

ANTIPASTI

SCHITICCHIO - SHARING PLATE

Sfincione, Cazzilli e Pannelle, Caponata, Polpetta di Melanzane and Olives from Belice di Trapani

SFINCIONE

Homemade Sicilian focaccia with Caciocavallo cheese, anchovies, red onions and cherry tomatoes

POLPETTA DI MELANZANA

EVO fried aubergine balls with pine nuts, raisins and Caciocavallo cheese.

ARANCINA

Saffron flavoured risotto ball with a filling of:
- Mushrooms mousse, button mushrooms and black pepper
- Tuma Cheese from Cinisi, bechamel and parsley

CAZZILLI E PANELLE

Potato croquettes and chickpea fritters with lemon

AMMUTTUNATA

Stuffed baby aubergines smoked in garlic, minty tomato sauce

PRIMI PIATTI

FRESH HANDMADE TAGLIATELLE

CONFIT

Slow-cooked confit Datterino tomato sauce, Ricotta Salata cheese and fresh mint

PESTO TRAPANESE

Crushed Pachino tomatoes, basil, mint, pistachios, almonds, Ricotta Salata cheese and chilli

AMMUTTUNATA

Stuffed baby aubergines smoked in garlic, mint, tomato sauce and seasoned Ricotta

RAGÙ DI SALSICCIA

Slow-cooked mince pork and fennels, topped with Ragusano Cheese

NERO DI SEPPIA

Black squid ink, calamari, chilli and parsley



£17.80

£8.50

£8.50

£7.50

£7.50

£9.50

£10.85

£12.50

£13.00

£14.80

£15.85

SCACCIO

Olives Nocellara del Belice

£3.50

Smoked almonds

£3.75

Homemade Muffoletta Classic baker's leaven focaccia from Palermo

£3.00



ALL HANDMADE IN OUR KITCHEN!

SEASONAL

GRANITA

£8.00

GELATO

£8.00

GLUTEN FREE PASTA ON REQUEST + £3.00

GLUTEN FREE VEGAN

SECONDI PIATTI

CARNE

INVOLTINO DI CARNE ALLA PALERMITANA

Tuma cheese, pine nuts, breadcrumb and raisins wrapped in loin pork skewer, white onions and tomato sauce

£17.00

POLPETTE DI SARDE AL SUGO

Sicilian sardine meatballs with sauce

£13.80

INSALATE

INSALATA RAPIPITITO

Salad, spring onions, black olives, orange slices and fennel

£5.50

INSALATA I PUMMARUORO

Tomatoes, red onions, capers and oregano

£5.50

INSALATA PALERMITANA

Green beans, potatoes, cherry tomatoes, red onions and oregano

£5.50

INSALATA PANTESCA

Tomatoes Sicilian capers red onion and black olives all sourced from Pantelleria

£5.50

DOLCI

SFINGETTE

Sicilian doughnuts dusted with sugar and cinnamon, fresh sheep Ricotta cream and chocolate

£6.50

TIRAMISU

The classic Italian dessert

£6.50

TORTINO AL CIOCCOLATO

Warm dark chocolate tortino

£6.50

GUANTIERA

Sharing selections of Sicilian desserts

£10.50