



MANCIA CHRISTMAS 2025

FESTIVE PLANS- SORTED

Book your Christmas Parties with Mancia at Manciakitchen.co.uk



"BUON NATALE"

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Small Plates

- Chilli Jam Burrata (v)** Creamy Puglian Burrata served with a House Chilli & Blood orange Jam 12
- Arancino al Ragu** Deep fried Risotto rice balls stuffed with Ragu & Mozzarella (Veggie options available) 12
- Polpette** Rich, baked, beefy meatballs in our classic tomato sauce ,topped with Pecorino 10
- Fritto Misto** Fresh Squid, white bait & Wild Red Prawn, lightly dusted & deep fried, with a garlic aioli 18
- Cozze e Fagioli** A Hearty Shetland Mussel and Fava Bean Stew, served with House Bread 10
- Caponata (ve)** Sicilian Sweet & Sour Veg Served with our house Foccaccia, a dish best served cold 8
- Bruschetta (Choose Below)**
- Classic (ve)-Cherry toms, Basil, EVO, Oregano, Red onion & Garlic 10*
- Nduja- Spicy Nduja, Fresh Mozzarella, roasted pepper, black olives 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 18
- Brodino Di Pollo** Brothy Pulled Chicken pasta with peas & Cavolo nero, finished with Pecorino & Chilli 17
- Scoglio** Cod, Argentinian Prawns, Squid, Clams & Shetland Mussels in a house Bisque 24
- Sausage Ragu** Pork Shoulder Sausage & Prosciutto white wine Ragu, Topped with Pecorino & Chilli 19
- Canneloni al Sugo** Canneloni stuffed with our 8 hour Ox-cheek ragu, topped with mozzarella! mesan 18
- Ragu al Nero Di Seppia** Low & Slow Cuttlefish-Ink Ragu with Squid ink Infused Spaghetti & Pecorino 22
- 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 (Vegan Available) 18

Mains

- Whole Fish Of The Day!** A whole charril-Grilled Fish served with roasties & a dressed salad | Priced Per KG
- Steak Tagliata** Skirt Steak cooked medium rare on a rocket salad, topped with Parmesan & served with Fries 24
- Salsiccia** Sicilian Sausages stuffed with provolone & Fennel, served with Charred Chickory & Celeriac Mash 24
- Chicken Skewers** Chicken Skewers in our lemon marinade, served with Salad & Chips or Cous-cous 21
- Arrosticini** Lamb Skewers with a fennel & Radish salad, & our triple cooked rosemary butter roasties 26
- Lasagna Della Mamma** Mums Lasagna layered with our Slow Ragu, House bechamel & Mozzarella 18
- Pumpkin Lasagna (v)** Bechamel | Roasted Pumpkin Puree | Smoked Mozzarella | Mature Cheddar 18
- Mancia Surf & Turf** Sicilian Sausage | Lamb Skewers | Chicken Skewers | Argentinian Prawns | Fries | Salad 40

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 8

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

WHAT A YEAR IT HAS BEEN FOR THE MANCIA SICILIAN KITCHEN TEAM...

When I look back to November 29th, 2024 — the day we moved from our little 24-seater just down the road — it's hard to believe how much has happened since. In what feels like no time at all, we've built something bigger than bricks and mortar: a place where old friends return, new faces are welcomed, and a piece of Sicily lives in every dish we serve.

This year, my journey didn't stay inside these four walls. I went back to Sicily for my fifth — and most immersive — tour yet. This time, I swapped hotels for a camper van



