

# SICILIAN SET LUNCH

2 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

Caponata Siciliana, fried aubergine in a sweet & sour dressing

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

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

Panelle e Crocche', chickpea crisps & potato croquettes

Arancina classica, saffron rice with ragu' & green peas

Sfincione, Palermitan focaccia slice with anchovies, onion & caciocavallo

Marinated olives with lemon & orange

## Dessert

Cassata Siciliana  
&

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 / 65  
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.