

Antipasti

Olive - 5.50

Mixed black and green olives (v)

Pane Pizza - 6.00

Garlic bread with oregano and olive oil (v)

Pane pizza con mozzarella - 7.00

Garlic bread with oregano, olive oil and fiordilatte cheese (v)

Bruschetta pomodoro - 9.00

Grilled bread with cherry tomatoes, olive oil, oregano and garlic (v)

Burrata - 13.00

Fresh burrata cheese, served with cherry tomatoes, olives and croutons (v)

Caprese - 13.00

Fresh sliced buffalo fiordilatte cheese, served with tomatoes and basil (v)

Calamari fritti - 12.50

Deep fried squid rings on garlic mayo base

Tagliere salumi & formaggi - 19.00

Selection of cured meats with mixed matured cheeses, served with fried bread (gnocco fritto) - for two persons

Panelle - 13.50

Sicilian fritters made with chickpea flour, salt, pepper, olive oil, and parsley (v)

Arancine - 13.50

Four pieces of stuffed rice balls, coated with breadcrumbs and deep fried.

Fillings: cheese and tomato / Bolognese ragu

Polpette al Sugo - 14.00

Four traditional meatballs (mixed beef and pork mince) served with tomato sauce and bread croutons



Mains

Spaghetti alla Norma - 14.00

Spaghetti pasta with tomato sauce, fried aubergines and salted ricotta cheese shavings (v)

Spaghetti alla Carbonara - 15.00

Spaghetti pasta with guanciale, black pepper, pecorino cheese and scrambled eggs

Bucatino alla Amatriciana - 15.00

Bucatini pasta with tomato sauce, pancetta, black pepper and pecorino cheese

Fusilli alla Arrabbiata - 14.50

Fusilli pasta with tomato sauce, chili, garlic and parsley (v)

Tagliatella alla Bolognese - 14.50

Tagliatelle pasta with Bolognese sauce

Tortelloni Verdi Cacio e Pepe - 16.50

Stuffed spinach pasta filled with spinach and ricotta cheese. Served with pecorino cheese and black pepper sauce (v)

Tortelloni alla Zucca - 16.50

Stuffed pasta filled with pumpkin, parmesan cheese, nutmeg. Served with butter and sage sauce (v)

Tortellini in Brodo - 16.00

Stuffed pasta with beef, parmesan cheese, Mortadella ham and nutmeg, served in hen broth

Ragu Napoletano - 16.00

Maccheroni pasta with slow-cooked ragu made with tomato sauce and mixed meat (sausage, beef cuts, pork ribs)

Gramignia Paglia e Fieno - 16.00

Curled tubed pasta (normal and spinach-base) with italian sausage, cream and tomato sauce ragu

Tagliatella alla Boscaiola - 15.50

Tagliatelle pasta with italian sausage, mushrooms, cream and parmesan cheese

Ravioli Ricotta & Spinaci - 15.00

Stuffed pasta with spinach and ricotta cheese (v). Choice of salsa:

- Tomato sauce (v)*
- Gorgonzola cheese and walnuts (v)*
- Butter and sage (v)*
- Bolognese sauce*
- Mushrooms medley, marsala wine sauce, cream (v)*

Lasagne - 15.00

Pasta layers with Bolognese sauce, fioridlatte cheese, peas, and parmesan cheese

Parmigiana di Melanzane - 14.50

Sliced fried aubergine layers, tomato sauce, basil, mozzarella and parmesan cheese (v)

Kids Fusilli - 9.00

Fusilli pasta with butter and parmesan sauce, tomato sauce, pesto sauce or Bolognese sauce (kids only)

Spezzatino di Maiale - 18.00

Slow cooked pork stew with mushrooms, potatoes and peppers. Served with bread croutons

Sides

Patatine Fritte - 7.00

Fried chips (v)

Baked Potatoes - 7.00

Caponata Siciliana - 7.00

Sweet and sour stew of chopped aubergines, tomatoes, capers and black olives (v)

Insalata Verde - 7.00

Lettuce, rocket (v)

Insalata Mista - 7.50

Mixed green salad, red onions, cherry tomatoes, black olives (v)



Panuzzo

Flatbread made of warm pizza dough, sliced lengthwise and stuffed with different fillings

