

STARTERS

CESTINO DI PANE DELLA CASA (BASKET OF HOME-MADE BREAD)	3.50
OLIVE SICILIANE (SICILIAN OLIVES)	3.90
PANE ALL'AGLIO (GARLIC BREAD)	4.50
TAGLIERE DI SALUMI E FORMAGGI (CURED MEATS AND CHEESE BOARD)	12.50
PARMIGIANA DI MELANZANA (BAKED AUBERGINE, TOMATO SAUCE, MOZZARELLA, PARMESAN AND BASIL)	9.50
SALMONE MARINATO (MARINATED SALMON WITH EVO OIL*, SALT, PEPPER, LEMON, MINT, CHIVES, ORANGE AND GREEN APPLE)	11.50
BRUSCHETTA ALICI, POMODORO PACHINO E BURRATA (BRUSCHETTA WITH BURRATA CHEESE, ANCHOVIES, CHERRY TOMATOES, BASIL AND EVO OIL*)	9.00
INSALATA DI MARE (SEAFOOD SALAD WITH CALAMARI, PRAWNS, OCTOPUS, MUSSELS, EVO OIL*, SALT, PEPPER, LEMON AND OREGANO)	12.90
ARANCINO DI SALMONE (STUFFED RICE BALL WITH SMOKED SALMON, BÉCHAMEL SAUCE AND AIOLI SAUCE)	7.50
ARANCINO DI PESCE SPADA (STUFFED RICE BALL WITH SWORDFISH, TOMATO SAUCE, CELERY, GREEN OLIVES AND CARROTS)	7.50
CAPRESE DI BUFALA (BUFFALO MOZZARELLA, TOMATO, EVO OIL*, ROCKET, SALT AND PEPPER)	10.90
SCAMORZA AFFUMICATA CON PROSCIUTTO DI PARMA 24 MESI (SMOKED SCAMORZA CHEESE, 24-MONTH PARMA HAM, EVO OIL*)	11.90

PASTA & RISOTTI

LASAGNA (HOME-MADE LASAGNE SHEETS, BEEF RAGÙ, TOMATO SAUCE, BÉCHAMEL SAUCE, PARMESAN AND MOZZARELLA)	11.90
TAGLIATELLE BOLOGNESE (HOME-MADE TAGLIATELLE, BEEF RAGÙ, TOMATO SAUCE AND PARMESAN)	12.90
SPAGHETTI CARBONARA (HOME-MADE SPAGHETTI, PORK CHEEK, EGG, ROMAN PECORINO CHEESE, PARMESAN AND BLACK PEPPER)	12.50
TAGLIOLINI AL PESTO (HOME-MADE FRESH TAGLIOLINI WITH HOME MADE PESTO - BASIL, GARLIC, PARMESAN, PINE NUTS AND EVO OIL*)	11.50
PACCHERI NORMA (HOME-MADE TUBE-SHAPED PASTA WITH FRIED AUBERGINE, TOMATO SAUCE, BASIL AND BAKED RICOTTA CHEESE)	12.90
GNOCCHI GORGONZOLA, NOCI E RADICCHIO (HOME-MADE POTATO GNOCCHI WITH GOROGONZOLA CHEESE, WALNUTS AND RED CHICORY)	12.50
GNOCCHI SORRENTINA (HOME-MADE POTATO GNOCCHI WITH GRANA PADANO CHEESE, MOZZARELLA, TOMATO SAUCE AND BASIL)	12.50
RISOTTO AL NERO DI SEPPIA (CUTTLEFISH INK RISOTTO WITH PARMESAN, BRANDY, CUTTLEFISH PIECES, PARSLEY AND CHILI PEPPER)	16.90
LINGUINE ALLO SCOGLIO (SEAFOOD HOME-MADE LINGUINE)	16.90
TORTELLI AI FUNGHI, MOUSSE DI PARMIGIANO E OLIO AL TARTUFO (HOME-MADE TORTELLI STUFFED WITH MIXED FOREST MUSHROOMS, PARMESAN MOUSSE AND TRUFFLE OIL)	16.90
RISOTTO AI FUNGHI MISTI CON OLIO AL TARTUFO (RISOTTO WITH MIXED FOREST MUSHROOM AND TRUFFLE OIL)	14.90
TORTELLI RIPIENO CON RICOTTA E SPINACI (HOME-MADE TORTELLI STUFFED WITH SPINACH AND RICOTTA CHEESE AND SERVED WITH BUTTER SAUCE)	15.90
PACCHERI RAGÙ DI SPADA (HOME-MADE TUBE-SHAPED PASTA WITH SWORDFISH, PEANUTS, CHERRY TOMATOES AND FENNEL)	15.90
MINISTRONE DI VERDURE (MIXED VEGETABLE SOUP)	9.90

