

**ZOOM**  
**EAST**  
KITCHEN & BAR

TASTE OF  
**SICILY**

**MANCIA,  
BIVI  
E SPATTI**

EAT,  
DRINK  
& SHARE



✿ **APERITIVO - FROM THE DELI** ✿  
**£4 EACH OR 7 FOR £22 AS A SHARING BOARD**

**NOCELLERA DEL BELICE OLIVES (GF, VG)**  
Marinated with chilli & garlic

**CONFIT ARTICHOKE (GF, VG)**  
Olive oil, parsley, rosemary chilli marinade

**BALSAMIC ONIONS (GF, VG)**  
Caramelised onion with balsamic vinegar

**LIPARI SALAME**  
50 days matured, with salt & pistachios from Bronte

**AGRO DOLCE PEPPERS (GF, VG)**  
Sweet and sour mixed peppers

**BACALA (GF)**  
Whipped salt cod ‘panelle’ chickpea fritters

**CAPONATA (GF, VG)**  
Chefs own family recipe. Sicilian relish, aubergine relish, raisins and pine nuts

**SUNDRIED TOMATOES (GF, VG)**  
Marinated with oil, Mediterranean herbs

**BREAD SELECTION (VG) £6**  
Rosemary Focaccia, Grissini, Carta di Musica & Sourdough breads. Olive oil & balsamic vinegar (decapitalise balsamic and vinegar)

✿ **ANTIPASTI - SMALL SHARING PLATES** ✿  
**PERFECT AS A STARTER, OR FOR SHARING**

**SARDE A BECCAFICO £8**  
Sardine rolls, parmesan, orange, raisins, herbs, pine nuts

**FRITTO MISTO £8**  
Crispy tempura squid, prawns, courgettes, black ink aioli

**PARMIGIANA £8**  
Baked aubergine layered with tomato, basil & Parmesan

**GRILLED OCTOPUS £10**  
‘Panelle’ chickpea fritters, agrodolce yellow pepper sauce, sumaq

**POLPETTE (H) £8**  
Beef meatballs, Parmesan, oregano & tomato sauce

**CURED MACKERAL £8**  
Fermented red cabbage, tamarind, citrus sauce

**ARANCINI DI RISO SICILIANI**  
The most famed Sicilian Street food from the street markets of Catania. Deep fried carnaroli rice balls in a light crumb, conical shape, in homage to Mount Etna. With a saffron aioli.

**CHOOSE SAFFRON, TALEGGIO (V) £7 BEEF SHIN RAGÙ (H) £8**

**BUFFALO BURRATA £12**  
**Perfect for sharing.** Datterini emulsion, pickled aubergine, pine nuts, basil

✿ **PRIMI - PASTA, RISOTTO** ✿

**BEEF SHIN PAPPARDELLE (H) £18**  
The pasta that means “to gobble up”. Large, very broad, flat pasta. Braised beef shin & porcini mushroom ragù

**‘INVOLTINI ALLA NORMA’ (V) £14**  
Chefs’ own family recipe. Baked spaghetti, tomato sauce, rolled fried aubergines

**GRANCHIO LINGUINE £18**  
The pasta that means “little tongues”. Long, strand pasta. Fresh crab, chilli, garlic, parsley

**RISOTTO AL NERO DI SEPPIA (GF) £16**  
Catania inspired. Black squid ink risotto, baby squid, peas

**BUSIATI (VG) £14**  
Durum flour pasta, a type of long macaroni, from Trapani. Sundried tomato, capers, sprouting broccoli, parsley crumble

✿ **PIZZA** ✿

**ALL OUR PIZZA BASES ARE HAND CRAFTED, ITALIAN SEMOLINA DURUM WHEAT\*. 12" STONE BAKED PIZZA**

**CAPRICCIOSA £13**  
Parma Ham, duck egg, tomato sauce, Parmesan

**FUNGI PORCINI (V) £14**  
Porcini mushrooms, sprouting broccoli, garlic, mozzarella

**DIAVOLA £15**  
Wild boar bresaola, fennel sausage, nduja, tomato sauce, pecorino

**MARINARA £15**  
Shrimps, anchovies, black olives, capers, sundried & cherry tomatoes, tomato sauce

\*Ask your waiter for Gluten free alternatives.