Semplice - 13.50

Tomato sauce, fiordilatte cheese, mixed vegetables, olive oil (v)

Fortè - 14.50

Provola cheese, italian sausage, wild broccoli

Nunzio - 14.50

Fiordilatte cheese, frankfurter sausage, potato chips, mayo

Crudaiole - 14.50

Buffalo mozzarella cheese, rocket salad, parma ham, cherry tomatoes

Sfizioso - 14.50

Provola cheese, pancetta, fried aubergines

Pizza Fritta

Folded deep fried pizza

Pizza Fritta Classica - 14.00

Tomato sauce, fiordilatte cheese (v)

Pizza Fritta Napoletana - 15.00

Fiordilatte cheese, ricotta cheese, cooked ham, black pepper

Pizze

Marinara - 8.50

Tomato sauce, garlic, oregano (v)

Margherita - 9.00

Tomato sauce, fiordilatte cheese (v)

Napoli - 12.50

Tomato sauce, fiordilatte cheese, anchovies, black olives, oregano

Romana - 14.00

Tomato sauce, fiordilatte cheese, cooked ham

4 Formaggi - 14.00

Tomato sauce, fiordilatte cheese, gorgonzola cheese, provola cheese, ricotta cheese (v)

Diavola - 14.00

Tomato sauce, fiordilatte cheese, spicy salami

Rosanero - 14.50

Tomato sauce, fiordilatte cheese, cooked ham, mushrooms

Ortolana - 14.50

Tomato sauce, fiordilatte cheese, aubergines, courgettes, peppers (v)

Bufalina - 14.50

Tomato sauce, buffalo mozzarella cheese (v)

Tropea - 14.50

Fiordilatte cheese, pancetta slices, red onions

A Funghetto - 14.50

Fiordilatte cheese, pancetta slices, stewed aubergines

Parmigiana - 15.00

Tomato sauce, fiordilatte cheese, fried aubergines, parmesan shavings (v)

Tonno & Cipolla - 15.00

Tomato sauce, fiordilatte cheese, tuna chunks, red onions

Al Nicolas - 15.00

Tomato sauce, fiordilatte cheese, frankfurter sausage, potato chips

Carbonara - 15.50

Fiordilatte cheese, guanciale, black pepper, pecorino cheese, scrambled eggs

Etna - 15.50

Tomato sauce, fiordilatte cheese, ricotta cheese, italian sausage, spicy nduja

Campagnola - 15.50

Provola cheese, cherry tomatoes, italian sausage, porcini mushrooms, burrata, parmesan shavings

Lazzarella - 15.50

Tomato sauce, provola cheese, italian sausage, spicy nduja, stewed aubergines

Diavola 2.0 - 16.00

Tomato sauce, cherry tomatoes, fiordilatte cheese, red onions, spicy salami, spicy nduja, gorgonzola cheese, fresh chili, ricotta cheese before serving

Borbona - 16.00

Provola cheese, wild broccoli, italian sausage

Capricciosa - 16.00

Tomato sauce, fiordilatte cheese, cooked ham, mushrooms, artichokes, black olives, italian sausages, frankfurter sausage

Corleone - 16.00

Fiordilatte cheese, porcini mushrooms, gorgonzola cheese, parma ham, parmesan shavings, truffle oil

San Daniele - 16.00

Fiordilatte cheese, rocket salad, parma ham, parmesan shavings

Vegetariana - 16.00

Tomato sauce, fiordilatte cheese, aubergines, courgettes, artichokes, mushrooms, rocket salad (v)

Boscaiola - 16.00

Provola cheese, tomato sauce, porcini mushrooms, italian sausage

Rosetta - 16.00

Fiordilatte cheese, mortadella ham, pistachio sauce, burrata cheese

Deliziosa - 16.00

Fiordilatte cheese, rocket salad, parma ham, burrata cheese, parmesan shavings

Autunno - 15.00

Fiordilatte cheese, provola cheese, pumpkin cream, italian sausage, ricotta cheese

Patate e Pancetta - 16.00

Fiordilatte cheese, provola cheese, baked potatoes and pancetta slices

Calzone Rustico - 16.00

Folded pizza with tomato sauce, fiordilatte cheese, ricotta cheese, neapolitan salami, cooked ham