MAINS - GRILLED MEATS

FILETTO AL PEPE VERDE CON PATATE AL FORNO (BEEF FILLET SERVED WITH ROAST POTATOES)	23.00
GRIGLIATA MISTA DI CARNE MIN. 2 PEOPLE (MIXED GRILL)	38.00
ARROSTO DI AGNELLO CON PURÈ DI PATATE E CAROTE (LAMB SHOULDER ROLL WITH BREADCRUMBS, HERBS, ENGLISH MUSTARD SERVED WITH MASH POTATOES, BABY CARROTS AND DEMI-GLACE)	19.90
INVOLTINI DI POLLO CON PATATE AL FORNO (STUFFED CHICKEN SKEWERS WITH BREAD CRUMBS, EVO OIL*, GRANA PADANO CHEESE AND BAKED POTATOES)	12.90
INVOLTINI DI MAIALE CON PANCETTA E CAPONATA (STUFFED PORK SKEWERS WITH BREADCRUMBS, EVO OIL*, GRANA PADANO CHEESE, BACON AND VEGETABLE CAPONATA)	12.90
INVOLTINI DI MANZO CON VERDURE GRIGLIATE (STUFFED BEEF SKEWERS WITH BREAD CRUMBS, EVO OIL* AND GRANA PADANO CHEESE, SERVED WITH GRILLED VEGETABLES)	13.90

MAINS - GRILLED FISH

CALAMARI RIPIENI CON SPINACI (STUFFED SQUID WITH EVO OIL*, BREADCRUMBS, PARMESAN, GARLIC, PARSLEY, TOMATO AND SPINACH)	15.90
FILETTO DI SALMONE CON RAVANELLI, AGRUMI E PURÈ DI CAVOLFIORÈ (SALMON FILLET WITH RADISHES, CITRUS FRUITS AND CAULIFLOWER PUREE)	16.50
INVOLTINI DI SPADA CON INSALATA (STUFFED SWORDFISH SKEWERS WITH BREADCRUMBS, PARMESAN, GARLIC, PARSLEY, EVO OIL* AND TOMATO, SERVED WITH SALAD)	16.90
INVOLTINI DI SALMONE CON SALSA TARTARA E FAGIOLINI (STUFFED SALMON ROLLS WITH BREADCRUMBS, PARMESAN, PARSLEY, GARLIC, EVO OIL*, SERVED WITH TARTARE SAUCE AND GREEN BEANS)	16.90
TAGLIATA DI TONNO IN CROSTA DI PISTACCHI CON GUACAMOLE (SLICED TUNA IN A PISTACHIO CRUST, SERVED WITH GUACAMOLE)	19.90
SPIEDINI DI GAMBERONI ALLO ZENZERO CON INSALATA (GINGER KING PRAWN SKEWERS SERVED WITH SALAD)	19.90

SIDE DISHES

PATATE FRITTE (FRIES)	3.50
PATATE AL FORNO (ROAST POTATOES)	4.50
INSALATA MISTA (MIXED SALAD)	6.50
INSALATA VERDE (GREEN SALAD)	6.00
VERDURE GRIGLIATE MISTE (MIXED GRILLED VEGETABLES)	8.00
SPINACI (SAUTED SPINACH)	6.00
FAGIOLINI (STEAMED GREEN BEANS)	6.00
CAPONATA (AUBERGINES, COURGETTES, RED ONION, GREEN AND RED PEPPER, OLIVES, PINE NUTS, RAISINS, CAPPERS AND MINT)	6.00

