

TWO COURSE MENU

Starters

CALAMARI FRITTI

Deep fried squid seasoned with smoked paprika, salt & chilli

ARANCINI È PANELLE

Mozzarella stuffed rice balls with saffron, chick pea & fresh parsley puffs (V)

CAPONATA SICILIANA

"Sweet and sour" dish made with Sicilian aubergines, tomatoes, white onion, capers, celery green olives & garnished with toasted pine nuts (V)

Mains

PENNE A LA NORMA

Durum wheat pasta with Sicilian aubergines, datterini tomatoes, rich tomato & fresh basil sauce, topped with salted ricotta (V)

SPAGHETTI BOLOGNESE

Our hearty beef ragù, served with spaghetti & topped with parmesan cheese

PIZZA PICCANTE

Tomato, fior di latte mozzarella, spicy spianata salami, roasted peppers & Jalapeño chillies

PIZZA ORTOLANO

Tomato, fior di latte mozzarella, Sicilian aubergine, courgette, roasted peppers & basil (V)

PIZZA SICILIANA

Tomato, fior di latte mozzarella, anchovies, sliced sweet red onion & pecorino Toscano

COTOLETTA DI POLLO CON MOZZARELLA È POMODORO

Pan fried bread crumbed chicken breast with melted mozzarella & tomato basil sauce served with rocket salad

BRANZINO AL CARTOCCIO

Seabass fillet with fresh orange, datterini tomatoes, courgettes, capers, dry white wine & fresh herbs, oven baked in a cartouche, served with seasonal vegetables

Desserts

TIRAMISÙ

CHEESECAKE

TWO SCOOPS OF ICE-CREAM

Please let us know if you have any allergies, or require information on ingredients used in our dishes. There is a 12.5% discretionary service charge added to your bill. All prices are inclusive of VAT.