

INCLUDES A SOFT DRINK OR A  
175ML GLASS OF HOUSE WINE

2 COURSE

£19

3 COURSE

£22

## ANTIPASTI

### WATERMELON & SAFFRON PECORINO SALAD (V)

Compressed cucumber, red chicory, black olives, balsamic beetroot dressing  
ALSO AVAILABLE AS A SECONDI OPTION

### POLPETTE (H)

Beef meatballs, Parmesan, oregano & tomato sauce

### FRITTO MISTO

CHOOSE: Crispy tempura market seafood & courgettes, black ink aioli  
OR: Market seasonal vegetables, lemon parsley mayo (V)

### ARANCINI DI RISO SICILIANI

Deep fried carnaroli rice balls in a light crumb, conical shape, in homage to Mount Etna. With a saffron aioli

CHOOSE

SAFFRON, TALEGGIO (V)

BEEF SHIN RAGÙ (H)

## SECONDI

### 12" STONE BAKED PIZZA

CHOOSE **Diavola**. Fennel Sicilian sausage, nduja, burrata pecorino, mozzarella, tomato sauce

OR: **Vegitariana**. Braised courgettes, basil pesto, grated ricotta, mozzarella (V)

### COTOLETTA DI POLLO

Flattened, breaded and panfried chicken fillet. Fried capers, pickled red onion, radicchio salad, balsamic dressing

### MACKEREL SKEWERS

Cornish mackerel, skewered with seasonal vegetables, salmoriglio dressing. Served with Fries or Aeolian Salad

### BUSIATI (VG)

Durum flour pasta, a type of long macaroni, from Trapani. Sun-dried tomato, capers, sprouting broccoli, parsley crumble

### SALSICCIA (GF) 240g / 8.5oz

Grilled Luganega style, sea salt & wild fennel artisan sausages, served with Salmoriglio dressing and baby new potatoes. A multi-award winning British pork sausage made locally every day

## DOLCE

### CANNOLI (V)

Fried crisp pastry, filled with ricotta cheese, dusted cinnamon, candied fruits

### MIGLIACCIO (V)

Southern Italian ricotta cheesecake. Carob and coffee sauce, walnuts

### HACKNEY GELATO (V)

3 scoops of locally sourced gelato and sorbets from the team at 'Hackney Gelato'. Ask for today's flavours

### FLOURLESS CHOCOLATE ORANGE CAKE (GF, VG)

Origins of this cake are from the Iberian Peninsula. Rich chocolate, orange, and almond cake. Marsala, orange blossom reduction

(V) Vegetarian (VG) Vegan (GF) Gluten free

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.

Please drink responsibly, see [drinkaware.co.uk](http://drinkaware.co.uk) for the facts.