

PRANZO (LUNCH) SERVED FROM 12-6PM

Basket of bread	£3.00
Olives from Sicily	£2.50

ANTIPASTI (*change daily*)

Carrot & parsley soup	£5.50
Lentils, hummus, avocado & mint	£8.50
Caponata alla Siciliana	£5.00/£9.50
Marinated artichoke, apple & quinoa salad	£8.50
Merinda tomato, broad bean & wild rice salad	£8.50
Aeolian raw vegetables salad	£5.00/£9.00
Asparagus, rocket & granola	£10.50
Yellowfin tuna, wild rice, olives & capers	£12.50
Prosciutto crudo 24 month aged	£7.00/£14.00

PRIMI/SECONDI (*change daily*)

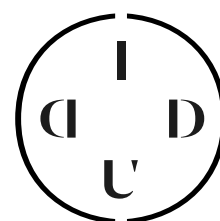
Penne alla Norma	£12.50
Pan fried swordfish, ghiotta sauce	£14.00
Veal cotoletta palermitana	£14.00

SIDES

Merinda tomato salad with fennel seeds	£4.00
Mixed green salad	£4.00

PANINI CALDI (GRILLED)

Roast aubergine & sun dried tomatoes on wholemeal bread	£5.50
Ricotta cheese, zucchini & mint on gluten free roll	£5.50
Prosciutto crudo, crescenza cheese on spelt focaccia	£6.00
Organic chicken paillard, rocket & pesto on pagnotta bread	£6.00
Smoked salmon and avocado on 7 seeds sourdough	£7.00



DESSERT

Torte del giorno	£5.50
Cannoli Siciliani	£5.50
Frutta mista	£5.00

HOUSE WINE (*by the glass*) £6.00

Regaleali Bianco (Catarratto/Inzolia/Grecanico) 2013
Regaleali Le Rose (Nerello Mascalese/Nero d'Avola) 2013
Regaleali Nero d'Avola Sicilia IGT 2012

If you have a food allergy, please let us know. Our kitchen uses nuts and regrettably we cannot guarantee that any of our dishes are completely free of traces. A 12% discretionary service charge will be added to your bill.

BREAKFAST SERVED FROM 7:30-12PM

PASTRIES £1.80
Croissant, Brioche, Almond biscotti, Pain au chocolat

MUFFINS £2.50
Blueberry, Granola, 7 seeds

COLAZIONE NATURALE (NATURAL BREAKFAST)

Organic granola
• Choice of milk, yoghurt, soya or almond milk £6.50
• Blueberries & Banana £8.50
• Dried fruit & selection of nuts £8.50
• Chia, flax and sunflower seeds £8.50
Organic gluten-free porridge, Sicilian jam or honey £6.00
Oatmeal, millefiori honey, mixed nuts £6.00
Crushed avocado bruschetta, rye bread with seeds £7.00
Grapefruit and orange salad £5.50
Macedonia (mixed fruit salad) £6.50

COLAZIONE (COOKED BREAKFAST)

Soft scrambled eggs & toast £7.50
Fried eggs, tomatoes and pancetta & toast £7.50
Poached eggs & toast £6.00
Egg white frittata, asparagus, ricotta cheese £8.50
All extras: salmon, avocado, pancetta, ham £2.75
All eggs are organic

HAND PRESSED JUICES (*subject to availability*) £5.00

ARANCIA ROSSA Sicilian orange juice

LIMONATA Sicilian lemon juice

MANDARINO Mandarin juice

MELOGRANO Pomegranate juice

POMPELMO Grapefruit juice

COLD PRESSED JUICES (*subject to availability*) 250/500ml £4.50/£8

ALKALISER Spinach, Kale, Celery, Lemon, Ginger

ENERGISER Cucumber, Spinach, Celery, Apple, Lemon

IMMUNISER Lemon, Ginger, Carrot, Apple, Beetroot

DIGESTER Pineapple, Ginger, Lemon, Apple Cider, Vinegar,
Cayenne Pepper

*If you have a food allergy, please let us know. Our kitchen uses nuts and
regrettably we cannot guarantee that any of our dishes are completely free of traces.
A 12% discretionary service charge will be added to your bill.*

CENA (DINNER)

Basket of bread	£3.50
Olives from Sicily	£2.50

ANTIPASTI

Selection of Sicilian cheeses	£7.00
Aeolian raw vegetables salad	£5.00/£9.00
Watercress and basil soup	£8.50
Caponata alla Siciliana	£5.00/£9.00
Involtini of aubergine parmigiana	£10.50
Mozzarella salad, avacado and tomatoes	£12.00
Artichoke, baby spinach and pecorino salad	£13.50
Prosciutto crudo 24 month aged	£7.00/£14.00
Selezione Siciliana	£18.00

