

Menu

Sandwiches

Creamy garlic and taleggio mushrooms V

Served on toasted sourdough with rocket and parmesan (Vegan option available)

6.50

Moon over Sicily V

Potato and roasted pepper rosti with jalapeno pepper butter and melted mozzarella with a poached egg

6.50

Nduja and prosciutto

Served with black olives, fennel and mixed leaves on sourdough

6.50

Fish

Halibut fried in Sicilian sauce

Halibut steaks fried in coconut oil, garlic, raisins, herbs and cider vinegar served with seasonal salad and preserved lemons

15.00

Queen scallops

Fried queen scallops served with spaghetti in a creamy pesto sauce

10.00

Polpette di ricciola

Halibut fish cakes and Sicilian tomato sauce served with cherry tomato salad and Sicilian orange salad

8.50

Pasta

Salami Milano, fennel and Ndjua

Served with tagliatelle, rocket, basil and parmesan

Sicilian spaghetti bolognese

Served with basil and parmesan

Tagliatelle alla norma V

Slow cooked aubergines and tomatoes served with ricotta cheese, basil and parmesan (vegan option available)

M 6.80 L 8.50

Salads and snacks

Caprese salad stack V

Buffalo mozzarella, roasted aubergines, basil, beef tomatoes and pesto dressing

6.50

Cherry tomato and roasted red pepper salad with ricotta and pesto V

6.00

Aracine and Sicilian tomato sauce with orange and fennel salad

7.00

Sfincione bolognese

Deep pan pizza slice with Sicilian Bolognese, cheddar and parmesan

6.00

Sides

Marinated olives V

3.50

Garlic bread V

M 3.50 L 4.50

Caponata V

3.50

Sicilian Cheese Platter 11.50 each

- Gorgonzola
- Caprese salad stack
- Tallegio
- Cherry tomato and red pepper salad
- Italian ricotta
- Sicilian orange and fennel salad
- Marinated olives
- Caponata
- Sourdough bread and butter
- Limoncella tiramisù

Add 125 ml dessert wine- Moscato passito 3.50

Add Milano salami 3.00

Add prosciutto 3.00

Sicilian Sharing Platter 19.50 each

- Aracine
- Caprese salad stack
- Sfincione bolognese
- Tallegio
- Polpette di ricciola
- Italian ricotta
- Caponata
- Cherry tomato and red pepper salad
- Sicilian orange and fennel salad
- Sourdough bread and jalapeno butter
- Limoncella tiramasu

Children's menu 4.00 each

Spaghetti bolognese

Marguerita pizza with beans and salad V

Fish cake, salad and tomato sauce

Pizza

Stone baked pizza base, served with rocket

Caponata (aubergines, pine nuts and olives)
with ricotta cheese and mozzarella
Served with rocket V

Square Chapel Marguerita V

Pizza topped with tomato sauce, mozzarella, cheddar and fresh basil

Milano salami

Pizza topped with tomato sauce, mozzarella, milano salami cheddar and fresh basil

S 5.00 M 6.80 L 8.50 XL 10.50

Add to pizza:

Marinated olives 2.00

Milano salami 3.00

Prosciutto 3.00

Tallegio 3.00

Jalapeno peppers 3.00

As our pizzas are hand stretched there may be a small amount of variation in sizes:

S-6 INCHES

M-8 INCHES

L-10 INCHES

XL-12X10 INCHES

Desserts 5.50 each

served with vanilla ice cream

Chocolate pannacotta cake

Limoncella tiramasu

All dishes may contain nuts, peanuts, fish, sesame seeds, mustard seeds, gluten, dairy, celery, soya, wheat and eggs. Please ask for any further information on dietary requirements, we will always try to accommodate your dietary needs

All food is made fresh and to order therefore at busy times there may be a short wait. Please ask at the bar for approximate waiting times.