

STARTERS

NEW Sharing Board 15 pp

A selection of sliced cured meats, Italian cheeses, caponata and tomato bruschetta.
Available for one person or to share — simply order for the number of people
at £15 per person.
(GF option available)

Focaccia rosmarino 8.5/10.5

Oven baked pizza bread served with:
rosemary, olive oil, salt & pepper (VE ,VG)
Add mozzarella +2 Add chili & tomato+1
Add Garlic+1 GF option available +1

Pane Della Casa 7.5

Selection of Siculo's bread & focaccia
served with olive oil & balsamic vinegar
Add olives 3.5
(GF option available+1.5)(VG,VE)

NEW Gamberi 14

Grilled King prawns marinated in garlic, spring
onion spicy bisque sauce & crispy veg (GF)
We recommend pairing with bread selection

NEW Caprese Siculo 12

Bufalo mozzarella with: sundried
tomato, rocket & basil pesto (VG,GF)
Add Parma Ham & Balsimic Vinegar +3.5
Add Anchovies +3

Arancina Funghi 10

Deep fried rice ball filled with
Mushrooms,mozzarella & béchamel
served with homemade Siculo sauce (VG)

Bruschetta 8.5

Siculo's bread with tomato cubes, garlic,
herbs & olive oil (VE, VG) GF option available +1
Add whole Bufalo mozzarella +3.5
Add Parma Ham & Balsimic Vinegar +3.5
Add Anchovies +3

Arancina Carne 10

Deep fried rice ball filled with
bolognese sauce & garden peas
served with homemade Siculo sauce

Arancina Ham 10

Deep fried rice ball filled with
Ham, mozzarella & béchamel
served with homemade Siculo sauce

Pollo Piccante 13.5

Crispy chicken strips with crispy chili oil
& spicy Mayo.

Calamari 12.5

Deep fried crispy squid rings served
with Sicilian citrus mayo

NEW Caponata Palermitana 9.5

Traditional Sicilian aubergine caponata with
celery, olives, capers, onion & tomatoes sweet
& sour sauce. Served with Siculo's bread

Viri chi Manci 10

Panella, potatoes croquette,crispy spicy salami
& spicy mayo (GF)(Vegan option available)

PLEASE NOTE: We operate a policy of minimum ONE main per person (Pasta,Pizza & Mains)

VG: VEGETARIAN VE: VEGAN GF: GLUTEN FREE

PLEASE INFORM US OF ANY ALLERGIES OR ANY DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER

VAT IS INCLUDED AT THE CURRENT RATE. NO SERVICE CHARGE. GRATUITIES ARE AT YOUR OWN DISCRETION

PASTA

Our pasta is fresh. Traditional Italian pasta shapes may differ from what you are used to — our Spaghettoni, Busiata and Paccheri are naturally thicker and have a different texture from standard dried pasta.

Nonna Ciccia

14.5

Spaghetti with garlic, olive oil, chilli, parsley & “muddica atturrata” (toasted bread crumbs) (VE,VG)
Add king prawns +6 Add vegetables +3.5
Add sausage +4 Add Pancetta +3.5
Add Arrabbiata sauce +2

Vastasa

17

Spaghetti with Pork & Beef bolognese sauce, fennel sausage, mushrooms & double cream

Madonie

16

Busiate Pasta with Porcini & champignon mushrooms, garlic, herbs, in creamy sauce
Add king prawns +6 Add vegetables +3.5
Add sausage +4 Add Pancetta +3.5
Add Truffle oil & Paté +3
(VG)(VEGAN option available)
Available as Risotto

Cannelloni

16.5

Cannelloni pasta filled with spinach, ricotta & mozzarella served with tomato sauce (VG)

NEW

Pasta of the day

Ask your server for the pasta of the day
PLEASE ASK FOR TODAY'S PRICE

Bronte

17.5

Spaghetti with Carbonara sauce crispy pancetta, pistacchio pesto & crushed pistacchio
Add king prawns +6 Add vegetables +3.5
Add sausage +4 Add Truffle oil & Paté +3

Sicula

21

Busiate pasta served with: sea food mix & cherry tomatoes & Siculo's fish fumet

Available as Risotto

Pistacchiosa

21

Paccheri pasta with: prawns, pistacchio basil pesto, double cream, stracciatella cheese, crushed pistacchio & cherry tomatoes

