

antipasti

Salsiccia e Qualeddo 11

Sicilian sausage and qualeddo sautéed with aromatic potatoes.

Calamari Fritti 13.50

Crispy fried squid served with garlic aioli.

Cozze al Limone 14

Fresh mussels cooked with white wine, garlic and lemon. Served with Cabbucio.

Sarde a Beccafico 11.50

Oven-baked sardines rolled with golden breadcrumbs, pine nuts, raisins and herbs, lightly scented with citrus and olive oil.

Gamberi con Crema di Scampi 15

King prawns served with a rich langoustine cream sauce.

Costolette alla Calabrese 13

Calabrian-style pork ribs with peppers, onion and spicy 'nduja.

Arancina Combo 13

A duo of crispy Sicilian Arancini :

Amatriciana: rice ball filled with tomato, onions, guanciale and pecorino cheese.

Gamberi e Salmone: rice ball filled with prawns, salmon and pistachio.

Fegatini di Pollo 13

Tender chicken livers sauteed with sweet peppers, red onions and a hint of chilli, deglazed with Nero d'Avola wine.

Parmigiana di Melanzane 11.50

Pan fried aubergine layers baked with tomato sauce, basil and parmesan.

Paté d'Anatra al Marsala 11

Duck liver pâté flavoured with Marsala wine, served with marmalade made with stuffed onions, gin, orange & lemon .

Involtini di Zucchine 9

Grilled courgette rolls filled with chickpea hummus, paprika and mint.

Polpette di Carne 13.50

Traditional homemade Italian meatballs cooked in a rich tomato sauce.

Polpette di Pesce 14.50

Fish croquettes served in a creamy citrus sauce.

Capesante 14.50

Seared king scallops with black pudding, sicilian lemon gel, crispy sage and a silky butter sauce.

Olive Cunzate 6.50

Marinated olives with pickled vegetables in a blend of olive oil, oregano and garlic. served with cabbucio.

to share

Frittura di Mare 27

Crisp seafood selection of calamari, prawns, anchovies and catch of the day.

Tagliere Salumi e Formaggi 22

A curated board of artisanal Italian cured meats and selection of cheese served with cabbucio.

*Cabbucio

(Traditional Sicilian flatbread, soft inside with a crisp finish)

insalatone

Grilled Chicken Caesar Salad 17.50

Herb-marinated grilled chicken, romaine lettuce, dressed in a homemade caesar emulsion, finished with aged Parmigiano-Reggiano shavings, crispy pancetta, anchovies and artisan garlic croutons.

Goat Cheese Salad 16

Goat cheese paired with a medley of seasonal leaves, peppers, cherry tomatoes and red onion, sprinkled with fresh herbs and jeweled with pomegranate seeds.

Salad Fantasia 18

A vibrant blend of baby leaves, avocado, anchovies, cherry tomatoes, red and spring onions with herbs, baby prawns and smoked salmon, all drizzled in a silky Marie Rose dressing.

Burrata con Prosciutto di Parma 15

Creamy burrata with Parma ham, rocket, asparagus and grilled peach drizzle with fig glaze.

Caprese di Bufala 12

Silky buffalo mozzarella, fresh basil with a drizzle of premium extra virgin olive oil.

contorni

Insalata Della Casa 5.50

House salad.

Rucola E Scaglie Di Parmigiano 5.50

Rocket and parmesan shavings.

Cipolla Pomodoro Capperi 5

Onions, tomatoes, capers.

Spinach Butter 5

Pan fried spinach and butter.

Patatine Fritte 4.50

French fries.

Patatine Di Zucchini 7

Courgette crisps, paprika.

Funghi all Aglio 7

Sautéed mushrooms in a delicate garlic and creamy cheese sauce, finished with a hint of white port

pizze

Margherita (V) 11.50

A timeless classic with tomato sauce, fior di latte mozzarella.

Diavola 14.50

Tomato sauce, fior di latte mozzarella, 'nduja, spicy salami with onion.

Pepperoni 12.50

Tomato sauce, fior di latte mozzarella, spicy salami.

