

## APERITIVO

### SHARING BITES

<b>FOCACCIA</b> <b>VE</b>	£6
Rosemary focaccia served with Sicilian lemon infused extra virgin olive oil and sea salt	
<b>OLIVE CUNZATE</b> <b>VE</b> <b>GF</b>	£6
Marinated Etna olives, fresh herbs, chilli, and red wine vinegar	
<b>CAPONATA</b> <b>VE</b>	£6
Traditional Sicilian sweet and sour roast vegetables, pine nuts and raisins	
<b>ACCIUGHE</b>	£6
Lemon and parsley marinated anchovies fillet	
<b>MATAROCCO</b> <b>VE</b>	£6
Almond, tomato, and basil pesto on chargrilled sourdough bruschetta	
<b>AFFETATI</b>	£6
Cobble Lane London cured meat	

## ANTIPASTI

### STARTERS

<b>TROTA AGLI AGRUMI</b> <b>GF</b>	£12.5
Lemon and orange cured Chalk Stream Trout, cucumber, and wild fennel	
<b>TERRINA DI POLLO ALLA STIMPIRATA</b> <b>GF</b>	£10
Pressed free range chicken terrine, roast peppers, capers, and mint	
<b>PARMIGIANA DI MELANZANE</b> <b>V</b>	£9
Baked aubergine, mozzarella, parmesan, fresh basil in rich tomato sauce	
<b>BURRATA E PISTACHIO</b> <b>V</b> <b>GF</b>	£13
Buffalo burrata, seasonal greens, mint, and toasted Sicilian pistachio	
<b>INSALATA DI MARE</b> <b>GF</b>	£14
Octopus, cuttlefish and mussels' salad, radicchio, preserved etna lemons	
<b>ARANCINETTI</b> <b>VE</b>	£10.5
Vegan saffron Arancini, datterino tomato jam and superstraccia	

## PIZZA ALLA PALA

### FLATBREAD STYLE PIZZA

<b>MARGHERITA</b> <b>V</b>	£12
San Marzano DOP tomato sauce, mozzarella, basil, extra virgin olive oil	
<b>CAPRICCIOSA</b>	£13
San Marzano DOP tomato sauce, mozzarella, ham, mushroom, artichoke, olives	
<b>ORTOLANA</b> <b>V</b>	£13
Aubergine, roasted peppers, zucchini, cherry tomato, mushroom, mozzarella	
<b>TONNO</b>	£15
Tuna, cherry tomato, red onion, cappers, mozzarella, olives	

## PRIMI

### PASTA

TIMBALLO ALLA NORMA <b>v</b>	£16
Baked Sicilian Anelletti, tomato sauce, fried aubergine, ricotta salata	
TAGLIOLINI, GAMBERETTI E ZUCCHINE	£19
Artisan made eggs tagliolini, king prawns, bisque and green courgette	
MACCHERONI CON RAGU DI SALSICCIA	£17.5
Maccheroni, spiced Sicilian fennel sausage ragout, aged parmesan cheese	
SPAGHETTI AGLIO E OLIO CA' MUDDICA <b>ve</b>	£14
Spaghetti with garlic and extra virgin olive oil, chilli, and parsley breadcrumb	
BUSIATI TRAPANESI, BROCCOLI E MANDORLE <b>ve</b>	£15
Sicilian Busiati pasta, sprouting broccoli cream, toasted almonds	

## SECONDI

### MAIN

BRANZINO ALLA GHIOTTA <b>GF</b>	£22
Whole grilled seabass, datterino tomato, Tropea onions, olives, capers and pine nuts	
COTOLETTA DI POLLO	£20.5
Breaded chicken breast escalope, capers, lemon and parsley dressing	
TAGLIATA DI MANZO	£28
Grilled 35 days aged beef sirloin, baby peppers fritti, etna olive oil	
MERLUZZO IN AGRODOLCE	£19
Fried cod cheeks, sweet and sour onion, crispy potato, mint	
PETTO D'AGNELLO ARROSTO <b>GF</b>	£23
Rolled lamb breast, grilled Crelot onion, sea vegetables, red wine sauce	
SCAROLA E FAGGIOLI <b>ve GF</b>	£18.5
Vegan escarole steak, borlotti beans stew, salsa verde and pistachio crumb	

## CONTORNI

### SIDES

PATATE SCHIACCIATE	£5.5
Crushed new potato, Etna olives with extra virgin olive oil	
BROCCOLINI GRIGLIATI <b>ve</b>	£5.5
Grilled tenderstem broccoli, chilli and garlic	
INSALATA DI POMODORO <b>ve GF</b>	£5.5
Heirloom tomato and oregano salad	
PATATINE FRITTE <b>v</b>	£5.5
Potato chips	
INSALATA MISTA <b>v GF</b>	£5.5
Seasonal leaf salad	