

OUR ARTISAN STONEBAKED 12"

PIZZA

- MARGHERITA** V 7.95
Tomato passata, mozzarella, cherry tomatoes, basil, oregano, extra virgin olive oil
- PICCANTE** 9.95
Tomato passata, mozzarella, pepperoni salame, olives, chilli pepper, oregano, extra virgin olive oil
- VEGETALE** V 9.65
Tomato passata, mozzarella, mixed peppers, aubergines and zucchini, oregano, extra virgin olive oil
- PARMA** 12.25
Tomato passata, mozzarella, cherry tomatoes, Parma ham, rocket salad, Parmigiano shavings, extra virgin olive oil
- CAPRICCIOSA** 12.20
Tomato passata, mozzarella, Italian cooked ham, mushrooms, black olives, basil, oregano, extra virgin olive oil
- SICILIA** 12.60
Tomato passata, mozzarella, anchovies, tuna chunks, red onion, basil, extra virgin olive oil
- ETNA (NEW!)** 12.75
A delicious blond pizza with mozzarella, spinach, minced Sicilian sausage flavoured with sea salt and fennel, red onion and extra virgin olive oil

EXTRA TOPPINGS

- Mozzarella / Pepperoni / Parma ham / Italian cooked ham / Parmigiano shavings / Tuna flakes / Anchovies / Sicilian sausage mince 1.20 each
- Sweet peppers / Aubergines / Zucchini / Mushrooms / Cherry tomatoes / Olives / Rocket salad / Red onions 1.00 each

SIDE ORDERS

- SIDE SALAD** 3.60
Mixed salad, cherry tomatoes, peppers and red onion, seasoned and dressed with extra virgin olive oil and balsamic vinegar
- GARLIC FOCACCIA / BREAD** 2.95
WITH CHEESE 3.45

OUR AUTHENTIC

PASTA

- SALMON RAVIOLI** 9.95
Fresh cream sauce with lemon zest, pink peppercorn, capers, parsley and a splash of white wine
- RICOTTA AND SPINACH RAVIOLI**
A - Mediterranean 8.75
Italian tomato passata, semi dried tomatoes, grated Sicilian Ricotta salata cheese, basil, extra virgin olive oil with a hint of garlic
- B - Pesto** 9.55
Pesto, semi dried tomatoes, grated Parmigiano Reggiano, extra virgin olive oil
- C - Bosco** 9.95
Fresh cream, chestnut mushrooms, minced Italian sausage meat with sea salt and black pepper, rosemary butter, Parmigiano Reggiano, black pepper and a splash of white wine
- D - Sweet peppers and mascarpone** 10.25
Cream of sweet peppers and mascarpone cheese, cooked spinach, a splash of red wine and garlic
- PASTA OF THE DAY**
(Chef's choice between Penne/Fusilli/Tagliatelle)
- A - Mediterreanean** 7.95
Italian tomato passata, semi dried tomatoes, grated Sicilian Ricotta salata cheese, basil, extra virgin olive oil with a hint of garlic
- B - Pesto** 8.55
Pesto, semi dried tomatoes, grated Parmigiano Reggiano, extra virgin olive oil
- C - Bosco** 8.95
Fresh cream, chestnut mushrooms, minced Italian sausage meat with sea salt and black pepper, rosemary butter, Parmigiano Reggiano, black pepper and a splash of white wine
- D - Sweet peppers and mascarpone** 9.95
Cream of sweet peppers and mascarpone cheese, cooked spinach, a splash of red wine and garlic
- LASAGNE IN BOLOGNESE RAGÙ SAUCE** 10.25
Please ask for availability.
Served with garlic bread or focaccia

NIBBLES

- MARINATED OLIVES OR SUNDRIED TOMATOES** 2.00
Deliciously tasty, in extra virgin olive oil
- MAMMA'S ROASTED MIX OF SWEET PEPPERS** 2.75
Marinated in extra virgin olive oil, a splash of lemon juice, basil and seasoning



MEAL DEALS

PIZZA DEAL FOR 2 + CRAFT BEERS 21.25

2 x Margherita + 2 bottles of Messina Cristalli di sale Sicilian 33cl craft beers