PIZZA MENU

MARINARA (TOMATO SAUCE, GARLIC, OREGANO, BASIL)	7.00
MARGHERITA (TOMATO SAUCE, MOZZARELLA, BASIL)	8.00
CAPRICCIOSA (TOMATO SAUCE, MOZZARELLA, HAM, MUSHROOM, OLIVES)	12.00
BUFALA (TOMATO SAUCE, BUFFALO MOZZARELLA, BASIL)	11.00
CONTADINA (MOZZARELLA, SAUSAGE, FRIARELLI BROCCOLI, SMOKED PROVOLA CHEESE)	13.00
VEGANA (TOMATO SAUCE, MIXED VEGETABLES)	10.00
NAPOLI (TOMATO SAUCE, MOZZARELLA, CAPERS, ANCHOVIES, OLIVES, BASIL)	11.50
DIAVOLA (TOMATO SAUCE, SPICY SALAMI, MOZZARELLA, 'NDUJA, CHILI PEPPERS)	12.00
QUATTRO FORMAGGI (MOZZARELLA, BLUE CHEESE, SMOKED PROVOLA CHEESE, GRANA PADANO CHEESE)	14.00
CAPRESE SPECIAL (BURRATA CHEESE, CHERRY TOMATOES, OREGANO, BASIL)	13.00
PARMIGIANA (TOMATO SAUCE, MOZZARELLA, FRIED AUBERGINES, HAM, GRANA PADANO CHEESE)	12.00
PARMA (TOMATO SAUCE, BUFFALO MOZZARELLA, ROCKET, PARMA HAM, PARMESAN AND BASIL)	14.00
SFIZIOSA (MOZZARELLA, MORTADELLA, CHOPPED PISTACHIO, BASIL)	14.00
SICILIA MIA (MOZZARELLA, SICILIAN SAUSAGE, PORCINI MUSHROOMS, SMOKED PROVOLA CHEESE, TRUFFLE OIL)	14.50
CALZONE (TOMATO SAUCE, MOZZARELLA, BAKED HAM AND BASIL)	12.00
PIZZA ROLL (SICILIAN SAUSAGE, FRIARELLI BROCCOLI, MUSHROOM, MOZZARELLA)	11.00

SPECIAL PIZZAS

SILVY (RED PUMPKIN CREAM, SICILIAN SAUSAGE, SMOKED PROVOLA CHEESE, BASIL)	15.00
VICTORIA (TOMATO SAUCE, MOZZARELLA, TUNA, ONIONS, OLIVES, OREGANO)	14.00
NUTELLA PIZZA (PIZZA BASE, NUTELLA, TOASTED HAZELNUTS AND POWDERED SUGAR)	11.00

EXTRA TOPPINGS

TOMATO 1.50	VEGETABLES 1.50	HAM OR CHEESE 2.00
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DESSERTS

CASSATA SICILIANA (TRADITIONAL SICILIAN RICOTTA CHEESE CAKE)	8.50
CANNOLO SICILIANO (SICILIAN FRIED PASTRY FILLED WITH RICOTTA CHEESE)	6.00
TRONCHETTO ALLA FRUTTA (SPONGE CAKE WITH CHANTILLY CREAM, PEACHES, PINEAPPLE, KIWI, STRAWBERRY)	8.50
TRONCHETTO FRAGOLINE (SPONGE CAKE WITH CHANTILLY CREAM AND WILD STRAWBERRIES)	8.50
CROSTATA DI FRAGOLINE (SHORTCRUST PASTRY WITH CHANTILLY CREAM AND WILD STRAWBERRIES)	8.50
SETTEVELI AL CIOCCOLATO (LAYERED SPONGE CAKE WITH CHOCOLATE, ARABESQUES, HAZELNUT CREAM AND DARK CHOCOLATE GLAZING)	8.50
ST. MORITZ (CHOCOLATE SPONGE CAKE)	8.50
TIRAMISÙ (SAVOIARDI BISCUITS, COFFEE, POWDERED CHOCOLATE AND MASCARPONE CHEESE)	7.00

SERVICE CHARGE % 12.50

Sicilia mia

Black Stone Red Fire
SICILIAN RESTAURANT GRILL AND PIZZERIA

MENU

