



SIDES

Triple Cooked Potatoes (V)	4	Skin on Fries (V)	3.9
Focaccia of the Day (V)	2.5	+ Parmigiano	+0.6
Friarelli (V)	4.5	+ Truffle	+0.6
Broccoli leaves sautéed in garlic & chilli			

APPETISERS

Marinated Olives (V)(GF)	4.65
Caprese Salad (V)(GF)	7.5
Fresh tomatoes, (DOP) buffalo mozzarella, basil & oregano	
Whipped Ricotta & Confit Garlic Dip (V)	7.5
Served with freshly baked flatbread	
Focaccia (V)	5.5
With balsamic & extra virgin olive oil dip	
Trapanese Pesto & Focaccia (V)(N)	5.95
Tomato Bruschetta with Sicilian Oregano (V)	5.95
Fresh tomatoes, sundried tomatoes and basil	
Guanciale Bruschetta	6.95
Served with red cabbage, caper slaw & hot honey	
Sicilian Anchovies (GF)	4
Prepared in fresh garlic and EVOO	
Burrata (V)(N)	8.2
With trapanese pesto & EVOO	
Garlic Bread with Fior Di Latte (V)	8.4
Garlic Bread with DOP San Marzano Tomatoes (V)	7.5
Antipasto (for 2 Persons)	18
3 Italian cured meats, 2 Italian cheeses, honey, olives and Focaccia	

PLATES

made for sharing

Arancini of the day	8
Deep fried rice ball with a filled centre	
Lasagna	10.5
Layers of pasta smothered in our in house ragu & mozzarella, served the Sicilian way (No bechamel sauce!)	
Fire Roasted Courgettes (V)(N)(GF)	7
With whipped ricotta & pistachio salsa	
Aubergine Parmigiana (V)(GF)	10.5
Layers of aubergine & mozzarella smothered in our in house sugo	
Beer Battered Tenderstem Broccoli	8.5
Spicy Ragu & parmigiano (V) option available	
Fennel & Chilli baked Sardines (GF)	7.5
With gremolata	
Braised Beef Cheek	13
With Pecorino polenta and a red wine jus	
Rosemary Lamb (GF)	13
With caramelised celeriac purée & blueberry compote	

...PIZZAS...

Marinara - (DOP) San Marzano tomatoes, EVOO, fresh basil (V)	8.4
(Chefs recommendation- adding pecorino romano)	+1
Margherita - (DOP) San Marzano tomatoes, fior di latte, parmigiano, fresh basil, EVOO (V)	10.8
Funghi - (DOP) San Marzano tomatoes, fior di latte, in season mushrooms, drizzled with garlic oil (V) (Chefs recommendation- adding anchovies)	11.95
	+1.5
Calabrese - (DOP) San Marzano tomatoes, fior di latte, spicy n'duja, kalamata olives	12.5
Triple Pepperoni - (DOP) San Marzano tomatoes, fior di latte, three types of pepperoni	13
Giuseppe Special - (DOP) San Marzano tomatoes, fior di latte, guanciale, salami milano, red onion, spicy n'duja, finished with our hot honey	14.95
Prosciutto Arugula - (DOP) San Marzano tomatoes, fior di latte, topped with dry aged prosciutto, parmigiano, rocket, EVOO	13.2
N'duja e Burrata - (DOP) San Marzano tomatoes, burrata, spicy n'duja, fresh basil, EVOO	13.2
Piccante - (DOP) San Marzano tomatoes, fior di latte, spicy n'duja, spianata salami, fresh chillis	13.8
Carne - (DOP) San Marzano tomatoes, fior di latte, salami milano, salami napoli, sicilian sausage	14.3
Carciofi Crema - (DOP) San Marzano tomatoes, fior di latte topped with garlic oil, rocket, sweet and sour peppers, artichoke cream (V)	13
Tartufo e Funghi - truffle cream, fior di latte, in season mushrooms, truffle oil	13.95
(Chef's recommendation- adding guanciale)	+1.5
Carbonara - fior di latte, pecorino, black pepper, guanciale topped with egg yolk	14
Napoli - (DOP) San Marzano tomatoes, fior di latte, capers, kalamata olives, anchovies	13.20

Pizza Toppings

CHEESE	
Buffalo Mozzarella, Parmigiano Reggiano, Pecorino Romano, Provolone Piccante	+1.5
Burrata	+2.75
VEGGIES	
Kalamata Olives, Roasted Peppers, Sundried Tomatoes, Red Onion, Artichoke Hearts, Seasonal Mushrooms, Fresh Chillis, Friarelli	+1
MEATS	
Spicy N'duja, Salami Napoli, Salami Milano, Guanciale, Prosciutto, Pepperoni, Sicilian Sausage	+1.5

CRUST DIPPERS

Guanciale Alioli
Hot Honey
Garlic Alioli
Nduja Alioli
Trapanese pesto

£2 each or 3 for 5



Tele: 07563207612
Insta: @giuseppesicilianbistro
@giuseppespizzatruck
Giuseppesicilianbistro.com

(V) - Vegetarian (N) - Contains Nuts
(GF) - Gluten-Free (EVOO) - Extra Virgin Olive Oil