

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
INVOLTINI DI POLLO, MANZO O MAIALE (CHICKEN ROLLS STUFFED WITH BREAD CRUMB, EVO OIL* AND GRANA CHEESE SERVED WITH CHERRY TOMATOES AND ROCKET OR INSTEAD BEEF ROLLS OR INSTEAD PORK ROLLS)	6.90
ARANCINO DI SALMONE (STUFFED RICE BALL WITH SMOKED SALMON, BÉCHAMEL SAUCE AND AIOLI SAUCE)	7.50
BRUSCHETTA ALICI, POMODORO PACHINO E BURRATA (BRUSCHETTA WITH BURRATA CHEESE, ANCHOVIES, CHERRY TOMATOES, BASIL AND EVO OIL*)	9.00
V PARMIGIANA DI MELANZANA (BAKED AUBERGINE, TOMATO SAUCE, MOZZARELLA, PARMESAN AND BASIL)	9.50
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
TAGLIERE DI SALUMI E FORMAGGI (CURED MEATS AND CHEESE BOARD)	12.50
INSALATA DI MARE (SEAFOOD SALAD WITH CALAMARI, PRAWNS, OCTOPUS, MUSSELS, EVO OIL*, SALT, PEPPER, LEMON AND OREGANO)	12.90

PASTA & RISOTTI

TAGLIOLINI AL PESTO (HOME-MADE FRESH TAGLIOLINI WITH HOME MADE PESTO - BASIL, GARLIC, PARMESAN, PINE NUTS AND EVO OIL*)	11.50
LASAGNA (HOME-MADE LASAGNE SHEETS, BEEF RAGÙ, TOMATO SAUCE, BÉCHAMEL SAUCE, PARMESAN AND MOZZARELLA)	11.90
V GNOCCHI SORRENTINA (HOME-MADE POTATO GNOCCHI WITH GRANA PADANO CHEESE, MOZZARELLA, TOMATO SAUCE AND BASIL)	12.50
SPAGHETTI CARBONARA (HOME-MADE SPAGHETTI, PORK CHEEK, EGG, ROMAN PECORINO CHEESE, PARMESAN AND BLACK PEPPER)	12.50
TAGLIATELLE BOLOGNESE (HOME-MADE TAGLIATELLE, BEEF RAGÙ, TOMATO SAUCE AND PARMESAN)	12.90
V PACCHERI NORMA (HOME-MADE TUBE-SHAPED PASTA WITH FRIED AUBERGINE, TOMATO SAUCE, BASIL AND BAKED RICOTTA CHEESE)	12.90
V RISOTTO AI FUNGHI MISTI CON OLIO AL TARTUFO (RISOTTO WITH MIXED FOREST MUSHROOM, TRUFFLE OIL, BUTTER AND PARMESAN)	14.90
TORTELLO 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
RISOTTO AL NERO DI SEPIA (CUTTLEFISH INK RISOTTO WITH PARMESAN, BRANDY, CUTTLEFISH PIECES, PARSLEY AND CHILLI PEPPER)	16.90
LINGUINE ALLO SCOGLIO (SEAFOOD HOME-MADE LINGUINE)	16.90
V TORTELLO AI FUNGHI, MOUSSE DI PARMIGIANO E OLIO AL TARTUFO (HOME-MADE TORTELLI STUFFED WITH MIXED FOREST MUSHROOMS, PARMESAN MOUSSE AND TRUFFLE OIL)	16.90

MAIN COURSES - GRILLED MEATS AND CHICKEN

POLLO ALLA GRIGLIA (GRILL FILLET CHICKEN SERVED WITH SALADS OR POTATOES)	9.90
POLLO ALLA MILANESE (CHICKEN FILLET, BREAD CRUMB, EGGS SERVED WITH SALADS OR POTATOES)	11.90
SCALOPPINA DI POLLO AL LIMONE (CHICKEN SCALLOPS, FLOUR, GARLIC, LEMON, WHITE WINE SERVED WITH SALADS OR POTATOES)	12.90
SCALOPPINA DI POLLO ALLA PIZZAIOLA (CHICKEN SCALLOPS, FLOUR, TOMATO SAUCE, MOZZARELLA, BLACK OLIVES, PARSLEY SERVED WITH SALADS OR POTATOES)	13.90
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
FILETTO ALLA GRIGLIA (FILLET BEEF GRILLED SERVED WITH ROASTED POTATOES)	22.00
FILETTO AL PEPE VERDE CON PATATE AL FORNO (BEEF FILLET SERVED WITH ROAST POTATOES)	23.00

