



SICILIAN NIGHT

Thursday 31st July 2025
£49 per person

Begin with freshly baked focaccia for the table, followed by three courses, each inspired by Sicilian tradition. To finish, enjoy a refreshing Limoncello aperitif for £49 per person. For those that prefer a sharing style Italian offering, choose your favourite Italian dishes item by item. We recommend a selection for the table.

STARTERS

Parmesan & parsley
arancini, taleggio, basil
pesto (D,E,G,N,S) | 10

Grilled octopus, courgette,
lemon & herb marinade
(D,F,S) | 14

Beef carpaccio, rocket,
Parmesan, crispy caper,
olive oil (D,S) | 14

Caponata Siciliana crostini | 10
- Aubergine, celery, bell pepper,
tomato & olive & caper (C,G,S)

MAINS

Meatball marinara &
mozzarella calzone,
panzanella salad
(D,E,G,M,P,S) | 24

Red snapper, lentils,
tomato & prawn aioli
(CR,D,E,F) | 26

Creamy ricotta orzo,
spinach, courgette & globe
artichoke (D,G) | 20

Veal Milanese - | 30
Breaded veal cutlet, tomato &
basil sauce, spaghetti, Parmesan
(D,E,G,S)



DESSERTS

Classic tiramisu (D,E,G,N,SY) | 12

Pistachio & olive cake,
pistachio ice cream
(D,E,G,N) | 10

Limoncello meringue tart
(D,E,G,S) | 10

Classic affogato (D,E,G,N) | 8
Vanilla ice cream & pistachio

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 12.5% will be added to all tables.

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

