mozzarella, buffalo mozzarella, baby plum tomatoes, Sicilian oregano, basil

5. Norma £10.90 V

Tomato sauce, mozzarella, aubergines, homemade basil pesto, Parmesan cheese

6. Pancetta £11.30

Tomato sauce, mozzarella, peppers, Italian pancetta, parsley

7. Capricciosa £11.60

Tomato sauce, mozzarella, Italian cooked ham, mushrooms, artichokes, grilled olives*, parsley

8. Salame £11.60

Tomato sauce, mozzarella, Italian spicy salami, caramelised onions, mushrooms, parsley

9. Crudo £11.60

Tomato sauce, mozzarella, Italian prosciutto crudo, caramelised onions, rocket, Parmesan cheese

10. Nduja £11.60

Mozzarella, Italian 'nduja, grilled olives*, red onions, parsley

11. Calzone Cotto e Funghi £11.30

Folded pizza filled with mozzarella, Italian cooked ham, mushrooms, black pepper, parsley

DOLCI

Classic Tiramisù £5.20 V

Sicilian ricotta or Chocolate cannolo £4.30 V

Pistachio cannolo £4.80 V

Pistachio cake £5.20 V - GF

Chocolate and orange cake £4.90 V - GF

Warm chocolate and ricotta cake, served with vanilla gelato £5.90 V

GELATO

Chocolate V - GF Strawberry VG - GF

Pistachio V - GF Vanilla V - GF

SINGLE £3.50 DOUBLE £5.00

Make it Affogato, add a shot of espresso for £1.5

Make it Corretto, add Limoncello for £2.1

COFFEE

Espresso £2.00

Double £2.60

Macchiato £2.20

Double £2.80

Cappuccino / Latte £3.20

Flat White £3.30

Americano £2.30

Selection of teas £2.50

English Breakfast | Super-Fruit | Peppermint | Green Tea

COCKTAILS AND LIQUORS

Aperol Spritz £6.90

Limoncello Spritz £6.90

Negroni £7.20

Negroni Sbagliato £7.20

Limoncello £2.90

Amaro Averna £2.90

Non-alcoholic cocktails available. Ask us for details.

BEER

Semedorato, pure malt Sicilian beer

330ml £4.90

Messina, 330ml £4.90

Moretti alla spina

1/2 PINT £3.90 PINT £6.80

WINE

175ml | 250ml | Bottle 750ml

Nero d'Avola, Red

£5.90 | £7.80 | £21.50

Inzolia Terre Siciliane IGT, White

£5.90 | £7.80 | £21.50

Prosecco DOC

125ml £7.80 | Bottle £28.50

All wines available in 125ml on request

12.5% service charge will be added to your bill

We are only accepting card payments

This menu is made from 100% recycled paper

Any additional ingredients for an extra £2.50 each

GLUTEN FREE pizza available for an extra £2.30

Swap mozzarella for VEGAN cheese at no extra cost

V: Vegetarian | VG: Vegan

GF: Gluten free | * may contain stones

ALLERGENS: we cannot guarantee that our

food and drinks are free from any allergens.

Please check our allergen guide every time you visit