

- OUR FRESHLY MADE -

LUNCH

12pm - 4pm

ZUPPA 5.50
Soup


Soup of the day served with Italian artisan bread and butter

ITALIAN FAVOURITES

PANINI GRIGLIATI

Grilled panini

Artisan bread filled with Italian traditional ingredients, grilled. Served with Med style side salad, dressed with extra virgin olive oil (e.v.o.) and balsamic vinegar

VEGETALE  8.50

Creme cheese, sweet peppers, aubergines and zucchini mix, red onion and sundried tomatoes

PARMA 8.95

Parma ham, mozzarella, rocket salad leaves, sundried tomatoes, basil

FRESCO 8.95

Pesto, Italian cooked ham, mozzarella, roasted sweet pappers, basil

MAKE IT A COMBO
ADD A BOWL OF SOUP 2.95

BRUSCHETTA

Italian sourdough artisan bread, grilled and topped with fresh ingredients. Served with Med style side salad dressed with e.v.o. and balsamic vinegar

TRADIZIONALE 7.95

Chopped fresh tomato, basil, a hint of garlic, e.v.o., salt and pepper

CAMPAGNOLA 8.95

With added capers and olives

MAKE IT A COMBO
ADD A BOWL OF SOUP 2.95

INSALATE ALL'ITALIANA

Generous sized Italian salads

Healthy, filling with low calories. Served with Italian artisan bread

CAPRESE 8.45

Mozzarella ball sliced, fresh tomato, basil, oregano, served with Med style side salad dressed with e.v.o. oil and balsamic vinegar

SALINA 7.95

A generous sized bowl of mixed salad, mozzarella, olives, cherry tomatoes, red onion, sweet peppers, sun dried tomatoes



Great Sicilian wines, real Italian food

- OUR ARTISAN STONEBAKED -

PIZZA

12pm - 9pm

SIT IN • TAKEAWAY • DELIVERY

Ask to see our take away price list

 **MARGHERITA** 9.95

Italian tomato passata and mozzarella, cherry tomatoes, basil, oregano, extra virgin olive oil (e.v.o.)

PICCANTE 12.95

Italian tomato passata and mozzarella, pepperoni salame, olives, chilli pepper, oregano, chilli e.v.o.

 **VEGETALE** 12.95

Italian tomato passata and mozzarella, mixed peppers, aubergines and zucchini, basil, e.v.o.

PARMA 14.95

Italian tomato passata and mozzarella, Parma ham, cherry tomatoes, rocket leaves, Parmigiano shavings, e.v.o.

CAPRICCIOSA 14.95

Italian tomato passata and mozzarella, cherry tomatoes, Italian cooked ham, mushrooms, black olives, basil, e.v.o.

 **SICILIA** 14.95

Italian tomato passata and mozzarella, tuna flakes, anchovies, red onion, basil, e.v.o.

ETNA 14.95

Blonde pizza with Sicilian mince with sea salt and fennel seeds, spinach, red onion, grated Parmigiano, e.v.o.



DEAL

2 PIZZA MARGHERITA
+ 2 SOFT DRINKS 22.95

2 PIZZA MARGHERITA
+ 2 SICILIAN BEERS 25.95

2 PIZZA MARGHERITA
+ 1 BOTTLE HOUSE WINE 33.95

- OUR DELICIOUS -

PASTA

5pm - 9pm

Our freshly made sauces with your choice of Pasta or Ravioli ricotta and spinach

PASTA RAVIOLI

MEDITERRANEAN  9.95 11.95

Italian tomato passata, semi dried tomatoes, grated Sicilian Ricotta salata cheese, basil, e.v.o. with a hint of garlic

PESTO  10.95 12.95

Pesto, semi dried tomatoes, grated Parmigiano Reggiano, e.v.o.

BOSCO 11.95 13.95

Fresh cream, chestnut mushrooms, minced Italian sausage meat with sea salt and black pepper, rosemary butter, black pepper, grated Parmigiano and a splash of white wine

Customer favourites! Authentic and tasty, all made with love and the best ingredients!

