le SICILIANEDDE
ANTICHE TRADIZIONI SICILIANE

STREET FOOD

Octopus salad[4,12 a] 14,50
Octopus, potatoes, mint and celery

Prawn catalana[8 a] 14,50
Prawns, red onion, potatoes and cherry tomatoes

Baked anelletti with ragù[3,9,12] 9,00
Mixed beef and pork ragù, cheese and tomato

Baked pasta with sardines[5,9] 9,00
Wild fennel, sardines, sultanas and breadcrumbs

Aubergine parmigiana[3,9] 8,00
Aubergine, tomato and cheese

Courgette bake[3,9] 7,00
Courgette and cheese

Whitebait fritter[3,5,9,14] 3,50

Caponata[9,12] 8,00

Vegetable balls[3,9,14] 3,00
Aubergine or courgette, your choice

Anchovy balls[2,3,5,9,14] 3,50
Anchovies, wild fennel, raisins and toasted almond

Arancino with ragù[3,9,12,14] 5,00

Ham and mozzarella arancino[3,9,14] 5,00

Pistachio arancino[2,3,9,14] 5,50
Pistachio, mozzarella and fresh cheese

Arancino alla Norma[3,9,14] 5,00
Aubergine, tomato and ricotta salata

Arancino of the month*[3,9,14] 5,50
Ask our staff what's available today
**allergens vary with the filling, please ask at the till*

PASTA

Spaghetti with clams[4,9,13] 14,00

Spaghetti with mussels and clams[4,9,13] 15,50

Spaghetti with clams and bottarga[4,5,9,13] 16,00

Spaghetti with sardines[5,9] 13,50
Sardines, wild fennel, raisins and toasted breadcrumbs

Squid ink spaghetti[4,9 a] 14,00

Spaghetti with tuna ragù[2,5,9 a] 14,00
Tuna, wild fennel, tomato and toasted almond

Trapani-style busiata[2,5,8,9 a] 15,50
Pistachio pesto, prawns, bottarga and cherry tomatoes

Pasta alla Norma[3,9] 13,00
Aubergine, tomato and ricotta salata

Mezze maniche, pistachio pesto[2,3,9] 14,00

Catania-style spaghetti[8,9 a] 14,00
Garlic, oil, chilli, prawns and toasted breadcrumbs

Pantelleria-style spaghetti[5,9] 14,00
Anchovies, black and green olives, capers and cherry tomatoes

Gluten-free pasta +1,00

MAIN COURSES

Chicken bites[3,9] 10,00
Chicken with vegetables

Sliced chicken 12,50
Grilled chicken thigh, sliced

Palermo-style chicken cutlet[3,9] 10,00
Breaded chicken breast, Palermo style

Palermo-style veal cutlet[3,9] 13,80
Breaded veal escalope, Palermo style

Stuffed squid[3,4,9 a] 14,50
Squid, raisins and breadcrumbs

Mixed fish skewers[3,4,5,8,9 a] 14,00
Swordfish, squid and prawns

Prawn skewers[3,8,9 a] 14,00
Grilled prawns

Swordfish rolls with citrus[3,5,9 a] 14,00
Swordfish, breadcrumbs and citrus

Swordfish rolls with pistachio[2,5,9 a] 15,00
Swordfish, pistachio and fresh cheese

Grilled swordfish[5 a] 16,00
Grilled swordfish steak

Mixed fried seafood[4,5,8,9 a] 14,50
Squid and prawns

Grilled octopus[4 a] 14,00

Catch of the day**[5] 22,00
Ask our staff about today's availability
***subject to availability*

ALLERGEN LIST

1 Peanuts and derivatives
2 Tree nuts
3 Milk and derivatives
4 Molluscs
5 Fish
6 Sesame
7 Soy
8 Crustaceans
9 Gluten
10 Lupin
11 Mustard
12 Celery
13 Sulphur dioxide and sulphites
14 Eggs and derivatives

The numbers next to each dish show the allergens it contains. For intolerances and allergies, please ask our staff before ordering
(a) the ingredient is a high-quality frozen product selected by Le Sicilianedde

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PASTRIES

Fruit tart[3,9,14]	7,00	Assorted mini pastries[2,3,9,14]	2,00
Cassatina[2,3,9,14]	4,50	Gluten-free cannolo[3,14]	5,00
Chocolate setteveli[2,3,9,14]	6,00	Plain brioche[3,9,14]	3,00
Pistachio setteveli[2,3,9,14]	7,00	Brioche with gelato[3,9,14]	6,00
Cannolo[2,3,9,14]	4,50	Gelato (cup)[2,3,14]	5,50/6,50/8,00
Mini cannoli[2,3,9,14]	3,00	Granita[2]	6,50/8,00

GELATO

- Pistachio crunch
- Pistachio cream
- Almond cream
- Almond crunch
- Old-style custard
- Modica chocolate
- Modica chocolate with orange
- Milk chocolate
- Stracciatella
- Stracciacocco (coconut)
- Stracciamenta (mint)
- Fior di Latte
- Yogurt
- Hazelnut cream
- Chocolate setteveli
- Sicilian orange
- Etna strawberry
- Late-season Ciaculli mandarin
- Etna black mulberry
- Etna white mulberry
- Sicilian cassata
- Zibibbo
- Zabaglione
- Ricotta and figs
- Coffee cream
- Bacio di Dama
- Amarena cherry ripple

GRANITA

- Pistachio
- Almond
- Etna black mulberry
- Etna white mulberry
- Wild strawberries
- Lemon
- Coffee
- Etna mango
- Etna black fig
- Orange

FLAVOUR OF THE MONTH

ALMOND WITH SICILIAN SALT

Artisan gelato and Sicilian granita · Milk and derivatives (3) and tree nuts (2) present in some flavours