



MANCIA CHRISTMAS 2025

FESTIVE PLANS- SORTED

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"BUON NATALE"

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OUR XMAS MENU

Small Plates

Frittelle Di Broccoli (ve) Battered Crispy broccoli fritters with a lemon & Garlic Aioli

Arancino Al Nero Cuttlefish ink fried risotto balls stuffed with cuttlefish, topped with pecorino

Polpette Di Maiale Rich, baked, Pork meatballs in our classic tomato sauce topped with Pecorino

Pasta

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

Pasta al Salmone Fresh Salmon in a creamy tarragon cream sauce...

Canneloni Al Sugo Canneloni stuffed with our 8 hour Ox-cheek ragu, topped with mozzarella!

Mains

Melenzana Ripiena(v) Baked aubergine stuffed with Olives, capers, Mozzarella & Breadcrumbs

Merluzzo Pan-Seared Hake fillet on a bed of Sun dried tomato Orzo finished with Basil oil

Sicilian Shank Oven-roasted Lamb shank, on a bed of our roasted sweet and sour caponata veg!

Pizza

Margherita House Tomato Base | Mozzarella | Basil

Putanesca House Tomato Base | Mozzarella | Tuna | Capers | Black olives | Cherry Toms

Calabrese House Tomato Base | Mozzarella | Salame | Fennel Sausage | Spicy Nduja (Optional)

Dessert

Mums Tiramisu Mums boozy tiramisu

Gelato or Sorbet Check out our display for all available flavours...

Baba Farcito Rum soaked sponge with whipped cream and chocolate shavings

Sicilian Lemon Cheese Cake House-made lemon curd cheesecake

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

Enjoy all 3 courses for £44.99 and get the full festive experience!

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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



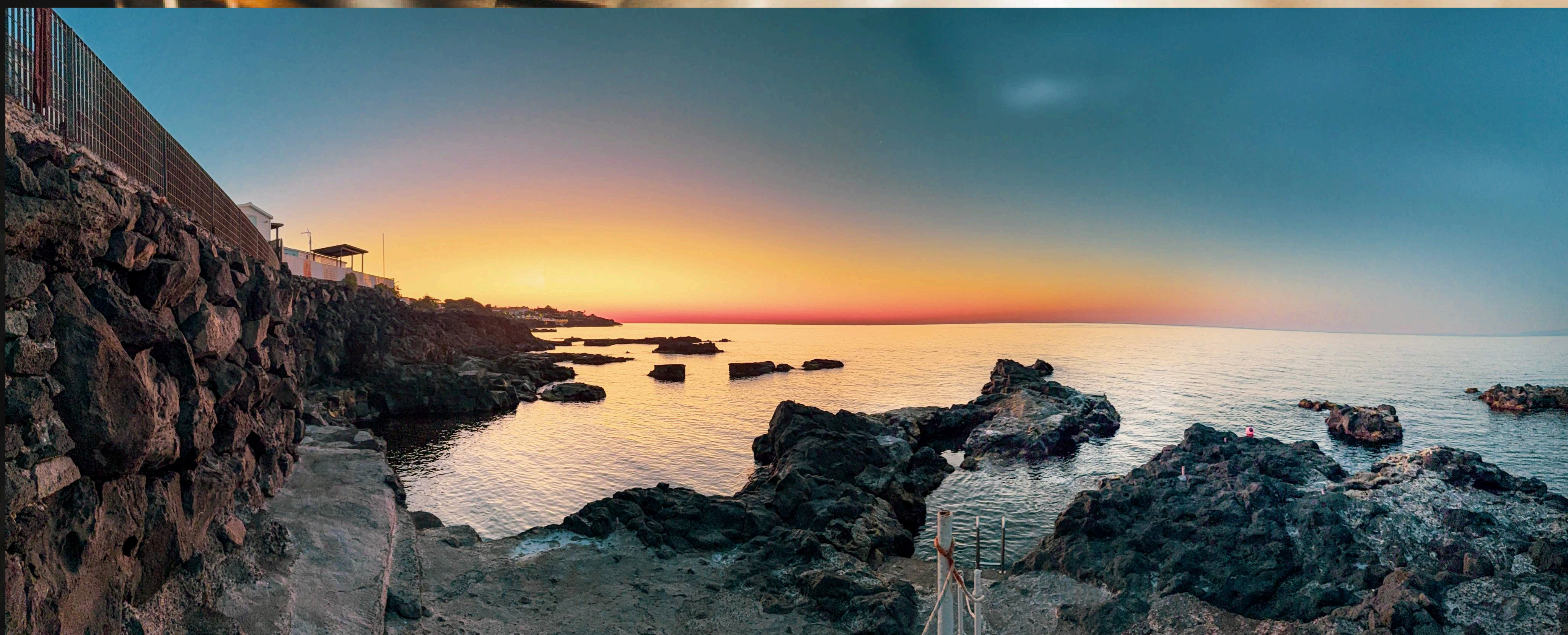
so I could get as close to real Sicilian life as possible. Traveling the island like this let me see corners I'd never reached before — tiny villages, hidden beaches, family-run kitchens where recipes haven't changed for generations.

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, at the end, 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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