SALMON RAVIOLI  13.95
LOBSTER RAVIOLI 14.50

Fresh cream sauce with lemon zest, pink peppercorn, capers, parsley and a splash of white wine

BOLOGNESE RAGÙ LASAGNE 13.95

Like Laura's mamma used to make, served with garlic focaccia. Please ask for availability.

RIGATONI & SICILIAN MEATBALLS 13.45

Italian pasta with traditional Sicilian meatballs in Mediterranean tomato sauce, basil and grated Ricotta salata cheese

- OUR POPULAR -

MAIN

SICILIAN MEATBALLS & CHEESY GARLIC FOCACCIA 13.95

Meatballs on a bed of Mediterranean passata, basil, grated Risotta salata cheese, artisan garlic focaccia with cheese wet with balsamic glaze

SHARING PLATTERS

GRANDE (FOR 2 SHARING) 29.95

PICCOLO (FOR 1) 14.95

A majestic selection of Italian typical cured meats, Italian and Scottish cheeses, olives, Med style side salad & much more!

ITALIAN GELATO & DESSERTS

Indulge with our collection of traditional pastries, our award winning Italian gelato and delicious desserts.

- OUR ITALIAN -

SUNDAY LUNCH

STARTERS & NIBBLES

MINI BRUSCHETTA TRIO

Parma ham on Mascarpone, roasted peppers on 'Nduja calabrese, sundried tomatoes on pesto

7.95



ARTISAN FOCACCIA

to dip in extra virgin olive oil & balsamic vinegar

5.95

MEDITERRANEAN OLIVES

3.50



ARTISAN GARLIC FOCACCIA

5.90

SUNDRIED TOMATOES

3.85

WITH CHEESE

6.95

ZUPPA 5.50



Soup of the day served with Italian sourdough bread and butter

TRADITIONAL SUNDAY CHICKEN ROAST 15.45

A Sunday treat, a blend of Scottish and Italian flavours.

Chicken breast filled with traditional Sicilian mince and nicely roasted and rolled into a slice of Parma, in a delicate white wine and mushrooms cream sauce, roasted potatoes, carrots and parsnips.

PASTA SPECIAL

LOBSTER RAVIOLI 14.50



With fresh cream sauce, lemon zest, pink peppercorn, capers, parsley and a splash of white wine

LASAGNE IN BOLOGNESE RAGÙ SAUCE 13.95

Homemade from Laura's mamma recipe, served with garlic focaccia. Ask for availability, it sells quickly!

RIGATONI WITH SICILIAN MEATBALLS 13.45

Italian pasta with traditional Sicilian meatballs in Mediterranean tomato sauce, basil and grated Ricotta salata cheese

PANINI GRIGLIATI E INSALATA

Grilled panini with Med salad

Grilled Italian artisan bread filled with fine Italian ingredients. Served with Med style side salad, dressed with extra virgin olive oil (e.v.o.) and balsamic vinegar

VEGETALE 8.50



Cream cheese, peppers, aubergines and zucchini mix, red onion and sundried tomatoes

PARMA 8.95

Parma ham, mozzarella, rocket salad leaves, sundried tomatoes, basil

FRESCO 8.95

Pesto, Italian cooked ham and mozzarella, grilled sweet peppers, basil

MAKE IT A COMBO - ADD A BOWL OF SOUP 2.95

SHARING PLATTERS

GRANDE (FOR 2 SHARING) 29.95

PICCOLO (FOR 1) 14.95

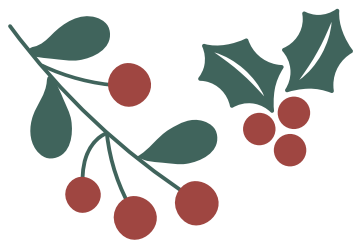
A majestic selection of Italian cured meats, Scottish and Italian cheeses, olives, sundried tomatoes, chutney, taralli savoury biscuits, sweet onion in balsamic vinegar, roasted vegetable, side salad, crackers and oatcakes

