

NIBBLES

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

STARTERS

Gluten free bread is available upon request.		
GARLIC FLAT BREADS	8.95	✓
Garlic Tomato Tomato & pesto Rosemary Cheese Chilli		
RIPS & DIPS (2-4 people)	20.95	✓
Rosemary garlic bread & various dips.		

CHARCUTERIE BOARD	(for 2 person)	18.95
	(for 3-4 people)	35.95
Altamura bread, Italian cured meats, various cheese, breadsticks, mediterranean vegetables & dips.		

FRITTO	8.95	🔥
Created in Naples. A fried dough, topped with fior di latte, pomodoro sauce & nduja crumble.		
PANELLE	8.95	🕒
Chick pea fritters, Sicillian caponata, pine nuts & evo.		
ARANCINO	9.95	
Ask our staff for flavour of the day.		
CREMOSI	9.95	✓
Creamy garlic mushrooms topped with blue cheese crumble. Served with Altamura bread.		
PASTELLA PALERMITANA	9.95	✓
Sicilys answer to tempura, Crispy courgette, whipped ricotta with a spicy honey dressing.		
POLPETTA	10.95	
Lamb meatballs, ragu, whipped pea & mint ricotta, pangrattato & parmigiano.		
BRUSCHETTA	10.95	✓
Stracciatella & marinated tomatoes.		
	10.95	✓
Whipped gorgonzola, figs, walnuts & honey.		
BURRATA	10.95	✓
A gooey mozzarella ball, seasonal jam, roasted nuts & evo. Served with Altamura bread.		
CALAMARI	12.95	
Lightly coated house calamari, served with burnt lemon & aioli.		
COZZE (sharing bowl)	15.95	
Shetland mussels, white wine, garlic, pangrattato, gremolatta, lemon & Altamura bread.		
SAMBUCA GAMBERONI (shell on)	15.95	
3 large prawns cooked in a tomato sambuca, served with Altamura bread.		
TAGLIATTA	15.95	
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	15.95	
Oven roasted cherry tomatoes, Stracciatella, evo, parmigiano & pangrattato.		
CARBONARA - BUCATINI	17.95	
Crispy guanciale (pork cheek) egg yolks, black pepper, parmigiano & pangrattato.		
ALLA MATRICIANA - BUCATINI	17.95	🔥
Crispy guanciale (pork cheek) datterini tomatoes, garlic chilli, parmigiano & pangrattato.		
PUTTANESCA DI SPIGOLA - BUCATINI	19.95	
Sea bass chopped & tossed, parsley, garlic, lemon butter, cherry toms, roasted almonds & pangrattato.		
SUGO - MAFALDINE	17.95	🔥
Slow cooked beef shin ragu, nduja, evo, parmigiano & pangrattato.		
DOLCELATTE - MAFALDINE	17.95	
Creamy dolcelatte sauce, wild mushroom, pistachios drizzled with truffle, parmigiano & pangrattato.		
PISTACHISSIMA - MAFALDINE	17.95	
Sautéed wild mushrooms, crispy guanciale (pork cheek) stracciatella, pistachio, cracked black pepper, a touch of cream, parmigiano & pangrattato.		
NORMA - RIGATONI	17.95	✓
The most popular dish of Southern Italy, with aubergine, tomato, basil and garlic topped with ricotta salata & pangrattato.		
CATANESE - RIGATONI	17.95	
Sautéed Sicilian sausage, sundried tomatos, olives, smoked peppers, artichoke, chilli, house chicken stock, parmigiano & pangarattato.		
NORCINA - RIGATONI	17.95	
Pork sausage ragu, porcini mushrooms, house stock, parmigiano & pangrattato.		
SPEZZATINO - CAVATELLI	17.95	🔥
Pulled chicken, tenderstem broccolis, house chicken stock, peas & anchovies, a hint of chilli, parmigiano & pangrattato.		
SCOGLIO - CAVATELLI	24.95	🔥
Large prawns (shell on), squid, mussels, Calabrian chilli, ginger, garlic & pangrattato.		
LASAGNE	17.95	
Lasagne sheets, layered with house sugo sauce, mortadella, béchamel & fior di latte, parmigiano & pangrattato. Served with Altamura bread.		
RAVIOLI ASTICE	24.95	
House lobster ravioli, sundried tomatoes, jumbo prawns (shell on) & mussels in a bisque sauce.		
RISOTTO		
PORCINI	18.95	
Rissoto rice, sautéed wild mushrooms, garlic, white wine, topped with truffle oil & parmigiano.		
FRUTTI DI MARE	22.95	
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	15.95	✓
Fior di latte, san marzano, basil oregano & evo (vegan cheese available).		
PEPPERONI	17.95	
Fior di latte, san marzano, basil, pepperoni & evo.		
PROSCIUTTO COTTO	17.95	
Fior di latte, san marzano, prosciutto, portobello mushroom, rocket & evo.		
PARMIGIANA	17.95	✓
Fior di latte, san marzano, grilled aubergine, Sicilian riccota, basil & evo.		
BOSCO	17.95	✓
Fior di latte, portobello mushroom, smoked scamorza, garlic & thyme (vegan cheese available).		
CALABRESE	17.95	🔥
Fior di latte, san marzano, basil, pepperoni & nduja.		
KIEV	17.95	
Fior di latte, san mazarno, chicken, mushrooms & garlic.		
BIANCO	17.95	
Fior di latte, garlic base, mortadella, burrata & pistachio.		
CAPRINO	17.95	
Garlic rosemary base, stracciatella, parma ham, fig, goats cheese & chilli honey drizzle.		
SAN DANIELE	17.95	
Fior di latte, san marzano, parma ham, wild rocket, cherry tomatoes, parmesan shavings & evo.		
SALSICCIA	17.95	
Fior di latte, san marzano, crumbled Sicilian fennel sausage, gorgozola & friarielli.		
COSA NOSTRA	17.95	🔥
Fior di latte, san marzano, pepperoni, prosciutto, mushroom, egg, nduja & fresh basil.		
MISTO CARNE	17.95	
Fior di latte, san marzano & mixed Italian cured meats.		
QUATRO FORMAGI	17.95	
Fior di latte, san marzano, smoked scamorza, gorganzola & parmigiano.		
ETNA CALZONE (folded dough)	18.95	🔥
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.	3	
INSALATA DI MARE	17.5	
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.		
BAMBINO		
PIZZAS	7.95	
Margherita or Pepperoni.		
PASTAS	7.95	
Rigatoni Sugo, Pesto or Pomodoro.		