MAINS COURSES - GRILLED FISH

FRITTURA MISTA DI PESCE (MIX FRIED SEAFOOD, CALAMARI, PRAWNS, OCTOPUS)	15.90
CALAMARI RIPIENI CON SPINACI (STUFFED SQUID WITH EVO OIL*, BREADCRUMBS, PARMESAN, GARLIC, PARSLEY, TOMATO AND SPINACH)	15.90
FILETTO DI SALMONE CON RAVANELLI E AGRUMI (SALMON FILLET WITH RADISHES AND CITRUS FRUITS, SERVED WITH SALAD)	16.50
PESCESPADA ALLA SICILIANA (SWORDFISH, OLIVES, CHERRY TOMATOES, CAPERS IN TOMATO SAUCE)	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

SALADS

INSALATA DI POLLO (CHICKEN STRIPS, GREEN SALAD, MOZZARELLA, CARROTS, PEPPERS, RED ONION, GRAPE)	9.90
INSALATA DI GAMBERI (PRAWNS, SPINACH LEAVES, BOILED POTATOES, ASPARAGUS, LEMON SAUCE, SOJA SAUCE)	11.90

SIDE DISHES

PATATE FRITTE (FRIES)	3.50
PATATE AL FORNO (ROAST POTATOES)	4.50
INSALATA MISTA (CHERRY TOMATOES, CUCUMBER, ED SALAD, GREEN SALAD, ROCKET)	4.90
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
VERDURE GRIGLIATE MISTE (MIXED GRILLED VEGETABLES)	6.50

PIZZA MENU

V MARINARA (TOMATO SAUCE, GARLIC, OREGANO, BASIL)	7.00
MARGHERITA (TOMATO SAUCE, MOZZARELLA, BASIL)	8.00
V VEGANA (TOMATO SAUCE, MIXED VEGETABLES)	10.00
BUFALA (TOMATO SAUCE, BUFFALO MOZZARELLA, BASIL)	11.00
NAPOLI (TOMATO SAUCE, MOZZARELLA, CAPERS, ANCHOVIES, OLIVES, BASIL)	11.50
CAPRICCIOSA (TOMATO SAUCE, MOZZARELLA, HAM, MUSHROOM, OLIVES)	12.00
CALZONE (TOMATO SAUCE, MOZZARELLA, BAKED HAM AND BASIL)	12.00
DIAVOLA (TOMATO SAUCE, SPICY SALAMI, MOZZARELLA, 'NDUJA, CHILI PEPPERS)	12.00
PARMIGIANA (TOMATO SAUCE, MOZZARELLA, FRIED AUBERGINES, HAM, GRANA PADANO CHEESE)	12.00
HAWAII (TOMATO SAUCE, HAM, PINEAPPLE, MOZZARELLA)	12.00
POLLO (CHICKEN STRIPS, PEPPERS, TOMATO SAUCE, MOZZARELLA)	12.90
CAPRESE SPECIAL (BURRATA CHEESE, CHERRY TOMATOES, OREGANO, BASIL)	13.00
CONTADINA (MOZZARELLA, SAUSAGE, FRIARELLI BROCCOLI, SMOKED PROVOLA CHEESE)	13.00
QUATTRO FORMAGGI (MOZZARELLA, BLUE CHEESE, SMOKED PROVOLA CHEESE, GRANA PADANO CHEESE)	14.00
PARMA (TOMATO SAUCE, BUFFALO MOZZARELLA, ROCKET, PARMA HAM, PARMESAN AND BASIL)	14.00
SFIZIOSA (MOZZARELLA, MORTADELLA, CHOPPED PISTACHIO, BASIL)	14.00
PESCATORA (MIX SEAFOOD, TOMATO SAUCE, CHERRIES TOMATO)	14.00
SICILIA MIA (MOZZARELLA, SICILIAN SAUSAGE, PORCINI MUSHROOMS, SMOKED PROVOLA CHEESE, TRUFFLE OIL)	14.50

SPECIAL PIZZAS

NUTELLA PIZZA (PIZZA BASE, NUTELLA, TOASTED HAZELNUTS AND POWDERED SUGAR)	11.00
VICTORIA (TOMATO SAUCE, MOZZARELLA, TUNA, ONIONS, OLIVES, OREGANO)	14.00

DESSERTS

CANNOLO SICILIANO (SICILIAN FRIED PARTRY FILLED WITH RICOTTA CHEESE)	6.00
TIRAMISÙ (SAVOIARDI BISCUITS, COFFEE, POWDERED CHOCOLATE AND MASCARPONE CHEESE)	7.00
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
CASSATA SICILIANA (TRADITIONAL SICILIAN RICOTTA CHEESE CAKE)	8.50

SERVICE CHARGE % 12.50
*EXTRA VIRGIN OLIVE OIL

V AVAILABLE ALSO IN A VEGAN VERSION
G PASTA AND PIZZA ARE AVAILABLE GLUTEN FREE

Sicilia mia

Black Stone Red Fire
SICILIAN RESTAURANT GRILL AND PIZZERIA

MENU