SIDE SALAD 5.95



Mixed salad leaves, cherry tomatoes, peppers and red onion dressed with e.v.o. and a balsamic vinegar glaze

ASK FOR OUR MENU OF TASTY DESSERTS, PASTRIES AND GELATO



La
Sicilyana

Christmas



1st - 23rd December - 28th - 30th December

LUNCH MENU

• SOUP •

- V** Lentils with Italian sourdough bread and butter - 5.50

• ITALIAN ANTIPASTI •

- V** MEDITERRANEAN OLIVES 3.50 - SUNDRIED TOMATOES 3.85

- V** ROASTED SWEET PEPPERS MINI BRUSCHETTA 6.25
with Mascarpone

PARMA HAM MINI BRUSCHETTA 6.95
with Mascarpone and pistachio nuts

MINI BRUSCHETTA TRIO 7.95

Parma ham on Mascarpone, roasted peppers on 'Nduja calabrese,
sundried tomatoes on pesto

- V** ARTISAN FOCACCIA 3.95
to dip in extra virgin olive oil & balsamic vinegar

- V** ARTISAN GARLIC FOCACCIA 3.95 / WITH CHEESE 4.95

• PASTA •

LOBSTER RAVIOLI - 14.50

Fresh cream sauce, capers, with a splash of white wine and
aromatised with lemon zest, pink peppercorn and parsley

SEE THE BOARD FOR MORE DELICIOUS PASTA SPECIALS

• GRILLED ITALIAN CIABATTA •

Filled with fine Italian ingredients, served with Medstyle side
salad dressed with extra virgin olive oil and balsamic glaze

NATALE - 9.75

Turkey, cranberry sauce, sage and onion stuffing,
roasted zucchini

- V** VEGETALE - 6.95

Mascarpone cheese, peppers, aubergines
and zucchini mix, red onion and sundried tomatoes

* NEW! * PICCANTONE - 9.95

Traditional Nduja hot paste, Ventricina Italian salame,
mozzarella and cheddar cheeses, rocket leaves and red onions

MAKE IT A COMBO - ADD A BOWL OF SOUP 2.95

• SHARING PLATTERS •

GRANDE (FOR 2 SHARING) 29.95

PICCOLO (FOR 1) 14.95

A majestic selection of Italian cured meats, Scottish and Italian cheeses,
olives, sundried tomatoes, chutney, taralli savoury biscuits, sweet onion in
balsamic vinegar, roasted vegetables, salad, crackers and oatcakes

- SIDE SALAD • 5.95

DINNER MENU

2 Course - £25.50 · 3 Course - £32.50

TO START

- V** Lentil soup served with Italian sourdough bread and butter

Smoked salmon and prawns timble with creme freche, dill,
honey and mustard sauce, a touch of salad with crusty
Italian sliced bread

Mini bruschetta trio with Parma ham on Mascarpone,
roasted peppers on 'Nduja calabrese, sundried tomatoes on
pesto on balsamic glaze and a touch of rocket leaves.

MAIN

- V** Gnocchi (potato dimples) with creamy sweet pepper sauce,
parsley, lemon zest, Parmigiano Reggiano grated and
Parmigiano Reggiano flakes

Roast turkey and honey glazed gammon accompanied with
rosemary roasted potatoes, oven roasted parsnips, carrot
and sprouts. Served with gravy and a cranberry sauce
aside

Lobster ravioli with fresh cream sauce, capers, with a splash
of white wine and aromatised with lemon zest. Finished with
pink peppercorn and parsley

TO FINISH

Italian traditional Panettone - a light sponge with raisins and
orange candy - served with warm brandy sauce

Traditional Sicilian gelato cassata made with custard,
pistachio and ricotta, with cherry, orange candy and
chocolate chips. Finished with chocolate dressing and
whipped cream

