

ANTIPASTO / SHARE PLATES

PANE ALL' AGLIO / ERBE AROMATICHE Garlic OR Herb bread	8.5
OLIVE VERDE ALLA SICILIANA Marinated green olives sautéed in X virgin olive oil	10.5
POLENTA CHIPS Crispy on the outside, soft & melting on the inside, house-made polenta chips & rosemary	12.9
BIANCHETTI Whitebait marinated & deep fried	16.0
ARANCINI Sicilian rice balls filled with meat & pea ragout, coated in breadcrumbs	16.9
GAMBERONI WA grilled Prawns sizzled in a terracotta dish with, chilli, garlic, saffron & herbs	17.0
SALSICCE SICILIANE Grilled Sicilian pork sausages, agro dolce onions	18.9
BRUSCHETTA See Specials Board	21.5
POLPETTE DELLA NONNA House made pork & veal Meatballs cooked in a rich tomato ragout	21.5
FRITTO DI CALAMARI Calamari dusted with chickpea flour, deep fried, h/dressing	19.5
TAGLIERE DI FORMAGGIO Cheese board	21.0
SARDE BECCAFICO SICILIANE Butter-fried Sardines sandwiched with breadcrumbs, parmesan, garlic & parsley stuffing, topped with tomato salsa	21.0
FRITTO MISTO Mix of calamari, prawns, whitebait, aioli	29.5
TAGLIERE DI SALUMI & FORMAGGIO Board of Cured Meats & Cheeses for 2	32.0

PLEASE NOTE: *To avoid embarrassment, for Health & Safety reasons we do not allow doggy bags.
Thank you for understanding*

PASTA & RISOTTI

TORTIGLIONI VEGETARIANE <i>(GF available)</i> Tube Pasta tossed with Vegetables & light tomato sauce <i>(vegetarian)</i>	29.5
PASTA CATANESE Anchovies, fresh tomatoes', crumb bread, X-virgin oil, parmesan	28.9
LASAGNA DI CASA H/made Lasagna with traditional rich beef ragout & béchamel sauce	28.5
TORTIGLIONI ALLA NORMA <i>(vegetarian)</i> Tube pasta tossed in Napoli sauce, fresh ricotta, eggplant	29.0
GNOCCHI GORGONZOLA H/Made pumpkin & potato Gnocchi, sweet gorgonzola, baby spinach & touch of cream	29.5
SPAGHETTINI POLPETTE Spaghettoni tossed with house-made pork & veal meatballs, napoli sauce, parmesan, chilli	29.9
RISOTTO FUNGHI Porcini mushrooms, garlic, X-virgin olive oil, white wine & pecorino cheese <i>(vegetarian)</i>	29.9
AGNOLOTTI CARNE H/made Ravioli filled with beef & pea mash tossed in fresh tomatoes, chilli, garlic & white wine	29.9
GNOCCHI RAGU <i>(GF available)</i> H/made Gnocchi in a lamb shoulder ragout, tomato, red wine	29.9
AGNOLOTTI FRUTTI DI MARE H/made Agnolotti filled with Seafood tossed in fresh tomatoes, chilli, garlic & white wine	31.0
SPAGHETTINI AL GRANCHIO Spaghettoni tossed with crab meat, capers, chilli, herbs	31.9
SPAGHETTINI AL CARTOCCIO Spaghettoni with fresh seafood, chilli & garlic, baked in parchment paper - <i>(choice of 'white wine' or 'light tomato')</i>	33.9
RISOTTO FRUTTI DI MARE Risotto cooked with fresh seafood, chilli, garlic	33.9

PLEASE NOTE: *To avoid embarrassment, for Health & Safety reasons we do not allow doggy bags.
Thank you for understanding*

SECOND MAIN

POLPETTE AL SUGO	H/Made Sicilian meatballs in a rich tomato sauce & mash potatoes	33.0
COZZE ALLA SICILIANA	Pan tossed black Mussels in white wine, tomato & chilli	33.9
VITELLO SALTIMBOCCA	Veal, prosciutto, artichokes, white wine-butter sauce	37.5
VITELLO MILANESE	Herb crumbed Veal, served with roast potatoes & marinated artichokes	37.5
SCALOPPINE FUNGHI PORCINI	Veal slices coated in flour, sautéed in garlic, wine, porcini mushrooms	38.9
ZUPPA DI PESCE	Seafood Rustic dish in a bisque sauce; A combination of seafood, topped with grilled barramundi	41.0
PESCE DEL GIORNO	Fish of the day – See our Specials board	market price
SEAFOOD PLATTER	(for 2 or more people) A selection of fresh seasonal Seafood; grilled & deep fried	125.0

CONTORNI / SIDES

PATATE AL FORNO	Roast potatoes with rosemary & garlic	9.0
SPINACI	Sautéed spinach with lemon, garlic & olive oil	9.5
INSALATA MISTA	Mixed garden salad, onion, tomato & Italian dressing	11.5
ROCKET SALAD	Rocket salad, pear, parmesan, balsamic reduction	12.5
VEGETALI MISTI	Mixed vegetables of the day	12.5

PLEASE NOTE: *To avoid embarrassment, for Health & Safety reasons we do not allow doggy bags.
Thank you for understanding*

PIZZA

FOCACCIA	White base with herbs	14.0
MARGHERITA	Napoli sauce, buffalo mozzarella, basil & oregano	24.0
DIAVOLA	Napoli sauce, mozzarella & hot salami	28.0
FUNGHI	White base, mozzarella, portobello mushrooms & onion	29.0
CAPRICCIOSA	Napoli sauce, mozzarella, mushrooms, artichokes & ham	29.5
FRUTTI DI MARE	White base, mozzarella, calamari, prawns, garlic, chilli & fresh herbs	33.0

DESSERTS /DOLCE

TIRAMISU	Sponge finger biscuits, soaked in coffee & liqueur, layered with Mascarpone (served in a glass)	14.0
CRÈME BRULÉE	Baked vanilla custard & caramelized sugar	14.0
SICILIAN HOUSE MADE GELATO	Vanilla gelato with roasted almonds, glazed cherries & liqueur	14.0
AFFOGATO	Frangelico, vanilla ice-cream & espresso	16.9
SPECIAL OF THE WEEK	See Specials Board	14.0