



SICILIAN NIGHT

Thursday 31st July 2025
£49 per person

STARTERS

Parmesan & parsley
arancini, taleggio, basil pesto
(D,E,G,N,S)

Grilled octopus, courgette,
lemon & herb marinade (D,F,S)

Beef carpaccio, roquette,
Parmesan, crispy caper, olive
oil (D,S)

Caponata Siciliana crostini -
Aubergine, celery, bell pepper, tomato
& olive & caper (C,G,S)

MAINS

Meatball marinara & mozzarella
calzone, panzanella salad
(D,E,G,M,P,S)

Red snapper, lentils, tomato &
prawn aioli (CR,D,E,F)

Creamy ricotta orzo, spinach,
courgette & globe artichoke
(D,G)

Veal Milanese -
Breaded veal cutlet, tomato & basil
sauce, spaghetti, Parmesan (D,E,G,S)

Some of our dishes contain the following
allergens or are suitable for vegetarian/vegan:

(C - CELERY, D - DAIRY,
E - EGGS, F - FISH, G - GLUTEN,
GF - GLUTEN FREE, M - MUSTARD,
N - NUTS, P - PEANUTS,
S - SULPHITES, SF - SHELLFISH,
SS - SESAME, SY - SOY,
V - VEGETARIAN)



DESSERTS

Classic tiramisu (D,E,G,N,SY)

Pistachio & olive cake,
pistachio ice cream (D,E,G,N)

Limoncello merignue tart
(D,E,G,S)

Classic affogato (D,E,G,N)
Vanilla ice cream & pistachio biscotti

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, D - DAIRY,
E - EGGS, F - FISH, G - GLUTEN,
GF - GLUTEN FREE, M - MUSTARD,
N - NUTS, P - PEANUTS,
S - SULPHITES, SF - SHELLFISH,
SS - SESAME, SY - SOY,
V - VEGETARIAN)

TERMS & CONDITIONS

A non-refundable £20 per person deposit is required at the time of booking along with card details to secure the reservation.

Any amendments to the table must be made 48 hours before the booking.

A discretionary service charge of 10% will be added to all tables.

We apologise for such strict terms & conditions but we must protect our business and staff.

