

NIBBLES

ALTAMURA BREAD	3 ✓
SICILIAN OLIVES	5 ✓
ALTAMURA BREAD & OIL	5 ✓

STARTERS

Gluten free bread is available upon request.

GARLIC FLAT BREADS	8 ✓
Garlic Tomato Tomato & pesto Rosemary Cheese Chilli	

RIPS & DIPS (2-4 people)	20 ✓
Rosemary garlic bread & various dips.	

CHARCUTERIE BOARD	(for 2 person)	18
	(for 3-4 people)	35

Altamura bread, Italian cured meats, various cheese, breadsticks, mediterranean vegetables & dips.

FRITTO	8 🍴
Created in Naples. A fried dough, topped with fior di latte, pomodoro sauce & nduja crumble.	

PANELLE	8 ⑤
Chick pea fritters, Sicillian caponata, pine nuts & evo.	

ARANCINO	9
Ask our staff for flavour of the day.	

CREMOSI	9 ✓
Creamy garlic mushrooms topped with blue cheese crumble. Served with Altamura bread.	

PASTELLA PALERMITANA	9 ✓
Sicilys answer to tempura, Crispy courgette, whipped ricotta with a spicy honey dressing.	

POLPETTA	10
Lamb meatballs, ragu, whipped pea & mint ricotta, pangrattato & parmigiano.	

BRUSCHETTA	10 ✓
Stracciatella & marinated tomatoes. Whipped gorgonzola, figs, walnuts & honey.	

BURRATA	10 ✓
A gooey mozzarella ball, seasonal jam, roasted nuts & evo. Served with Altamura bread.	

CALAMARI	12
Lightly coated house calamari, served with burnt lemon & aioli.	

COZZE (sharing bowl)	15
Shetland mussels, white wine, garlic, pangrattato, gremolatta, lemon & Altamura bread.	

SAMBUCA GAMBERONI (shell on)	15
3 large prawns cooked in a tomato sambuca, served with Altamura bread.	

TAGLIATTA	15
Grilled flat Iron steak with blistered vine tomatoes, rocket, shaved parmigiano, burnt lemon, balsamic. Served with Altamura bread.	

PASTA

ADD BURRATA	3
All our pastas are inspired by family recipes & southern Italian influence. Gluten free pasta is available upon request. Most pastas can be made vegetarian.	

POMODORO - BUCATINI	15
Oven roasted cherry tomatoes, Stracciatella, evo, parmigiano & pangrattato.	

CARBONARA - BUCATINI	17
Crispy guanciale (pork cheek) egg yolks, black pepper, parmigiano & pangrattato.	

ALLA MATRICIANA - BUCATINI	17 🍴
Crispy guanciale (pork cheek) datterini tomatoes, garlic chilli, parmigiano & pangrattato.	

PUTANESCA DI SPIGOLA - BUCATINI	20
Sea bass chopped & tossed, parsley, garlic, lemon butter, cherry toms, roasted almonds & pangrattato.	

SUGO - MAFALDINE	17 🍴
Slow cooked beef shin ragu, nduja, evo, parmigiano & pangrattato.	

DOLCELATTE - MAFALDINE	17
Creamy dolcelatte sauce, wild mushroom, pistachios drizzled with truffle, parmigiano & pangrattato.	

PISTACHISSIMA - MAFALDINE	17
Sautéed wild mushrooms, crispy guanciale (pork cheek) stracciatella, pistachio, cracked black pepper, a touch of cream, parmigiano & pangrattato.	

NORMA - RIGATONI	17 ✓
The most popular dish of Southern Italy, with aubergine, tomato, basil and garlic topped with ricotta salata & pangrattato.	

CATANESE - RIGATONI	17
Sautéed Sicilian sausage, sundried tomatos, olives, smoked peppers, artichoke, chilli, house chicken stock, parmigiano & pangrattato.	

NORCINA - RIGATONI	17
Pork sausage ragu, porcini mushrooms, house stock, parmigiano & pangrattato.	

SPEZZATINO - CAVATELLI	17 🍴
Pulled chicken, tenderstem broccoli, house chicken stock, peas & anchovies, a hint of chilli, parmigiano & pangrattato.	

SCOGLIO - CAVATELLI	24 🍴
Large prawns (shell on), squid, mussels, Calabrian chilli, ginger, garlic & pangrattato.	

LASAGNE	17
Lasagne sheets, layered with house sugo sauce, mortadella, béchamel & fior di latte, parmigiano & pangrattato. Served with Altamura bread.	

RAVIOLI ASTICE	24
House lobster ravioli, sundried tomatoes, jumbo prawns (shell on) & mussels in a bisque sauce.	

RISOTTO

PORCINI	18
Risotto rice, sautéed wild mushrooms, garlic, white wine, topped with truffle oil & parmigiano.	

FRUTTI DI MARE	22
Risotto rice cooked with king prawns, squid, mussels, baby octopus, white wine, garlic & cherry tomatoes.	

