

DISH OF THE DAY - CHEF'S SPECIAL

STARTERS

ARANCINA FUNGHI E MOZZARELLA **£12.50**

Typical Palermo speciality. Rice ball filled with mozzarella, mushrooms and bechamel sauce coated in breadcrumbs, served with marinara sauce. (v)

COCKTAIL DI GAMBERI **£12.50**

Succulent prawns coated in a golden, crispy panko breadcrumb crust, lightly seasoned with pepper and paprika, then pan-fried to perfection. Served with a rich, creamy salsa rosa, this dish blends flavours enhanced by beer, flour, eggs, and cream, for an irresistibly satisfying bite. (n)

MELANZANE ALLA PARMIGIANA **£12.50**

Baked layers of aubergine smothered in tomato sauce, basil, Parmesan, and, mozzarella, served with aromatic herbs and crispy garlic crostini. A delicious, vegetarian classic with rich, savoury flavours. (v)

ZUCCHINI FRITTI **£7.90**

Crispy, deep-fried courgette fries served hot and golden, offering a delightful crunch with every bite. (v)

SPIEDINI DI PESCE **£16.99**

Spada and prawn skewers alla griglia, perfectly charred and served with a zesty herb sauce and a wedge of fresh lemon. A delightful, smoky seafood treat. (fb)

INSALATA DI POLPO **£14.99**

A refreshing salad featuring marinated octopus and prawns, paired with fine beans, potatoes, olives and rocket. Tossed in a zesty lemon dressing with aromatic herbs, it's a vibrant and flavourful dish. (n)(s)

(AS PER REQUEST CAN BE MADE AS A MAIN PORTION FOR £30)

MAIN COURSES

LINGUINE ALL'ASTICE

£40.00

Linguine pasta paired with a whole lobster in a spicy, garlicky sauce made with fresh tomatoes, cream, Tabasco, and Worcestershire sauce. A sumptuous and flavourful seafood dish. (fb)

(FOR TWO TO SHARE)

(Please allow extra time for this dish to be prepared)

RISOTTO ALLA PESCATORA (SEAFOOD RISOTTO) £18.99

Creamy, flavourful risotto simmered with a medley fresh seafood, including prawns, mussels and calamari. Finished with a hint of white wine, herbs, tomato and garlic, this dish offers a luxurious blend of oceanic flavours in every bite. (s)(b)

PASTA AL RAGU DI CHINGHIALE

£19.90

Rich, slow-cooked wild boar ragù, simmered with carrots, onions, and tomatoes, creates a deeply flavourful sauce. Tossed with al dente pasta, this hearty dish offers a savoury, rustic taste of Italian tradition. (n)(b)

OSSOBUCCO ALLA MILANESE

£19.90

Traditional Ossobuco alla Milanese (Milan style veal shanks) braised in an incredible tomato and white wine sauce, served with saffron-infused risotto (Risotto alla Milanese) and topped with a zesty gremolata of parsley, garlic and lemon zest. A classic Milanese dish that's both flavourful and luxurious. (b)(n)

VITELLO AL MARSALA

£21.90

Pan-fried veal escalope with onions, sage and mushrooms, enveloped in a rich Marsala sauce. Served with crispy oven-roasted potatoes for a classic, savoury meal. (n)(b)

(v) suitable for vegetarians, may contain egg – (n) contain tree nuts or peanuts – (fb) may contain fish bones

(s) may contain stones – (b) may contain small bones – (df) dairy free

**Should you be allergic to the following ingredients,
ask the advice of the manager only before ordering or eating anything**

**1:Gluten, 2:Crustaceans, 3:Molluscs, 4:Fish, 5:Peanuts, 6:Tree nuts, 7:Eggs, 8:Soybeans, 9:Milk, 10:Celery,
11:Mustard, 12:Sesame, 13:Lupin, 14:Sulphur dioxide**