

Dolce Sicily

Cocktail Menu

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| Glass Prosecco Prosecco Extra Dry | 9 |
| Bellini Prosecco, Peach Puree | 11 |
| Mimosa Prosecco, Fresh Orange Juice | 11 |
| Rossini Prosecco, Strawberry Juice | 11 |
| Passion Prosecco, Passion Fruit Puree | 11 |
| Negroni Gin, Bitter Campari, Red Vermouth | 12 |
| Negroni Sbagliato Bitter Campari, Red Vermouth, Prosecco | 12 |
| Americano Bitter Campari, Red Vermouth, Soda Water | 12 |
| Aperol Spritz Aperol, Prosecco, Soda Water | 11 |
| Campari Spritz Bitter Campari, Prosecco, Soda Water | 11 |
| Campari Orange Bitter Campari, Fresh Orange Juice | 11 |
| Martini Dry Gin, Dry Martini | 11 |
| Gin Fizz Gin, Lemon Juice, Orange Juice, Sugar Syrup, Soda Water | 11 |
| Vodka Tonic Vodka, Tonic Water | 11 |
| Gin Tonic Gin (Hendrick's/Tanqueray/Gunpowder/Pink), Tonic Water | 12 |
| NON-ALCOHOLIC COCKTAILS | |
| Dolce Sicily Orange Juice, Strawberry Juice, Lime, Rose Water, Soda Water | 9.5 |
| Virgin Mojito Lime, Brown Sugar, Mint, Ginger Ale | 9.5 |
| Cool Passion Passion Fruit, Orange Juice, Lime, Ginger Ale | 9.5 |
| Spritz Zero Orange Italian Aperitive, Lime, Tonic Water | 9.5 |
| Virgin Caipiroska Lime, Brown Sugar, Strawberry, Soda Water | 9.5 |
| Gin & Tonic Zero Gin Zero Alcohol, Tonic Water | 9.5 |

Dinner Menu

Starters

Antipasto Misto 20

Parma Ham*, Finocchiona Salami*, Pistachio Mortadella*, Coppa* (Air-cured Pork Meat), 16-Month Aged Parmesan Cheese, Pecorino Romano Cheese, Chicken Liver Patè Crostino, Arancino, Tomato Bruschetta, Grilled Vegetables, Black Olives. Served with Bread.

Fritto Misto 16

Crispy Italian Style Deep Fried Squid, Prawns and Swordfish, with Crispy Fried Vegetables and Garlic Mayo on the side.

Arancini 15

Deep Fried Sicilian Saffron Rice Balls filled with Crispy Guanciale*, Parmesan, and Mozzarella Cheese. Served on a layer of Pistachio Pesto.

Bruschetta e Burrata 14 V

Soft Burrata Cheese, Marinated Cherry Tomatoes, Garlic, EVO Oil, Basil, and Oregano, on toasted Bread.

Pesce Spada e Caponata 14

Pan-fried Swordfish Medallion sprinkled with Pink Peppercorn. Served with Caponata, a Traditional Sicilian recipe with Sweet and Sour Seasonal Vegetables, Aubergines, Potatoes, Red Onions, Red Peppers, Courgettes, Black Olives, Raisins, and Almond Shavings.

Millefoglie di Melanzane 14 V

Shallow-fried sliced Aubergines, layered with Tomato Sauce, Mozzarella, Parmesan and Basil. Served on Toasted Bread with a Datterino Tomatoes Coulis.

Tartare di Tonno e Riso Venere 14

Tuna Tartare, Riso Venere, Avocado, Carrots, Celeriac, Courgettes, Sun-dried Tomatoes, and Crispy Celery with an Orange and Lemon Dressing.

Main Courses

Spaghetti Nero di Seppia 23

Handmade Cuttlefish Ink Spaghetti with Dublin Bay Prawns, Cherry Tomato Confit, and Pistachio Paste.