PRIMI/SECONDI

Penne alla Norma classica	£8.50
Tuna crudo, quinoa orange salad	£14.00
Veal cotoletta alla palermitana	£14.00

SIDES

Merinda tomato salad with fennel seeds	£4.00
Mixed green salad	£4.00

DOLCI (DESSERT)

Mango salad	£5.00
Cannoli Siciliani	£5.50
Almond and orange cake, yoghurt	£5.50
Selection of Sicilian cheese	£7.00

All our daily specials are written on the blackboard

If you have a food allergy, please let us know. Our kitchen uses nuts and regrettably we cannot guarantee that any of our dishes are completely free of traces. A 12% discretionary service charge will be added to your bill.

CAFFE	
Espresso	£1.90
Double Espresso	£2.20
Caffe di Casa	£3.50
Macchiato	£2.40
Marocchino	£2.50
Latte	£2.60
Cappuccino	£2.50
Americano	£2.30
Flat White	£2.50
Mocha	£2.80
Filter Coffee	£2.30
Caffe di Orzo	£3.50
Hot Chocolate	£3.00
Chai Latte	£3.00

ICED COFFEE

Almond	£3.50
Pistachio	£3.50
Caramel	£3.50
Cinnamon	£3.50
Coconut	£3.50
Hazelnut	£3.50
Vanilla	£3.50

Dairy free milk options available

TEAS	£3.00
Selection of Rare Tea	
White, Green and Black	

TISANE

Camomile	£3.00
Fresh Mint	£3.00
Fresh Ginger	£3.00
Canarino	£3.00
Mandarino	£3.00

COLD DRINKS

Sicilian selection:

Gassosa	£2.50
Limonata	£2.50
Chinotto	£2.50
Spuma	£2.50
Arancia Rossa	£2.50
Tonica	£2.50
Cedrata	£2.50
Iced Tea	£2.00
Coconut Water	£3.00
Acqua Small	£1.60
Acqua Large	£3.00

HAND PRESSED JUICES £5.00
(Subject to availability)

ARANCIA ROSSA	(Sicilian Orange Juice)
LIMONATA	(Fresh Sicilian lemon Juice)
MANDARINO	(Mandarin Juice)
MELOGRANO	(Pomegranate Juice)
POMPELMO	(Grapefruit Juice)

COLD PRESSED JUICES
(subject to availability)
250ml/500ml £4.50/£8.00

ALKALISER	(Spinach, Kale, Celery, Lemon, Ginger)
ENERGISER	(Cucumber, Spinach, Celery, Apple, Lemon)
IMMUNISER	(Lemon, Ginger, Carrot, Apple, Beetroot)
DIGESTER	(Pineapple, Ginger, Lemon, Apple Cider, Vinegar, Cayenne Pepper)

COCKTAILS (All £7.95)

IDDU

Vodka, Granita al Limone, Prosecco

SICILIAN LIBRE

Rum, Chinotto, Angostura, Limone

TIRRENO SEA BREEZE

Hendricks Gin, Pompelmo, Fennel Seeds Syrup

EOLIAN MANHATTAN

Woodford Bourbon, Pistachio Liquor, Orange Bitter, Vanilla

ALICUDI HOT TOMATO VODKA

Sicilian Limone Home Infused Vodka, Fresh Datterino Tomatoes

LIPARI PICK ME UP

Champagne Cognac, Rhubarb Vermouth, Spuma, Miele Millefiori

SALINA SPRITZ

Prosecco, Soda Water, Rhubarb Vermouth, Arancia Rossa

PANAREA GIN AND TONIC

Gin Mare, Fresh Cucumber and Rosemary, Tonica, Limone

STROMBOLI NEGRONI

Ophir Gin, Campari Bitter, Carpano Antica Formula, Mandarino

FILICUDI BACIO

Almond Amaretto, Peach Southern Comfort, Chinotto

VULCANO AGRUMI

Amaro Montenegro, Bergamotto, Aperol

BELLINI

Classic (Prosecco, Peach Liquor)	£6.95
Limone (Prosecco, Limone Home Infused Vodka)	£6.95
Clementine (Prosecco, Cointreau, Clementine Juice)	£6.95
Minosa (Prosecco, Arancia, Grand Marnier, Granadine)	£6.95

SPIRITS (50ml)