PIZZA

ADD BURRATA	3
Our dough is made on site every day. With a 24 hour double fermentation process, it is similar to our Neopolitan neighbours but with a Sicilian twist making it unique to us.	

MARGHERITA	15 ✓
Fior di latte, san marzano, basil oregano & evo (vegan cheese available).	

PEPPERONI	17
Fior di latte, san marzano, basil, pepperoni & evo.	

PROSCIUTTO COTTO	17
Fior di latte, san marzano, prosciutto, portobello mushroom, rocket & evo.	

PARMIGIANA	17 ✓
Fior di latte, san marzano, grilled aubergine, Sicilian ricotta, basil & evo.	

BOSCO	17 ✓
Fior di latte, portobello mushroom, smoked scamorza, garlic & thyme (vegan cheese available).	

CALABRESE	17 🍴
Fior di latte, san marzano, basil, pepperoni & nduja.	

KIEV	17
Fior di latte, san mazarno, chicken, mushrooms & garlic.	

BIANCO	17
Fior di latte, garlic base, mortadella, burrata & pistachio.	

CAPRINO	17
Garlic rosemary base, stracciatella, parma ham, fig, goats cheese & chilli honey drizzle.	

SAN DANIELE	17
Fior di latte, san marzano, parma ham, wild rocket, cherry tomatoes, parmesan shavings & evo.	

SALSICCIA	17
Fior di latte, san marzano, crumbled Sicilian fennel sausage, gorgozola & friarielli.	

COSA NOSTRA	17 🍴
Fior di latte, san marzano, pepperoni, prosciutto, mushroom, egg, nduja & fresh basil.	

MISTO CARNE	17
Fior di latte, san marzano & mixed Italian cured meats.	

QUATRO FORMAGI	17
Fior di latte, san marzano, smoked scamorza, gorgonzola & parmigiano.	

ETNA CALZONE (folded dough)	18 🍴
Fior di latte, san mazarno, slow cooked beef shin, nduja & pepperoni.	

SALADS

INSALATA TRICOLORE	15 ✓
Burrata, heritage mixed variety tomatoes, avocado, fresh basil & balsamic. Add smoked salmon or parma ham.	

INSALATA DI MARE	3
A marinated seafood salad, fresh fennel, jumbo prawns (shell on), squid, mussels, capers & olives.	

INSALATA DI CAESAR	17.5
Romain lettuce, crisp guanciale (pork cheek), breaded chicken breast, focaccia crouton, shaved parmigiano, anchovies, caesar dressing & evo.	

MAINS

SPIEDINI	18
Boneless chicken thigh skewer, marinated in lemon saffron, served with Mediterranean salad, Sicilian orzo & salsa verdi.	

POLLO ALLA BOSCAIOLA	24
Chicken breast on a creamy parmigiano potato cake, with wild mushrooms, pangrattato, cream white wine sauce & a side of your choice.	

COTOLETTO	24
Crispy breaded chicken, san marzano, parmigiano parma ham, crispy polenta topped with a burrata & a side of your choice.	

CACCIATORE	24
Oven braised chicken, peppers, mushroom, rosemary, San marzano, red wine sauce & a side of your choice.	

AGNELLO	30
Slow cooked lamb shank, creamy piped mash, spiced red cabbage, cavolo nero & Nero d'Avola sauce.	

MANZO MOSTARDA	28
Sliced fillet of beef in a creamy mustard sauce, sautéed potatoes & basmati rice.	

BISTECCA

FLAT IRON	27
12oz flat iron steak seasoned with rock salt, rosemary & garlic, cooked on a flamed grill served with salad, roasted vine tomatoes, portobello mushroom & a choice of any side and sauce.	

FILLET	35
10oz fillet steak seasoned with rock salt, rosemary & garlic, cooked on a flamed grill served with salad, roasted vine tomatoes, portobello mushroom, creamy parmigiano potato cake & a choice of any side and sauce.	

SIGNATURE DISH

PANE DI MARE	35
A Sicilian fish stew, seabass, large prawns (shell on), mussels, squid, garlic, white wine cherry tomato broth with a breaded lid & baked.	

SIDES

BROCCOLI CHILLI & ALMOND	4 ✓ 🍴
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RUSTIC CHUNKY CHIPS	4 ⑤
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ITALIAN ROASTED POTATOES	4 ⑤
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CREAMY PIPED MASH	4 ✓
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PARMESAN ROSEMARY FRIES	5 ✓
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COURGETTE FRIES	6 ⑤
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INSALATA	5 ⑤
Mixed salad leafs drizzled evo.	

ARUGULA	5
Rocket leafs evo & parmesan.	

SAUCES	4 ✓
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Peppercorn, Sicilian pesto, crema, red wine, dolcelatte, balsamic reduction.	
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BAMBINO

PIZZAS	7
Margherita or Pepperoni.	

PASTAS	7
Rigatoni Sugo, Pesto or Pomodoro.	