Risotto alla Zucca 22 V

Pumpkin and Roasted Garlic Pureè, Crispy Amaretto Biscuits and a Balsamic Vinegar Glaze.

Ravioli Ricotta e Tartufo 22 V

Handcrafted Ravioli Egg Pasta filled with Ricotta Cheese, and Summer Truffle. Served with a Nero d'Avola Red Wine Reduction, Parmesan, Butter, and Sage Sauce

Tagliatelle Salsiccia e Funghi 22

Handcrafted Tagliatelle Egg Pasta, with Slow Cooked Italian Pork Sausage Ragù, and Wild Mushrooms. Topped with Pecorino and Mint Sauce.

Gnocchi al Ragù di Polpo 23

Handcrafted Potato Gnocchi in a slightly spicy Octopus Ragù with Datterino Tomato Sauce, Burrata Cheese, and Green Sauce.

Agnello Scottadito 27

Pan-fried Breaded Lamb Rib Chops with Herbs. Served with Caponata and Salsa Verde.

Bistecca di Tonno 27

Medium Rare Tuna Steak, with Roast Baby Potatoes, Spinach and Broccoli Sautè, Red Pepper Coulis and Yellow Cherry Tomatoes Sauce.

Rana Pescatrice 28

Pan-fried Monkfish Fillets with Parsnip Pureè, Black Garlic Sauce, Sautée Sprouts and Carrots, and Orange Zest.

Medaglioni di Filetto 30

Pan-fried Beef Fillet Medallions in a Nero d'Avola Gravy Sauce. Served with Wild Mushrooms and Crushed Roasted Rosemary Baby Potatoes.

Sides

Regular Fries 5

Sweet Potato Fries 6

Rosemary Roasted Baby Potatoes 6

Rocket & Cherry Tomato Salad 4.5

With Parmesan Shavings, EVO Oil, and a Balsamic Reduction.

Sautéed Vegetables 4.5

Sautéed Brussels Sprouts, Carrots and Spinach, drizzled in EVO Garlic Oil.

Liquor Coffee 10

Italian Coffee
Amaretto Disaronno, Coffee, Fresh Cream
Irish Coffee
Irish Whiskey, Coffee, Sugar, Fresh cream
Baileys Coffee
Baileys, Coffee, Fresh Cream
French Coffee
Cognac, Coffee, Sugar, Fresh cream
Espresso Martini
Vodka, Coffee Liquor, Sugar Syrup, Coffee

Liquor 6

Amaro del Capo
Sambuca
Limoncello
Frangelico
Disaronno
Baileys
Whiskey
Jagermeister
Amaro Borsci San Marzano

Dessert Wine 9

2015 Passito Moscato 11.5%

2020 La Bella Estate - Piemonte 11%

Desserts

Millefoglie 9

Puff Pastry with Chantilly Cream, Mixed Berries, and Pistachio Nibs

Tiramisu 9

Lady Fingers Biscuits, Coffee, and Mascarpone Cream

Pistachio Tiramisu 9.5

Lady Fingers Biscuits, Cocoa Syrup, and Pistachio Mascarpone Cream

Broken Cannolo 8.5

Crunchy Pastry Shell filled with Ricotta Cheese, Chocolate chips, a Hint of Cinnamon, and Pistachio Nibs

Pistachio Veli Mousse 9

Dark Chocolate and Pistachio Mousse with a Crunchy Pistachio Layer, and Chocolate Sponge Biscuit

Profitterol 9

Choux Pastry Binge filled with Chantilly Cream, Topped Chocolate Glaze

Mimosa 9

Lemon Sponge filled with Lemon Chantilly Cream, Topped with Crumbled Sponge Cake

Cheese Board 14.9

Selection of DOP Italian Cheese served with Crackers, Honey and Grapes

Selection of Desserts From the Counter

Please ask your waiter

*Contains Pork

We would like to inform our guests that there is a 12.5% service charge on tables of 5 or more.

Please note, that a minimum of one main course per person is required.

Thank you for your understanding.