Apple treacle and gooseberry crumble tart served with
warm brandy sauce

Tea or Coffee



OUR ARTISAN STONEBAKED 12”

PIZZA

MARGHERITA V	8.95
Tomato passata, mozzarella, cherry tomatoes, basil, oregano, extra virgin olive oil	
PICCANTE	11.95
Tomato passata, mozzarella, pepperoni salame, olives, chilli pepper, oregano, extra virgin olive oil	
VEGETALE V	11.95
Tomato passata, mozzarella, mixed peppers, aubergines and zucchini, oregano, extra virgin olive oil	
PARMA	13.95
Tomato passata, mozzarella, cherry tomatoes, Parma ham, rocket salad, Parmigiano shavings, extra virgin olive oil	
CAPRICCIOSA	13.95
Tomato passata, mozzarella, Italian cooked ham, mushrooms, black olives, basil, oregano, extra virgin olive oil	
SICILIA	13.95
Tomato passata, mozzarella, anchovies, tuna chunks, red onion, basil, extra virgin olive oil	
ETNA	13.95
Blonde pizza with Sicilian mince with sea salt and fennel seeds, spinach, red onion, grated Parmigiano, basil, e.v.o.	

EXTRA TOPPINGS

Mozzarella / Pepperoni / Parma ham / Italian cooked ham / Parmigiano shavings / Tuna flakes / Anchovies	1.75 each
Sweet peppers / Aubergines / Zucchini / Mushrooms / Cherry tomatoes / Olives / Rocket salad / Red onions	1.55 each



DEAL



PIZZA AND WINE DEAL FOR 2	31.95
2 x Margherita + 1 Torrepalino Red or white house wine	
PIZZA AND SICILIAN BEER DEAL FOR 2	24.95
2 x Margherita + 2 Messina Cristalli di Sale	
PIZZA AND SOFT DRINKS DEAL FOR 2	21.95
2 x Margherita + 2 soft drinks	

DESSERTS

TARTUFO AL LIMONCELLO	5.95
SALTED CARAMEL CHEESECAKE	6.50
MANGO AND PASSION FRUIT CHEESECAKE	6.50
RASPBERRY PAVLOVA	6.50
ITALIAN GELATO POT (VARIOUS FLAVOURS)	2.95 - 160ml

OUR AUTHENTIC

PASTA

PASTA OR RICOTTA/SPINACH RAVIOLI WITH OUR FRESHLY MADE SAUCES		PASTA	RAVIOLI
MEDITERRANEAN V		8.95	10.95
Italian tomato passata, semi dried tomatoes, grated Sicilian Ricotta salata cheese, basil, e.v.o. with a hint of garlic			
PESTO V		9.95	11.95
Pesto, semi dried tomatoes, grated Parmigiano Reggiano, e.v.o.			
BOSCO		10.95	12.95
Fresh cream, chestnut mushrooms, minced Italian sausage meat, rosemary butter, black pepper, grated Parmigiano and a splash of white wine			
SALMON RAVIOLI			12.95
LOBSTER RAVIOLI V			13.95
Pick your favourite! With fresh cream sauce, lemon zest, pink peppercorn, capers, parsley and a splash of white wine			
RIGATONI & SICILIAN MEATBALLS			12.95
Pasta tubes with traditional Sicilian meatballs in Mediterranean tomato sauce, basil and grated Ricotta salata cheese			

BOLOGNESE RAGÙ LASAGNE	12.95
Like Laura’s mum used to make, served with garlic focaccia. Please ask for availability.	

SHARING PLATTERS

12.95 for 1 / 25.95 for 2 - pre-order only

A mix of Italian cured meats, Scottish and Italian cheeses, olives, sundried tomatoes, chutney, salad, crackers, oatcakes and Italian bread sticks

NIBBLES

MARINATED OLIVES OR SUNDRIED TOMATOES	3.20
MAMMA’S ROASTED MARINATED SWEET PEPPERS	3.55
GARLIC FOCACCIA / BREAD V	4.95
WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC WITH CHEESE	4.95
	5.95
SIDE SALAD	4.70
Mixed salad, cherry tomatoes, peppers and red onion, seasoned and dressed with extra virgin olive oil and balsamic vinegar	

• OUR TASTY ITALIAN •

DESSERTS

Fall in love with our desserts collection and our authentic Italian gelato.
For a sublime finish, add a glass of our Sicilian dessert wine.

