

# MANCIA AUTUMN 2025

A yellow tuk-tuk is parked on a street, with a large blue tarp covering its cargo area. The vehicle is positioned in front of a building with a white facade and a person standing nearby. The background is filled with lush green trees, suggesting a tropical or subtropical setting. The overall scene is brightly lit, with strong shadows cast on the ground.

# AUTUMN PLANS- SORTED

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**"TRADITION YOU CAN TASTE"**



# OUR AUTUMN MENU

## Small Plates

**Burrata & Plum Jam** Creamy Puglian Burrata served with a tangy House Plum Jam 11

**Arancino al Ragu** Deep fried Risotto rice balls stuffed with Ragu & Mozzarella (Veggie options available) 10

**Polpette** Rich, baked, beefy meatballs in our classic tomato sauce, topped with Pecorino 9

**Calamari Fritti** Fresh Cornish squid, lightly dusted & deep fried, with a garlic & anchovy aioli 14

**Cozze e Fagioli** A Hearty Shetland Mussel and Fava Bean Stew, served with House Bread 10

### Bruschetta 3 Ways!

*Classic- Cherry toms, Basil, EVO, Oregano, Red onion & Garlic 9*

*Nduja- Spicy Nduja, Fresh Mozzarella, roasted pepper, black olives 10*

*Il Bosco- Taleggio Cheese, Prosciutto Crudo, Grilled Pear & a Walnut Crumb 10*

**Pasta** *All of our Pasta is made in house daily, using only two ingredients, Semolina & Water, thats it!*

**Sugo Di Casa** 8 Hour low & Slow ox-cheek & bone marrow ragu, topped with Parmesan 17

**Del Sud** Sicilian Sausage, Spicy Nduja & Smoked Provolone topped with Pecorino 16

**Scoglio** Cod, Argentinian Prawns, Squid, Clams & Shetland Mussels in a house Bisque 24

**Lenticchia(v)** A Blast from MY Past, Stewed Sicilian Green lentils, Chilli & Pecorino 14

**Aglio Olio(v)** Spaghetti Tossed simply in Extra Virgin Olive oil, Garlic, Chilli, Parsley & Parmesan 14

**Ragu al Nero Di Seppia** Low & Slow Cuttlefish-Ink Ragu with Squid ink Infused Spaghetti & Pecorino 21

**Pistacchiosa** A Creamy sauce with Guanciale, Wild Mushrooms & Pistachio Pesto 18

**Alla Norma(v)** A Simple yet tasty tomato & aubergine sauce, topped with Ricotta Salata 16

## Mains

**Whole Seabass** A whole char-grilled Seabass served with roasties & a dressed salad 29

**Steak Tagliata** Skirt Steak served medium rare with a fresh pesto salad, olives, cherry toms & Parm Fries 23

**Involtini Di Pollo** Rolled rosemary chicken 'Roulade' on a bed of our stewed green lentils & Potatoes 19

**Lemon Chicken** Chicken Skewers in our lemon & herb marinade, served with Cous-Cous, Chips or Salad 21

**Calamaro Ripieno** Grilled Squid stuffed with breadcrumbs, olives & capers, served with a red pepper pure 21

**Lasagna Della Mamma** Mums Lasagna layered with our Slow Ragu, House bechamel & Mozzarella 17

**Gnocchi Di Bosco(v)** Gnocchi | Taleggio Fondant | Oyster Mushrooms | Walnut Crumb 21

**Mancia Surf & Turf** Skirt Steak | Sicilian Sausages | Lemon Chicken | Argentinian Prawns | Fries | Salad 35

## Pizza & Breads

**Margerita** House Tomato Base | Mozzarella | Basil 12

**La Macelleria** House Tomato Base | Mozzarella | Tuscan Sausage | Wild Boar Salame | Smoked Provola 16

**Niverata** Mozzarella | Tuscan Sausage | Taleggio | Sage | Rocket Leaves | Parmesan 16

**Pepperoni** House Tomato Base | Mozzarella | Pepperoni 15 **ADD NDUJA+2**

**Boscaiola** House Tomato Base | Mozzarella | Italian Ham | Mushrooms 15

**La Norma** House Tomato Base | Mozzarella | Fried Aubergines | Ricotta Salata 14

**Garlic Breads** Plain | Tomato | Mozzarella | Rosemary | Spicy Nduja 7

## Sides

*Fries 4 | Parm Fries 5 | Rosemary & Oregano Fries 5 | Nduja Fries 5 | Roasties 6 | Dressed Leaves 5 | Caprese Salad 7 | Cherry Tom+Ricotta Salad 7 | Anchovy, Orange & Red onion salad 7 | House Bread 4 | House Olives 5*



