

The background of the menu is a festive Christmas scene. It features a balcony with a view of a town at night, with a snow-capped mountain in the distance. The balcony is decorated with garlands of red poinsettias, gold lights, and lemons. In the foreground, there is a table set for a meal with a white tablecloth, a glass of white wine, a plate with a colorful pattern, and lit candles. On either side of the table are ceramic figurines of the Three Kings, adorned with crowns and garlands. The overall atmosphere is warm and celebratory.

Sicily

AUTHENTIC ITALIAN RESTAURANT

CHRISTMAS MENU

—❧— 2026 —❧—

*A Taste of Sicily
This Christmas*

Sicily

AUTHENTIC ITALIAN RESTAURANT

CHRISTMAS MENU 2026

£ 39.95

PER PERSON

ANTIPASTI

Pâté d'Anatra

Smooth duck and orange pâté, served with toasted bread and a delicate orange marmalade, creating a refined balance of rich savoury flavours and citrus sweetness.

Gnocchi Tricolore

Soft potato gnocchi in our homemade tomato sauce, topped with melted mozzarella and finished with fragrant fresh basil.

Zuppa Natalizia

A warming homemade soup of lentils and broccoli, simple, wholesome and full of comforting seasonal flavour.

Polpette Siciliane

Homemade Sicilian meatballs gently simmered in a rich tomato sauce with roasted onion and potatoes, served with toasted bread.

SECONDI

Linguine al Prosecco

Linguine with succulent king prawns in a delicate Prosecco sauce, enhanced with garlic, cherry tomatoes and dried chilli, and finished with fresh rocket.

Cotoletta Palermitana di Tacchino

Golden breaded turkey escalope, served with your choice of spaghetti pomodoro or chips and accompanied with a fresh salad.

Salmone all'Arancia

Salmon fillet served over a delicate green-pea sauce, accompanied by golden sautéed potatoes and green beans, and finished with a fragrant orange sauce.

Pizza Cannolo Siciliano

Our signature pizza, uniquely shaped like a traditional Sicilian cannolo, with tomato sauce and mozzarella, finished with fresh rocket, delicate Parma ham and creamy buffalo mozzarella.

DOLCI

Tiramisù – Strawberry Cheesecake – Chocolate Cake

£ 49.95

PER PERSON

ANTIPASTI

Sfincionello

Traditional Sicilian pizza bread topped with our homemade tomato sauce, roasted onion, oregano and artichokes, finished with a savoury combination of breadcrumbs and Parmesan.

Arancinette Siciliane

Traditional homemade Sicilian meat rice balls, prepared in the classic style for a delicious taste of Sicily.

Gamberi Etna

Succulent king prawns in our homemade spicy tomato sauce, finished with fresh rocket and served with toasted bread.

Quadroni agli Asparagi

Ravioli filled with asparagus, ricotta, spinach and Grana Padano, served in a delicate pea, leek and thyme sauce and finished with shaved Parmesan.

SECONDI

Spiedini di Salsiccia Siciliana

Skewers of Sicilian sausage wrapped in pancetta, combined with peppers, red onion and mushrooms, served with golden sautéed potatoes and a fresh mixed salad.

Pesce Spada & Gamberoni

Grilled swordfish and succulent king prawns, served with a fresh salad and golden sautéed potatoes.

Bistecca al Pepe Rosa

Grilled sirloin steak complemented by a velvety pink-peppercorn sauce, served with chips and oven-baked mushrooms filled with a savoury blend of breadcrumbs, garlic and Parmesan.

Costoletta di Maiale al Rosmarino

300g bone-in pork steak cooked in garlic butter with rosemary and fresh chilli, served with creamy mashed potatoes and garlic spinach.

DOLCI

Tiramisù – Strawberry Cheesecake – Chocolate Cake