

## Breakfast

Served until 11.30 am

<b>Scrambled or Poached Eggs</b> on Sourdough Bread <b>V</b>	<b>7</b>
<i>Add:</i>	
Salmon	4
Avocado	2.8
Bacon	2.8
<b>Avocado on Toast</b> with fresh Tomatoes on Sourdough Bread <b>V</b>	<b>7.5</b>
<i>Add:</i>	
Salmon	4
Bacon*	2.8
Poached egg	2
<b>Ham* and Cheese Croissant</b>	<b>6</b>
<b>Granola</b> with Greek yogurt, a fresh Mix of Berries and Honey	<b>6</b>

## Brunch

Served until 3 pm

<b>Parma Ham</b>	<b>15.5</b>
6 Month Aged Parma Ham*, Poached Eggs, Mushroom and Baby Spinach Sauté, Parmesan Cream. Served on Toasted Multigrain Sourdough Bread	
<b>Vegetarian V</b>	<b>15.5</b>
Poached Eggs, Avocado, Grilled Peppers, Baby Spinach, Mushrooms, Green Sauce. Served on Toasted Multigrain Sourdough Bread	
<b>Salmon</b>	<b>15.5</b>
Smoked Salmon, Poached Eggs, Avocado, Spinach, and Hollandaise Sauce. Served on Toasted Multigrain Sourdough Bread	
<b>Finocchiona Salame</b>	<b>15.5</b>
Scrambled Eggs, Finocchiona Salame*, Avocado, Baby Spinach, and Green Sauce. Served on Toasted Multigrain Sourdough Bread	

## Panini

Served until 4 pm

<b>Catania</b>	<b>9.5</b>
Parma Ham*, Mozzarella, Sliced Tomatoes, Rocket	
<b>Taormina V</b>	<b>9.5</b>
Buffalo Mozzarella, Sliced Tomatoes, Mixed Leaves, Pesto Mayo	
<b>Favignana</b>	<b>9</b>
Cooked Ham*, Mozzarella, Rocket, Mayo-Ketchup Sauce	
<b>Erice</b>	<b>9.5</b>
Mortadella*, Sliced Tomatoes, Mozzarella, Mayonnaise, Mixed Leaves	
<b>Licata</b>	<b>10</b>
Grilled Chicken Breast, Garlic Mayo, Peppers, Mozzarella, Mixed Leaves	
<b>Panarea</b>	<b>10</b>
Smoked Salmon, Burrata, Avocado, Rocket	
<b>Cefalú V</b>	<b>9</b>
Mushroom, Sundried Tomatoes, Smoked Scamorza Cheese, Avocado, Baby Spinach, and Green Sauce	
<b>Make it a Combo</b>	<b>2.5</b>
Add Soup to any of our Panini	

## Starters

<b>Soup of the day V</b>	<b>6.5</b>
Our soups are made fresh daily, served with Multi-seed Brown Bread	
<b>Bruschetta e Burrata V</b>	<b>13</b>
Marinated Tomatoes, and Soft Burrata Cheese, on Toasted Bread	
<b>Arancini</b>	<b>13</b>
Deep Fried Sicilian Saffron Rise Balls filled with Crispy Guanciale*, Parmesan and Mozzarella Cheese. Served with Pistachio Pesto	

## Salads

Served until 4 pm

<b>Riso Venere</b>	<b>14.5</b>
Riso Venere, Tuna Tartare, Avocado, Sundried Tomatoes, Carrot, Celeriac, Courgette, Mixed Leaves, Orange Dressing, and Green Sauce	
<b>Cotoletta di Pollo</b>	<b>14.5</b>
Pan-Fried Breaded Chicken breast with Avocado, Red Onion, Cherry Tomatoes, Mixed Leaves, and Mustard Dressing	
<b>Pesce Spada e Caponata</b>	<b>14.5</b>
Pan-Fried Swordfish Medallion, sprinkled with Pink Peppercorn, served with Caponata: a Traditional Sicilian Recipe of Sweet and Sour Seasonal Vegetables, Black Olives, Raisins, and Almond Shavings	
<b>Caprese V</b>	<b>13</b>
Buffalo Mozzarella, sliced Tomatoes, Rocket, Fresh Basil, Pesto Mayo. Served with Toasted Bread	
<b>Ceci &amp; Feta V</b>	<b>12.5</b>
Chickpeas, Feta Cheese, Olive, Grilled Peppers, Sundried Tomatoes, Celery, Mixed Leaves, with Lemon and Orange Dressing	

## Main Courses

Served until 4 pm

<b>Parmigiana V</b>	<b>14</b>
Shallow-fried sliced Aubergines, layered with Tomato Sauce, Mozzarella and Parmesan Cheese, then Baked. Served with Toasted Bread	
<b>Lasagna</b>	<b>16</b>
Slow-Braised Beef and Pork Ragù, Bechamel Sauce, Mozzarella, and Parmesan Cheese	
<b>Spaghetti Carbonara</b>	<b>16</b>
Guanciale*, Egg Yolk, Parmesan Cheese, Black Pepper	
<b>Tagliatelle Salsiccia e Funghi</b>	<b>18</b>
Handcrafted Tagliatelle Egg Pasta, with Slow Cooked Italian Pork Sausage Ragù, Wild Mushrooms. Topped with Pecorino and Mint Sauce	
<b>Ravioli V</b>	<b>22</b>
Homemade Ravioli Egg Pasta filled with Ricotta Cheese, Summer Truffle, a Nero d'Avola reduction, Parmesan, Butter and Sage Sauce	
<b>Pasta alla Norma V</b>	<b>16</b>
Mezze Maniche with Fried Aubergines, Tomato and Basil Sauce. Topped with Salted, and Aged Ricotta Cheese	
<b>Gnocchi al Ragù di Polpo</b>	<b>20</b>
Handcrafted Potato Gnocchi in a slightly spicy Octopus Ragù with Datterino Tomato Sauce, Burrata Cheese, and Green Sauce	
<b>Rana Pescatrice</b>	<b>21</b>
Pan-fried Monkfish Fillets with Parsnip Puree, Black Garlic Sauce, Sautéed Sprouts and Carrots, and Orange Zest	

## Sides

<b>Regular Fries</b>	<b>5</b>
<b>Sweet Potato Fries</b>	<b>6</b>
<b>Rocket &amp; Cherry Tomato Salad</b>	<b>4.5</b>
With Parmesan Shavings, EVO Oil, and a Balsamic reduction	

## Follow us



## \*Contains Pork

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

Hundreds of people are in love with our food and cakes, please give them an opportunity to enjoy it.

We ask you to kindly vacate your table in reasonable time when you've finished during busy hours. Please be advised that food prepared in this establishment may contain or have come into contact with: Wheat, Fish, Shellfish, Dairy, Eggs, Soy, Lupin and Nuts. Please ask our servers for our allergen list.

No **SPLIT BILLS** are allowed during busier times. Thanks for your understanding.