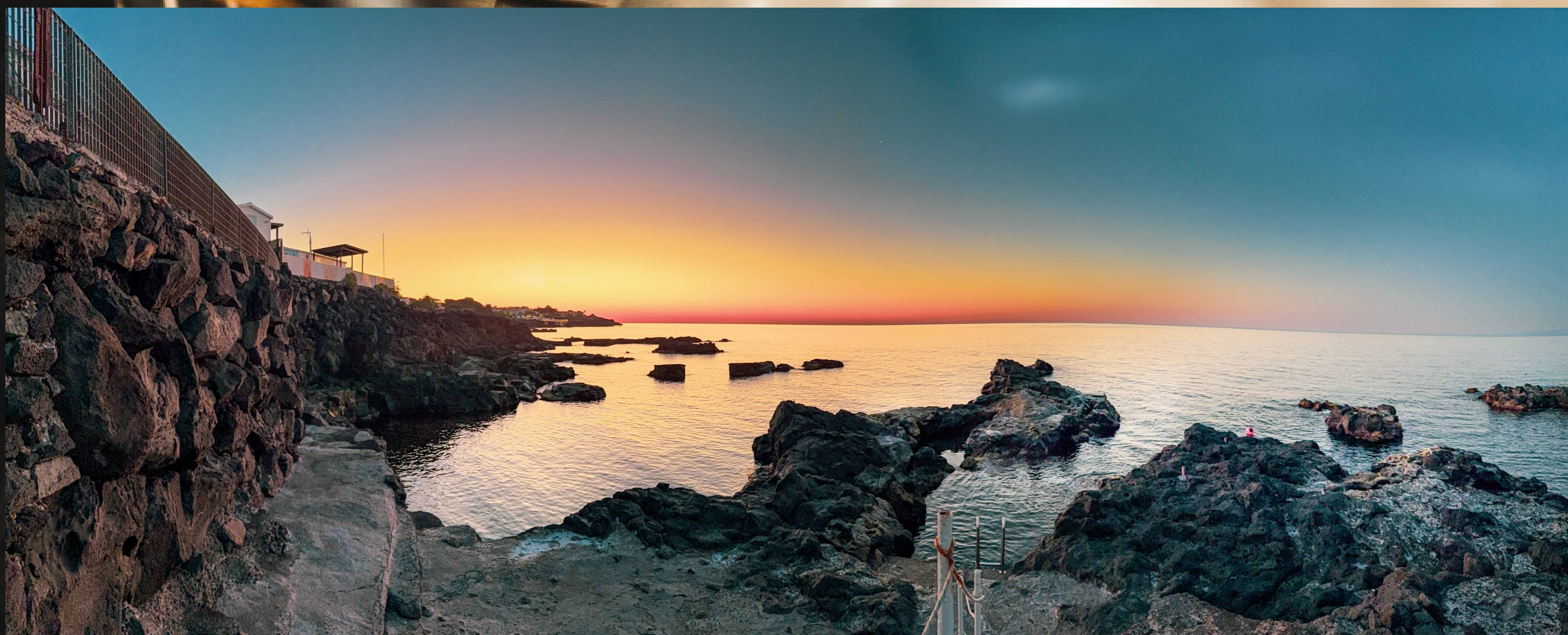
so I could get as close to real Sicilian life as possible. Traveling the island like this let me see corners I'd never reached before — tiny villages, hidden beaches, family-run kitchens where recipes haven't changed for generations.

Sicily is not just one place — it's a patchwork of landscapes and people, where half an hour down the road you'll find a different tradition or a new way of doing something old. For years, I only knew my part of it — Catania — the city where I was born and which shaped my first memories of food. But when my dad opened his restaurant in Agrigento, I realised how much more there was to learn. Since then, each trip has opened my eyes even wider, but this latest

one has given me a deeper understanding than ever before.

These experiences don't just stay with me — they come back with me, to this restaurant, to your table. They remind me why I cook, and why sharing these flavours and stories with you matters so much to me

In this brochure, I want to take you on that journey too — sharing what this last tour consisted of, what new inspirations I brought back with me, and what the road ahead looks like for Mancia as we keep growing together. And of course, you'll find our special Christmas Set Menu — a taste of Sicily to share with the people you love most this festive season.



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WHAT'S NEXT?

As we approach the end of another incredible year at Mancia Sicilian Bar & Kitchen, we are beyond excited for what's next.

Our outside catering continues to grow, bringing the authentic flavors of Sicily to events, weddings, and private gatherings across the region, and we can't wait to share even more of our passion for Sicilian cuisine with our community.

January will see the launch of our eagerly awaited winter menu, filled with seasonal delights, warming dishes, and bold flavors that celebrate the heart of Sicilian cooking—an exciting way to kick off the new year and the beginning of our fourth year in business!

We are also thrilled for our next camper-van adventure, embarking on a four-week tour of Sicily that will take us to as many of the 15 inhabited Sicilian Islands as possible, including the stunning Aeolian Islands off the Tyrrhenian Coast. With seven islands collectively recognized as a UNESCO World Heritage Site.

This journey promises inspiration, exploration, and a deeper connection to the incredible culinary and cultural heritage that continues to fuel everything we do at Mancia. Here's to a new year full of flavor, adventure, and the continued joy of sharing Sicilian tradition with all of you!

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