MAINS

SPIEDINI	18.95	
Boneless chicken thigh skewer, marinated in lemon saffron, served with Mediterranean salad, Sicilian orzo & salsa verdi.		
POLLO ALLA BOSCAIOLA	25.95	
Chicken breast on a creamy parmigiano potato cake, with wild mushrooms, pangrattato, cream white wine sauce & a side of your choice.		
COTOLETTO	25.95	
Crispy breaded chicken, san marzano, parmigiano parma ham, crispy polenta topped with a burrata & a side of your choice.		
CACCIATORE	25.95	
Oven braised chicken, peppers, mushroom, rosemary, San marzano, red wine sauce on a bed of olive oil mash & a side of your choice.		
PORCHETTA	25.95	
Crispy rolled belly pork, crunchy apple and fennel salad, crispy polenta & whipped Riccota, with a nduja & honey sauce & a side of your choice.		
MERLUZZO	25.95	
Cod loin with cavolo nero, on a bed of creamy white beans with leeks & crispy guanciale.		
MANZO MOSTARDA	28.95	
Sliced fillet of beef in a creamy mustard sauce, sautéed potatoes & basmati rice.		

BISTECCA	
FLAT IRON	27
10oz 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
8oz 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	4.5	✓🔥
RUSTIC CHUNKY CHIPS	4	🕒
ITALIAN ROASTED POTATOES	4	🕒
CREAMY PIPED MASH	4	✓
PARMESAN ROSEMARY FRIES	5	✓
COURGETTE FRIES	6	🕒
INSALATA	5	🕒
Mixed salad leafs drizzled evo.		
ARUGULA	5	
Rocket leafs evo & parmesan.		
SAUCES	4	✓
Peppercorn, Sicilian pesto, crema, red wine, dolcelatte, balsamic reduction.		