Lasagna

16.5

Layered pasta with Pork & Beef bolognese sauce, mozzarella & béchamel sauce

Norma

16

Paccheri pasta with tomato sauce, deep fried aubergine & hard salted ricotta
(VG, VEGAN option available)

Add king prawns +6 Add vegetables +3.5
Add sausage +4 Add Pancetta +3.5

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All pasta available **Gluten Free** excluding lasagna & cannelloni, ask your server for pasta shapes GF +1

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MAINS

Branzino 24

Pan seared sea-bass served with chef accompaniment(GF)

Polpette 18.5

Meatballs served with tomato sauce & Siculo's bread

We recommend pairing with bread selection

Add spaghetti +4.5

Pollo Etna 25

Breaded chicken escallop topped with: mozzarella,tomato, spicy salami & fresh chili served with chips

Gamberoni 25

King prawns flambé' in Grand Marnier liqueur, tomato sauce, cream, Siculo's fumet (GF)

Add spaghetti +4.5

Add Arborio Rice +3

We recommend pairing with bread selection

Pollo del Capo 23.5

Breaded chicken escallop topped with mozzarella & tomato sauce served with chips

Pollo ai funghi 24

Breaded chicken escallop topped with: mozzarella & mushroom served with chips

NEW

Scaloppina Funghi e Tartufo 25.5

Lightly floured chicken breast, finished with a creamy Truffle & mushrooms sauce served with chips

We recommend pairing with bread selection

*All chicken escallop are served with chips.

Upgrade your chips ADD £2 extra:

4 cheese/chilli/pistacchio/cheese bacon/truffle

All chicken dishes are available gluten free upon request.



Butcher of the day

Ask your server for the meat of the day
PLEASE ASK FOR TODAY'S PRICE



Fish of the day

Ask your server for the fish of the day
PLEASE ASK FOR TODAY'S PRICE

SIDES

Plain chips	5.5
Spicy chips	6.5
Four cheese chips	6.5
Pistacchio chips	6.5
Cheese & Bacon chips	6.5
Truffle & Parmesan chips	7
Sautéed Mushrooms	5.5
Bruschetta Tomato	8.5

Sautéed Potatoes	5.5
Mixed Salad	5.5
Tomato & Onion salad	5.5
Mediterranean Vegetables	6
Rocket,cherry tomato & Parmesan	6
Aubergine Caponata	8
Crispy chicken strips	8.5
Bread selection	7.5

Please note all our mains come as a complete dish with the appropriate accompaniments. However, we do encourage you to indulge in a side dish.

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PIZZA

Calzone - any of the pizzas folded + 1.5;
All pizzas available GF +2 / Vegan mozzarella available +2

Zozzona 18

Tomato base, Mozzarella, Sauteed Potatoes, Fennel Sausage, Spicy Salami, Salame Napoli, Ham, Crispy Bacon, Red Onion Finished with spicy Mayo

Pistacchio 17.5

White base pizza with, mozzarella stracciatella cheese, mortadella (pork), basil pesto & crushed pistacchio & whole buffalo mozzarella on top

San Daniele 17

Tomato base & mozzarella. Out of the oven finished with Parma ham, parmesan shaving, cherry tomatoes, rocket

Contadina 15.5

Tomato base, mozzarella cheese, grilled aubergine, courgette, mushrooms, sundries tomatoes, peppers & basil pesto (VG)

5 Formaggi 15.5

Mozzarella, stracciatella cheese, blue cheese, salted ricotta & parmesan (VG)

Capricciosa 16

Tomato base, mozzarella, ham, olives, artichokes, Frankfurter sausage & mushrooms

Margherita 14

Tomato base, mozzarella (VG)

NEW

Pollo 17.5

White base pizza Topped with breaded chicken strips, chips, spicy salami & Spicy mayo

TUESDAY PIZZA OFFER

Choose any 2 pizzas from our menu.
Additional toppings or changes are charged extra.

Add king prawns +6 Add Courgettes +2.5
Add sausage +3.5 Add Truffle paté +3 Add Peppers +2
Add Olives +2 Add Mushrooms +2 Add Ham +3 Add Spicy salami +3
Add Salame Napoli +3 Add Crispy bacon +3 Add Anchovies +3.5

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