Calzone Bizzarro - 15.00

Folded pizza with provola cheese, wild broccoli, black olives, anchovies, pine nuts



Pizza extra toppings

- Anchovies, artichokes, aubergines, black olives, cherry tomatoes, courgettes, cooked ham, gorgonzola cheese, fiordilatte cheese, mushrooms, Neapolitan salami, parmesan shavings, provola cheese, peppers, pesto sauce, pine nuts, red onions, ricotta cheese, rocket salad, spicy nudja, spicy salami, truffle oil, tuna chunks, wild broccoli 3.00
- Buffalo mozzarella cheese, burrata cheese, mortadella, italian sausage, Parma ham, Speck Ham, porcini mushrooms, frankfurter sausage, pancetta 3.50
- Gluten free pizza 2.50

- All our pizzas are served with virgin olive oil and fresh basil on top.
- Please look out for occasional olive stones
- (v): Suitable for vegetarians
- For allergies and intolerances, please speak to a member of the staff

For a full list of allergens please scan:



Or visit: <https://www.sikulofood.com/allergen>



CRUSTACEAN



SESAME



NUTS



GLUTEN



EGG



FISH



SHELLFISH



MUSTARD



CELERY



PEANUTS



MILK



SULPHITE



SOYA



LUPINS

Soft Drinks

- Still / Sparkling Water 0.5l - 5.00
- Still / Sparkling Water 0.75l - 5.50
- Limonata / Aranciata / Chinotto San Pellegrino - 4.50
 - Coke, Diet Coke, Coke Zero, Sprite - 4.50
- Fruit Juice (apple, orange, pineapple, peach) - 4.00

Beers

- Moretti Draft ½ pint - 7.00
- Moretti Draft 1 pint - 9.00
 - Peroni 33 cl - 5.50
- Moretti Zero Alcohol 33 cl - 5.50

Hot Drinks

- Espresso - 2.00
- Macchiato - 2.20
- Cappuccino - 2.70
 - Latte - 2.70
- Americano - 2.70
- Flat White - 2.70
- Hot Chocolate - 2.70
 - Hot Tea - 2.20

Spirits

- 25 ml shot - 5.00
- 50 ml shot - 7.00



Desserts

Tiramisù (Traditional or Pistachio) - 7.50

Coffee-flavoured cake (pistachio), made of ladyfingers, layered with whipped cream and mascarpone cheese

Pannacotta (Red berries or Caramel) - 7.50

Vanilla-flavoured sweetened cream dessert, topped with mixed berry sauce or caramel sauce

Torta Caprese - 7.50

Traditional chocolate and almond cake, served with a scoop of vanilla ice cream

Babá - 7.50

Sponge cake soaked in rum syrup

Torta ricotta & pera - 7.50

Sponge cake filled with ricotta cream and caramelized pears

Cheesecake ai Frutti Rossi - 7.50

Oven-baked cheesecake topped with mixed red berries sauce

Cannolo Siciliano - 7.50

Tube-shaped pastry dough, filled with sweet ricotta cream, Chocolate chips and pistachio



Profiterole - 7.50

Choux pastry filled with vanilla flavoured cream and topped with chocolate sauce

Affogato al caffè - 5.00 / 6.50 (Corretto)

Scoop of vanilla ice cream, "drowned" in a shot of espresso / available with extra amaretto shot

Italian Ice Cream - 3.50 (1 scoop) / 5.00 (2 scoops)

Chocolate, pistachio, vanilla, strawberry, lemon

Red Wines

Sangiovese "Etrusca"

A fresh, easy-drinking red. The wine shows soft berry flavours and delicate tannins

Glass 125ml - 8.50

Glass 175ml - 10.50

Bottle - 28.50

Montepulciano d'Abruzzo "Ca' del Moro"

This wine is made 100% of Montepulciano grapes. It is a soft, easy drinking red with a round, fruity character.

Glass 125ml - 9.50

Glass 175ml - 11.50

Bottle - 32.50

Chianti "Barone"

Deep ruby red with aromas of violets, wild cherries and subtle spice notes. The wine is full bodied and well balanced

Glass 125ml - 9.50

Glass 175ml - 11.50

Bottle - 31.50

Otto Nodi Nero di Troia "Colle al Vento" - 30.50

Intensive red with purple reflections colour, intense aromas of spices and fruits and smooth and elegant taste, with pleasant tannins on the finish.