Prosciutto E Funghi 14.50

Tomato sauce, fior di latte mozzarella, cured ham and mushrooms.

Pizza Pajella 17.50

Tomato sauce, prawns, chicken, mussels, chorizo, peppers and sweetcorn.

Frutti Di Mare 18.50

Tomato sauce, fior di latte mozzarella, a rich seafood mix.

Tricolore 16.50

Tomato sauce, fior di latte mozzarella parma ham, rocket and parmesan shavings.

Pizza Quattro Gusti 16.50

Tomato sauce, fior di latte mozzarella four-flavour classic: ham, artichokes, mushrooms and olives.

Golosona 18

Truffle mortadella, cherry tomatoes, burrata mozzarella and crushed pistachios.

Quattro Formaggi 16.50

A creamy mix of goat cheese, pear pecorino, smoked scamorza and gorgonzola.

Vegetariana (V) 16.50

Tomato sauce, mozzarella and a selection of seasonal vegetables.

Tre Salsicce 18.50

Tomato sauce, fior di latte mozzarella trio of sausages, chorizo, Sicilian fennel sausage and Cumberland sausage.

Pizza Ricotta 16.50

Tomato sauce, fior di latte mozzarella, spicy salami and creamy ricotta, drizzled with spicy honey.

Salmone Affumicato 18

Smoked salmon, prawns, courgette, cherry tomatoes and fior di latte mozzarella.

Salsiccia e Qualeddu 17

Tomato sauce, fior di latte mozzarella, Sicilian sausage and qualeddu (wild broccoli) with roast potatoes.

Calzone Classico 18

Tomato sauce, fior di latte mozzarella, spicy salami and ham.

Laguna Blu 18.50

Tomato sauce, fior di latte mozzarella, prawns, salmon, cod, anchovies, garlic, toasted breadcrumbs.

Parmigiana Pizza 16

Tomato sauce, mozzarella, aubergine, parmesan shavings, basil.

Porchetta Pizza 17.50

Tomato sauce, mozzarella, porchetta, 'nduja, mushroom.

garlic bread

Rosetta (V) 8

Rosetta rolls brushed with garlic and filled with parmesan, parsley, oregano, served with pizzaiola sauce.

Palermitano 7.50

A bold Palermo-style garlic bread with anchovies, onion, tomato sauce, cacio cheese, oregano and breadcrumbs.

Pantesco (VE) 7.50

Inspired by the island of Pantelleria - garlic, cherry tomatoes, capers, olives, onion and oregano.

Etna 7.50

Fiery garlic bread with 'nduja, tomato sauce, onion and oregano.

Goat Cheese 8.50

Garlic bread topped with creamy goats cheese, caramelised red onion and fresh rocket.

Tomato (VE) 6.50

Classic garlic bread with tomato sauce and oregano.

Cheese 7

Garlic bread with fior di latte and a sprinkle of oregano.

Cheese & Tomato 10.50

Garlic bread with fior di latte and tomato sauce.

Plain 5.50

Garlic and oregano

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primi piatti

Busiata Baaria 22.50

Hand-twisted Sicilian pasta with king prawns, squid, mussels and clams in a white wine, garlic and cherry tomato sauce. Finished with parsley.

Fettuccine all Astice 32

Fresh fettuccine with half lobster, gently cooked in garlic, cherry tomatoes and white wine.

Lasagna 17

Layers of pasta with slow-cooked beef and pork ragu, bechamel and mozzarella.

Cannelloni Boscaiola 18

Oven-baked pasta filled with a rustic Sicilian sausage ragu, mushrooms, spinach and tomato.

Gnocchi Terra e Mare 19

Homemade gnocchi with bacon and king prawns gently tossed in a delicious cream of courgettes, spinach and basil.

Fusilli alla Norma 17

Homemade fusilli in a slow-reduced San Marzano tomato veloute, delicately confit aubergine, fresh basil and aged ricotta salata.

Busiata al Chianti e Vitello Brasato 19

Homemade busiata tossed with tender strips of veal, slowly braised in Chianti wine and finished in its rich, fragrant cooking juice.