**Sicily:** The volcanic island jewel of the Mediterranean. A unique climate with unique produce, and a melting pot of flavour. A tapestry of interwoven food cultures, with a fusion of Middle Eastern, North African, Iberian, and French influence. Sicilian produce has been carefully crafted into recipes across centuries, recipes carefully shared with family and friends for generations. Our Sicilian Head chef & team have sourced some of the finest produce from the regions of Sicily, along with the very best of Local London and British suppliers. Our one aim, to bring menus that are authentic Sicilian, honestly local, and caringly shared.

**MANCIA, BIVI E SPATTI - EAT, DRINK & SHARE**

✿ **SECONDI - MEATS, SEAFOOD & GRILLS** ✿  
**LOCALLY UK SOURCED, SEASONALLY VARIED, AND CERTIFIED HALAL WHEN MARKED WITH A (H)**

**STOCCO ALLA MESSINESE £20**  
Market fish stew, olives, potato, capers, pear

**AGNELLO BRASATO (H) £24**  
Lamb shank, lamb jus, butternut squash, tomatoes, olives. Marjoram potatoes

**COUS COUS ALLA TRAPANESE**  
This dish comes from Trapani, where the salt flats of Sicily glisten under the sun. Seafood cous cous dishes are famed in the west of the island, a long tradition influenced from the North African coast.

Grilled marinated jumbo prawns, squid, black olives, capers, datterini tomato jus, cous cous.

**CHOOSE FOR ONE £22 FOR TWO £36 FOR FOUR £52**

**SALSICCIA (GF) 240g / 8.5oz £16**  
Grilled Luganega style, sea salt & wild fennel artisan sausages. A multi-award winning British pork sausage. A true taste of Sicily. Made locally in the UK every day

**BRANZINO £19**  
Grilled seabass, roast pepper sauce, gremolata

**COTOLETTA DI POLLO (H) £16**  
Flattened and breaded chicken, pesto

✿ **STEAKS** ✿

Our beef is sourced from our friends at O’Shea Butchers, est. 1790. We believe happy, grass-fed, ranging cattle gives the best flavour. All of our beef comes from select native breeds and our steaks are dry aged for a minimum of 35 days for epic taste!

**HANGER STEAK 283g / 10oz (H) £19**  
**BEST:** Rare to medium rare

**RIBEYE STEAK 283g / 10oz (H) £23**  
**BEST:** Medium rare to medium

✿ **SAUCES (V) £3** ✿

**CHOOSE FROM: SALMORIGLIO / GREEN PEPPERCORN / PORCINI JUS**

✿ **CONTORNI - SIDES, SALADS (V) £4** ✿

**BLOOD ORANGE SALAD**  
Pickled red onion, fennel and black olives

**AEOLIAN SALAD**  
Cherry tomato, black olives, berry capers

**TRIPLE COOKED CHIPS**  
Simmered, deep fried perfectly...twice!

**STEAMED GREEN BEANS**  
With salmoriglio dressing

**HERBY ROAST BABY POTATOES**  
Marjoram & parsley butter

**TENDER STEM BROCCOLI**  
Chilli, garlic

**SHOESTRING FRIES**  
Golden, crisp, and stringy chips!

**‘PANELLE’ CHICKPEA FRITTERS**  
Simply served with lemon

V Vegetarian VG Vegan GF Gluten free (H) Halal. All weights stated are approximate & prior to cooking. Please inform your waiter/bartender of any dietary/allergy requirements before ordering. A discretionary 12.5% service charge will be added to the final bill. VAT is inclusive at national prevailing rates.