SCOTCH

Johnnie Walker Black	£7.00
Macallan Gold	£9.00
Talisker 10 years	£10.00
Johnnie Walker Blue	£30.00
Macallan 18 years	£30.00
Macallan 25 years	£120.00

BOURBON

Jack Daniels	£6.00
Woodford Reserve	£8.00

BRANDY

Janneau	£7.00
Remi Martin	£9.00

GIN

Tanqueray	£7.00
Gin Mare	£9.00
Tanqueray 10	£8.00
No3	£10.00

RUM

Santa Teresa	£6.00
Morgan Spiced	£6.00
Zacapa	£12.00

TEQUILA

Jose Cuervo Silver	£6.00
Herradura Reposado	£13.00

VODKA

Smirnoff Black	£7.00
Belvedere	£9.00
Beluga	£12.00

DIGESTIVI

Grappa Tosolini	£6.00
Grappa Nardini Mandorla	£10.00
Fernet Branca	£5.00
Branca Menta	£6.00
Amaro Averna	£5.00
Amaro Montenegro	£5.00
Amaro Ramazzotti	£5.00
Sambuca Antica	£5.00
Baileys	£5.00
Amaretto	£5.00
Jagermeister	£5.00
Limoncello	£5.00
Ricard	£6.00

WINES/CHAMPAGNE/BEERS

WHITE

MONTALTO ORGANIC CATARRATTO 2014 £5/£22

Fruity and dry with fresh citrus notes and a crisp, fruity palate. Aromas of apples and nuts with orange and orange peel notes on the palate.

REGALEALI BIANCO (CATARRATTO/INZOLIA/GRECANICO) £6/£30

Delicately fruity nose with apple, peach and pink grapefruit notes. The palate is quite intense and crisp, with plenty of fresh fruit flavours.

GRILLO CAVALLO DELLA FATE, TASCA 2013 £41

A concentrated, sophisticated expression of Grillo, offering taut aromas of citrus and herbs, good density on the palate, and a lip-smacking, almost salty finish.

BUONORA CARRICANTE, TASCANTE 2013 £50

Carricante, a white grape local to Etna, here gives a fresh, incisive wine with pear, melon and mineral notes. The palate has some textural richness, balanced by lively acidity and an almost salty finish.

CHARDONNEY CONTEA DI SCLAFANI £85

Complex bouquet of banana, pineapple, citrus, candied fruit, vanilla, cinnamon and white chocolate. The palate is very rich and intense with a serious mineral seam.

ROSE

RAGALEALI LE ROSE (NERELLO/MASCALESE/NERO D'AVOLA) 2013 £5/£30

Crisply balanced and full of flavour, this delicious Sicilian rosé offers strawberry and cherry fruit, and an aroma of fresh spring flowers.

RED

MONTALTO ORGANIC NERO D'AVOLA 2013 £5/£22

Notes of ripe red fruits, sweet spices and liquorice. The fruit flavours continue on the round generous palate.

REGALEALI NERO D'AVOLA SICILIA IGT 2012 £6/£30

Notes of cherry, mulberry, black cherry, blueberry, vanilla and sage on the nose. Velvety and balanced in the mouth.

LEMÙRI SICILIA IGT (NERO D'AVOLA) 2012	£42
Aromatic, with blackberry and mulberry on the nose, some bay/cinnamon complexity, and an elegant structure on the palate. This is fine, savoury stuff.	
GHIAIA NERO NERELLO MACALESE, TASCANTE	£50
A delightful, early-drinking example of Etna's great red grape variety, Nerello Mascalese, this clear ruby-coloured wine offers aromas of red fruit, flowers and leather. The palate is fluid and silky, with an appetising mineral quality.	
CYGNUS SICILIA IGT (NERO D'AVOLA/CABERNET SAUVIGNON) 2011	£52
A complex nose of red berries, mulberry, sour cherry, vanilla, coffee powder, eucalyptusleaves and tobacco. Rich, intense mouthfeel with a long finish.	
ROSSO DEL CONTE CONTEA DI SCLAFANI (NERO D'AVOLA) 2010	£100
An extremely complex, intense bouquet of wild berries, walnuts, cinnamon and tobacco leads to a richly concentrated, mouthfilling palate that combines thrilling old-vine depth with a certain deftness and elegance.	
DESSERT	
Tentuta Capofaro Malvasia di Salina	£75
SPARKLING	
Prosecco Ca del Console	£8/£42
CHAMPAGNE	
Pommery Brut	£13/£55
Pommery Rose	£16/£65
Pommery Magnum	£130
BEERS	
Peroni	£3.50
Duvel	£4.00
Warsteiner	£5.00