# INTRODUCTION

**AS THE AIR COOLS AND THE LIGHT SOFTENS, SICILY CHANGES. AUTUMN ARRIVES, AND WITH IT, A NEW RHYTHM — SLOWER, DEEPER, MORE COMFORTING.**

As summer draws to a close, I can't help but look back on the months just passed with gratitude. This year's long days and warm nights brought a vibrant energy to Mancina — full dining rooms, pizza ovens glowing late into the evening, and the joy of sharing Sicilian food in its sunniest form. Summer in Sicily has always been a season of abundance, when the markets overflow with ripe tomatoes, fresh herbs, and sweet stone fruits. That spirit of brightness carried through every dish we served here, and it was a season I'll never forget.



But as the air cools and the light softens, Sicily changes. Autumn arrives, and with it, a new rhythm — slower, deeper, more comforting. This is the season of harvest: grapes for wine, olives for oil, chestnuts roasting in the streets, and the first wild mushrooms appearing in the hills. In Catania, I remember how the markets would shift almost overnight, colours turning from bright summer reds and yellows to earthy browns, greens, and golds. Families would gather around hearty stews, roasted meats, and pasta dishes rich with seasonal ingredients that warmed both body and soul.

For me, autumn in Sicily has always felt like the most reflective season — a time to gather, to share, and to savour the simple pleasures that come with the harvest. It's this feeling I want to bring to our Autumn Menu: dishes that balance comfort and tradition with the vibrancy that makes Sicilian food so alive. Think bold flavours, rustic ingredients, and recipes that carry the warmth of Sicily into these cooler months.

This menu is an invitation to experience that change of season — to taste how Sicily itself transforms, and to enjoy the flavours that have inspired me since my earliest autumns back home.



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# BEHIND MANCIA

**Q: Where do your roots begin?**

**A:** My story begins in Sicily, surrounded by family, food, and tradition. The kitchen was always the heart of the home — where recipes were passed down, stories were told, and love was shared through food.

**Q: What are your earliest food memories?**

**A:** As a child, I remember the smell of fresh bread from the village bakery, the sound of sizzling olive oil, and the joy of watching my parents cook. Those moments shaped my love for cooking and taught me the importance of simple, honest ingredients.

**Q: Why did you decide to open this restaurant?**

**A:** Mancia was born from a desire to share the flavours and traditions of Sicily with the community here. It's more than a restaurant — it's a piece of home, a place to gather, eat well, and celebrate life the Sicilian way, for that reason, i could never feed you a plate of lies.

**Q: What does Mancia mean to you and your family?**

**A:** It's our second home. Every dish carries a piece of our story, our heritage, and our passion. For us, Mancia isn't just about serving food — it's about creating memories and welcoming people as family.

**Q: What's next for Mancia?**

**A:** We want to keep growing, bringing the Sicilian spirit to more people — whether through our restaurant, events, or our mobile kitchen. But no matter how far we go, the heart of Mancia will always remain the same: authentic food, made with love.

**Q: What's your vision for the future?**

**A:** To be a place where people don't just eat, but truly experience Sicily — its flavours, colours, and warmth. Our vision is simple: keep traditions alive while creating something new for the next generation.

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