PIZZA DEAL FOR 2 + WINE 28.50

2 x Margherita + 1 Torrepalino Red or white

PIZZA DEAL FOR 2 + SOFT DRINKS 19.50

2 x Margherita + 2 soft drinks

MIXED PLATTER DEAL FOR 2 + WINE 29.95

2 x Margherita + 1 Torrepalino Red or white house wine

ADD A SIDE ORDER FOR 2.50

SOFT DRINKS

COCA-COLA CLASSIC - 330ml glass bottle	1.55
COCA-COLA DIET - 330ml glass bottle	1.35
S.PELLEGRINO ORANGE - 330ml	1.30
S.PELLEGRINO LEMON - 330ml	1.30
IRN-BRU - 330ml	1.10
APPLETIZER - 275 ml	1.55
S.PELLEGRINO SPARKLING WATER	
250ml	1.85
500ml	1.95
RAUCH PURE ORANGE JUICE - 200ml	1.95
RAUCH PURE APPLE JUICE - 200ml	1.95

ITALIAN BEERS

BIRRA MESSINA CRISTALLI DI SALE 3.35

Brewed in Sicily since 1923 and one of the most loved Italian beer. Pure malt unfiltered lager made exclusively with pale malt and a very aromatic variety of hop, which gives it a bright, golden colour and a good body.

With the added benefit of sea salt from the shallow salt pools of Trapani, Sicily (5%)

BIRRA MESSINA CLASSICA 2.75

Birra Messina is brewed in Sicily since 1923 and one of the most loved Italian beer. Through the process of slow fermentation, creates a premium quality lager with an unique and delicate taste. (5%)

PERONI NASTRO AZZURRO 1.75

Brewed in Italy since 1963, maybe the most famous Italian lager in the world (5.1%)

BEERS AND CIDERS

ERDINGER ZERO ALCOHOL 2.00

Weiss style German beer (0.5%)

BULMERS CIDER 2.10

One of the country's most popular ciders

CRABBIE'S ALCOHOLIC GINGER BEER 2.10

Made with a closely guarded secret recipe (4.0%)

• OUR TASTY ITALIAN •

DESSERTS

Rich and luxurious. Fall in love with our desserts collection and authentic Italian gelato.

SALTED CARAMEL ICE CREAM CHEESECAKE

A knobby crunch base with toasted buckwheat and a layer of vanilla ice cream cheesecake topped with the creamiest caramel sauce with a kick of sea salt. Decorated with milk chocolate shards sprinkled with toasted buckwheat for added crunch.

4.50

STICKY TOFFEE MERINGUE GF

A light toffee parfait with meringue base and top, finished with a thick toffee sauce and chocolate curls.

4.50

GF

MANGO & PASSIONFRUIT ICE CREAM CHEESECAKE

An intriguing mixture of cheesecake and ice-cream form a lovely smooth vanilla layer on a gluten free crunch base. Topped with a soft mango and passionfruit sauce with mango pieces.

4.50

RASPBERRY PAVLOVA GF

A wonderful raspberry ice cream with fruit pieces piped on to an Italian meringue base with a raspberry puree and the creamiest of vanilla ices crowned with a light and crunchy meringue rosette.

4.50

LAURA'S HOMEMADE TIRAMISÙ (coming soon)

Creamy, indulgent dessert made with Laura's secret recipe. Made using our real espresso coffee and Italian mascarpone to delight your palat with an unforgettable taste.

4.50

POT OF REAL ITALIAN GELATO - VANILLA OR CHOCOLATE

Made with quality ingredients using organic whole milk and no artificial flavours. With less fat and air than ice cream, gelato delivers a truly satisfactory Italian experience.

2.95 - 160ml

La Sicilyana

great wines, real Italian food

OUR EXCLUSIVE WINE LIST



MEET YOUR WINE TASTING PANEL. MY FAMILY!

How our Sicilian wines make our wine list? Not picked from a brochure but with patience, research and.. love.

Introducing my amazing family, who is very involved into the wine search, taste and final decisions on what ends up into your glass.

We take the process very seriously, tasting and debating over every single bottle to guarantee that only what we love deserves La Sicilyana wine list.

Our criteria? Quality, originality and great taste, biodiversity and respect for the environment, favoring small/medium producers unknown in the UK.

Salute!



TAKE AWAY

SICILIAN BRUTS (Prosecco method)

ALANTARÌA · SICILIAN JOY

22.45

Fragrant bouquet, pleasant freshness and good balance.
Grape Insolia - 11.5%

PROSIT ROSÈ · FAB, FRUITY SPARKLE

23.35

Fresh and fruity aroma with an excellent blend of Etna's local red grape varieties with a touch of France.
Grapes Nerello Mascalese and Petit verdot - 12.5% vol.