Busiata all' Anatra 18

Homemade busiata pasta with gently roasted duck ragu, simmered with herbs and red wine, finished with a touch of orange zest.

Risotto Verde di Primavera 16.50

Creamy risotto with a delicate pureé of asparagus, artichokes and peas, finished with herbs and a touch of olive oil.

Spaghetti Broccoli e Alici 17

Spaghetti with crisp-tender broccoli, cherry tomato sauce, anchovies, golden breadcrumbs, pine nuts and sweet raisins.

Ravioli di Capesante 21.50

Delicate scallop ravioli and chives in a velvety sauce enriched with tender king prawns.

Spaghetti Capesante e Qualeddo 21

Spaghetti with fresh scallops, clams, qualeddo and cherry tomato, brightened with a touch of Grillo wine.

Fusilli Gamberi e Salmone 20

Homemade fusilli with king prawns, smoked salmon and cherry tomatoes gently enriched with mascarpone and finished with crushed pistacchio.

Agnolotti al Tartufo e Stracchino ai

Quattro Formaggi 25

Delicate agnolotti filled with truffle and stracchino, served in a rich four-cheese sauce of gorgonzola, pear pecorino, asiago and parmigiano, topped with fresh truffle shavings.

main

Vitello al Brandy 23

Tender veal in a delicate brandy sauce, served with sauteed spinach infused with black garlic and asparagus au gratin.

Veal Wellington 27

A gourmet dish featuring a veal tenderloin, mushroom duxelles, spinach, parma ham, all wrapped in a puff pastry. Served with a delicate mashed potatoes, gratineed asparagus, crispy kale and gravy.

Coscia di Agnello 24

Slow-braised lamb shank with mirepoix, served with creamy mash potatoes and spinach infuse with black garlic topped with a red wine sauce.

Medaglioni Surf & Turf 57

8oz filet mignon and half lobster, served with a lobster and coconut sauce with smoked paprika and rustic dauphinoise potatoes and red chicory.

Porchetta di Tonno 27

A unique italian style gourmet seafood delicacy that mimics the traditional preparation style of porchetta, but uses a loin of tuna instead, the tuna is coated with herbs, mustard, crushed pistacchio and spices. Essential seasonings include fragrant black pepper, garlic and wild fennel. Served with marinated fennel and ribbon courgettes, accompanied by a light yoghurt sauce.

Pollo al Marsala 20.50

Tender chicken breast sauteed with fresh mushrooms, finished with a rich and aromatic Marsala wine sauce, served with roast potatoes.

Zuppa di Pesce 26.50

A rich Mediterranean seafood soup with a selection of fresh fish simmered in a fragrant tomato, garlic and white wine broth.

Branzino a Ghiotta 25

Pan-seared sea bass cooked in the Sicilian "ghiotta" style with cherry tomatoes, capers, olives, onions and a touch of white wine, creating a vibrant and aromatic Mediterranean sauce. Served with a side of roast potatoes.

Baccala San Giuseppe 26

Cod prepared in the traditional Sicilian style of San Giuseppe, layered with a fragrant tomato sauce, onions, anchovies, breadcrumbs, with a touch of aromatic herbs on a bed of delicate Sicilian caciocavallo cheese sauce. Served with roast potatoes, red chicory and artichoke hearts.

Salmone Con Salsa ai Gamberi 27

Pan-seared salmon served with luxurious Argentine king prawns, combining the delicate richness of the fish with the sweet, briny succulent prawn sauce. Served with roast potatoes and artichoke hearts.

Halibut Kiev 28

Succulent halibut fillet stuffed with herbed butter, lightly breaded and baked to golden perfection. Served with lemon herb mashed potatoes and creamy garlic mushrooms.

Filetto di Manzo 39

Prime 8oz fillet steak served with chips, roasted tomatoes and wedge iceberg lettuce topped with a delicate prickly pear glaze & crushed onions

Costata di Manzo 31

Chargrilled 8 oz ribeye served with chips, roasted tomatoes and wedge iceberg lettuce topped with prickly pear glaze & crushed onions.

● Sauces available

Diane, Peppercorn, Pizziola, Gorgonzola & white port

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