SALTED CARAMEL ICE CREAM CHEESECAKE

A knobbly 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.

7.50

MANGO & PASSIONFRUIT ICE CREAM CHEESECAKE GF

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.

7.50

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.

7.50

TARTUFO AL LIMONCELLO

Lemon semifreddo ice cream with a liquid limoncello core coated with crushed meringue. Only with Italian lemons.

6.95

GOOSEBERRY APPLE TREACLE CRUMBLE TART

Served with cream or custard, it is a truly distinctive whole fruit gooseberry and bramley apple mixture, surrounded by a crunchy crumble tart with the extra addition of a traditional treacle mixture.

7.95



ADD A DESSERT WINE - 50ML

LIMONCELLO	3.50
ZIBIBBO	3.50

ITALIAN GELATO

The very best you can taste!

Made with quality ingredients using organic whole milk and no artificial flavours.

TUBS - VARIOUS FLAVOURS £ 3.95

ONE SCOOP 2.50 / TWO SCOOPS 3.95 / THREE SCOOPS 5.95

• TRADITIONAL •

PASTRIES

Best seller, please ask for availability!



PICCOLO CANNOLO CROCCANTE

1.95

Crisp nut pastry glazed with white chocolate and filled with hazelnut cream. Two bites and you will be in heaven!



NEAPOLITAN ARAGOSTINA

1.95

Piccola but so delicious and so called because it resembles the tail of a lobster. Small crunchy pastry stuffed with a selection of creams, chantilly or lemon.



MINI BABÀ WET IN RUM SYRUP

1.95

The Babà is a mushroom-shaped light mini dessert with a spongy consistency and soaked in a rum-based liqueur syrup. It is topped with delicious cream.



ORIGINAL SICILIAN CANNOLO

4.95

It's the symbol of Sicily. A crunchy fried wafer glazed with cocoa, filled with ricotta and icing sugar cream with chocolate chips, garnished with candied orange. Also available with a rich pistachio cream.



RICOTTA AND PEAR CAKE

4.95

Light and delicious! Ricotta and icing sugar cream with pear bits between two biscuits. The aromas and taste will take you to the sunny Sorrento peninsula.



CAKES FROM OUR DISPLAY

4.25

Indulge in a selection of delicious cakes, already our customers favourite!



SICILIAN SUNSHINE IN EVERY SIP

“Wine is a family passion, we love to discover and taste new Sicilian wines. If it meets the family’s approval, it makes our wine list.”

SPARKLINGS & BRUTS

APEROL SPRITZ · THE ORIGINAL APERITIVO ITALIANO

Live the Italian lifestyle, sip the most popular aperitif!

ALANTARIA BRUT · SICILIAN SOPHISTICATION

Fragrant bouquet, pleasant freshness for a great taste. Grape Insolia – 11.5%

PROSIT ROSÈ BRUT · FAB, FRUITY SPARKLE

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

SAMPIERI PERLANT - JOY IN YOUR GLASS

Lightly sparkling, a brand new wine for joyful moments. Grape Catarratto – 12% vol.



7.00		
4.95	24.95	20
	26.95	22
	28.95	23.00

WHITE WINES

MIANO · NEW YORK LOVES IT

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

ETNA BIANCO · ONE OF OUR BEST SELLER

Silver medalist at the Concours Mondial de Bruxelles, is fresh with floral aromas. Grape Carricante and Catarratto – 12-13% vol.

TORREPALINO BIANCO · EXCELLENT HOUSE WHITE

This is your everyday white wine from our Torrepalino range with a light yellow colour and a fresh bouquet. Blend of white grapes 12% vol.