MIANO BRUT · SOPHISTICATED LIKE CHAMPAGNE

26.95

From the award winning Miano, a sophisticated Sicilian Prosecco, fresh and fruity. Grape Catarrato - 12.5% vol.

SPARKLING

MORGENTINO - SICILIAN SUMMER IN YOUR GLASS

19.05

Lightly sparkling, one of our customers favourite.
Let your imagination run wild to the Sicilian beaches at sunset.
Grapes Inzolia and Vioginer - 12% vol.



TAKE AWAY

OUR SICILIAN WHITES

MIANO · NEW YORK LOVES IT

19.20

Double Gold Medalist at the New York International Wine Competition. Peach, apricot, and grapefruit.
Grape Catarratto - 12.5% vol.

ETNA BIANCO · SMOOTH AND SOPHISTICATED

21.60

Fresh with a distinctive flavour with floral aromas.
Grape Carricante and Catarratto - 12-13% vol.

TORREPALINO · MORE THAN A HOUSE WINE

13.56

Its straw colour is reminiscent of the hot Sicilian sun with a fresh bouquet. Blend of white grapes - 11.5% vol.

GRILLO · THE MOST POPULAR SICILIAN GRAPE

16.80

Fragrant bouquet of floral and citrusy notes, featuring hints of aromatic herbs. Grape Grillo - 12.5% vol.

VEGAN

KIKÈ · INCREDIBLY AROMATIC

18.00

Fruity and tropical nuances and by hints of sweet and ripe citrus fruits, orange blossom and aromatic herbs.
Grape Traminer and Sauvignon Blanc - 13% vol.

NEW

MAMARÌ · SICILIAN SAUVIGNON

18.00

Intense fruity notes like pineapple, banana and floral like elderberry with broom - 12.5% vol.

CHARDONNAY · SO GOOD

18.00

The taste is intense, soft and rich, barricked for 6 months.
13.5% vol.



OUR SICILIAN ROSÈ AND REDS



VULKÀ ETNA ROSATO · GREAT FRESHNESS

21.60

A rosè wine from Etna region, wide floral and fruity bouquet with notes of rosehip, currants, wild strawberries, pink grapefruit. Grape Nerello Mascalese - 12,5% vol.

SYRAH · FROM OUR WEDDING DAY

19.20

Soft and medium bodied, aged in oak barrels with aromas of blackberry, black pepper and liquorice. Grape Syrah - 13.5% vol.

ETNA ROSSO · ELEGANCE WITH CHARACTER

21.60

Rich aromatic profile with notes of red berries and spices. Grapes Nerello Mascalese and Nerello Cappuccio - 13% vol.

TORREPALINO · MORE THAN A HOUSE WINE

13.65

Rich ruby red color like Mount Etna's lava flows, the aroma reflects the minerality of the volcanic soil. Blend of red grapes. 12.5% vol.

PASSICATO - PASSIONATE, FIERY AND VELVETY

19.20

NEW

Passicato is a blend of overripe grapes of Nero d'Avola, Syrah and Frappato. It has a deep ruby color with purple highlights and an irrepressible aroma of ripe red fruit, wild berries and sweet spices.

PERRICONE - UNIQUE AND INTENSE

22.00

NEW

Silver Medalist at the New York International Wine Competition. Endless flavours of mixed dried fruit, a sprinkle of cocoa and smoked paprika. Grape Perricone - 13.5% vol.

NERO D'AVOLA · OUR RICHEST

19.20

Aged in oak barrels, "the best Nero d'Avola ever tasted", according to customers. Grape Nero d'Avola. 14% vol.

MERLOT · WE LOVE IT

18.00

The nose reveals vanilla and ripe fruit. The taste is intense, soft and rich, barriqued for 6 months. 14% vol.

FRAPPATO · IT WILL SURPRISE YOU

16.80

VEGAN

Gentle on the palat, is organic and vegan. Grape Frappato - 12.5% vol.



LIQUEUR WINES

ZIBIBBO - OUR FAMILY FAVOURITE

19.20

This grape mature for a long time on the plant to obtain maximum aromatic concentration to pair your dessert. Grape Zibibbo - 16% vol..

LIMONCELLO - THE BEST WE TASTED (after my mum's)

22.49

It is a natural and artisan product still produced according to the original Luxardo's family recipe first advertised in 1905, made with lemons harvested in southern Italy.