

SICILIAN SET LUNCH

3 COURSES £50 TO SHARE

ENJOY SIMPLE, HONEST AND TRADITIONAL SICILIAN

DISHES THAT HAVE BEEN HANDED-DOWN THROUGH

GENERATIONS OF OUR FAMILY AND STILL REMAIN TO BE FIRM FAVOURITES.

Course 1

Marinated olives with lemon & orange

Caponata Siciliana, fried aubergine in a sweet & sour dressing

Panelle e Crocche', chickpea crisps & potato croquettes

Sfincione, Palermitan focaccia slice with anchovies, onion & caciocavallo

Course 2

Involtini alla Palermitana, beef skewers with tomato, breadcrumb & cheese

Anelletti al forno, ring pasta with ragu', aubergine, eggs & cheese

Arancina classica, saffron rice with ragu' & green peas

Dessert

Cannoli with ricotta

OUR FAVOURITE WINE PAIRING

IN SICILY, WE RARELY DRINK WINE WITHOUT FOOD.

THE FOOD AND WINE BRING THE BEST OUT IN EACH OTHER

- JUST LIKE A GREAT FRIENDSHIP -

🍷 Gavi la Rocca, Coppo 15.5 / 55
Cortese

🍷 Merlot, Cusumano 14 / 50
Merlot

🍷 Leone D'Almerita, Tasca 16.5 / 60
Catarratto, Pinot Bianco, tramier

🍷 Cygnus, Tasca D'Almerita 18.5 / 67
Nero D'avola, Cabernet Sauvignon

In case of allergies or dietary requirements, please speak to your waiter before ordering.

A discretionary service charge of 13.5% will be added to your bill.