Nero d'Avola "Andrero" - 34.50

Ruby red with violet reflections. In the forefront of Sicilian wines. Soft and balance with concentrated aromas of preserved fruits and jams

Merlot di Sicilia "Andrero" - 34.50

Intense ruby red, with re fruits and fresh cherries at the nose. Pleasant, smooth and elegant

Syrah Momenti "Andrero" - 34.50

Bright and red with an intense bouquet of wild berries. The taste is full-bodied, round and mellow.

Primitivo di Salento Quota 29 "Menhir" - 36.50

Ruby red. Characteristic aroma of grapes, ripe cherries, blackberries and blueberries to your mouth; nice, round, cheerful and expressive

Attimi di Barbera "Cascina Radice" - 39.50

Deep red with purple reflections colour, fruity and intense bouquet and a smooth, balanced, full-bodied taste with noble tannins.

White Wines

Trebbiano "Casato del Falco"

Fresh and light with good pear and apple fruit and decent length. An attractive, creamy wine.

Glass 125ml - 8.00

Glass 175ml - 10.00

Bottle - 26.50

Pinot Grigio "Ai Galli"

Pale straw yellow colour, dry, smooth, harmonious and fresh with a delicate fruity scent. 100% Pinot Grigio grapes.

Glass 125ml - 8.50

Glass 175ml - 10.50

Bottle - 28.50

Chardonnay "Ai Galli"

Elegant on the palate, this wine is made entirely of Chardonnay grapes, with a fruity and aromatic taste. Excellent structure and long finish

Glass 125ml - 8.50

Glass 175ml - 10.50

Bottle - 28.50

Sauvignon Blanc "Tenuta Andrerò"

Fruity and refreshing with floral, citrus and green apple flavours balanced by a hint of ripe tropical fruit. 100% Sauvignon grapes.

Glass 125ml - 9.50

Glass 175ml - 11.50

Bottle - 34.50

Grillo "Andrerò" - 31.50

100% of Grillo grapes from Marsala, this clear and bright pale yellow wine has an intense, delicate aroma, with notes of zagara flowers, white peach and citrus fruits.

Gavi di Gavi "La Piacentina" - 42.50

Pale gold colour with flashes of diamond brilliance, it has a light, fresh, mineral and citrus bouquet. The palate is crisp and dry, the finish is mouth-wateringly refreshing and lengthy.

Lacryma Christi Lacrimabianco "Cantine Olivella" - 48.50

Cultivated on the slopes of Monte Summa, the oldest part of Vesuvio, the volcanic soils give to this wine aromas of apple and pear, crushed stones, light herbs, stone fruits. Medium-bodied, silky, persistent.

Kata' "Cantine Olivella" - 48.50

Made from Catalanesca grape with a very reduced yield from vineyards located in the Vesuvius national park, this white wine has plenty of minerality with a delicate, fruity and floral nose.

Rosé Wine

Pinot Grigio Blush "Ai Galli" - A dry, fresh and fruity rosé with delicate aromas of red berries. Crisp and lively on the palate with good intensity of ripe berry and red cherry fruit.

Glass 125ml - 8.50

Glass 175ml - 10.50

Bottle - 28.50

Sparkling Wines

Prosecco Brut "Perla nera"

Aromatic bouquet with hints of flowers and banana, fruity and well balanced, supported by a fine perlage, which is remarkably persistent.

Glass 125ml - 9.50

Bottle - 33.50

Autreau Roulet Brut Champagne - 57.50

A traditional, sparkling and complex Champagne



Sweet Wine

Passito "Verduzzo" - 13.50 (Glass 125 ml)

Old gold colour with amber highlights. The scent is intense, typical of grand sweet wines, tending to open up progressively. The palate reveals a range of soft, warm flavours from acacia honey to apricot, from pear to peach, on a pleasant vanilla undertone.

Aperitifs - 9.50

Aperol Spritz

Aperol, prosecco, club soda, ice, orange slice

Campari Spritz

Campari, prosecco, club soda, ice, orange slice

Negroni

Campari, Gin, Vermouth, ice, orange slice

Gin Tonic

Gin, tonic water, lemon slice