EUGHENÈS GRILLO · MULTI AWARD WINNER

Awarded by prestigious competitions around the world, has an intense, structured taste with floral and exotic fruit scents. Grape Grillo – 13% vol.

EUGHENÈS ZIBIBBO · GREAT AROMAS

Awarded by prestigious competitions around the world, has a lively freshness and structured taste, with hints of long-lasting white fruit. Grape Zibibbo – 13.5% vol.

KIKÈ · INCREDIBLY AROMATIC

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.

CHARDONNAY · YOU WILL LOVE THIS ONE

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



7.30	8.30	11.50	27.95	21.00
7.95	8.95	11.60	28.95	23.20
5.20	6.20	8.25	19.95	15.95
6.25	7.30	10.40	26.50	19.45
6.25	7.30	10.40	26.50	19.45
6.00	7.10	9.50	25.50	18.50
6.00	7.10	9.50	25.50	18.50



ROSÉ WINES

TORREPALINO ROSATO · EXCELLENT HOUSE ROSÈ

This is your everyday rosé wine, with a rose petal colour and a fresh bouquet. Grape Nerello Mascalese 12% vol.

5.20 6.20 8.25 **19.95** 15.95

ROCENO ROSATO · PINK SOPHISTICATION

This award winning wine has an intense floral bouquet with notes of pomegranate, citrus and aromatic herbs. Grape Nerello Mascalese 12% vol.

6.00 6.85 9.20 **24.95** 17.60

RED WINES

SYRAH · FROM OUR WEDDING DAY

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

7.30 8.30 11.50 **27.95** 21.00

EUGHENÈS SYRAH-NERO D'AVOLA · AWARD WINNING ELEGANCE

Award winning excellence, rich aromatic profile with notes of red berries and spices. Grapes Nero d'Avola and Syrah – 14,5% vol.

6.25 7.30 10.40 **26.50** 19.95

NERO D'AVOLA · THE BEST YOU CAN TASTE

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

7.30 8.30 11.50 **27.95** 21.00

TORREPALINO · MORE THAN A HOUSE WINE

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.

5.20 6.20 8.25 **19.95** 15.95

PERRICONE - TRULY SPECIAL & MULTIPLE AWARD WINNING

Silver Medalist at the New York International Wine Competition.
A great red wine with endless flavours of mixed dried fruit, a sprinkle of cocoa and more! Grape Perricone – 13.5% vol.

8.20 9.20 12.20 **29.95** 23.95

RUSSU DI CARPENE ETNA ROSSO - ONLY 8000 BOTTLES PRODUCED

This unique wine have been produced by a very small vinery. It is full, warm, moderately tannic, harmonious and pleasant.
Grape Nerello Mascalese, Nerello Cappuccio – 13% vol.

8.20 9.20 12.20 **29.95** 23.20

HYBLA ROSSO CERASUOLO DI VITTORIA - WHAT A GREAT WINE

An intense fruity aroma featuring notes of raspberries and blackberries on the nose and soft and well-balanced with a good structure on your palate.
Grapes Nero d'Avola and Frappato – 13,5% vol.

7.95 8.95 11.60 **28.95** 21.75

PASSICATO · BURSTING WITH AROMAS AND FLAVOUR

Deep ruby color and an irrepressible aroma of ripe red fruit, wild berries and sweet spices. Grapes Nero d'Avola, Syrah and Frappato – 14% vol.

7.20 8.10 11.00 **27.50** 20.40

PASSULUNA · PASSIONATE AND VELVETY

Notes of red fruit jam and spices, with elegant balsamic hints revealing sweet tannins and a warm, velvety and long-lasting taste.
Grapes Nero d'Avola and Syrah – 14% vol.

7.20 8.10 11.00 **27.50** 20.40

MERLOT · SICILIAN EXCELLENCE

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

6.00 7.10 9.50 **25.50** 18.50