

TASTING SICILY ENZO'S KITCHEN

Sample Menu

Starters

Pane, olio e olive (ve) £4
Bread served with Sicilian extra virgin olive oil, balsamic vinegar and Sicilian olives

Bruschetta di caponata (Ve) £6.50
Aubergines caponata bruschetta

Soup of the day £7.50
Served with Sicilian bread

Tuma grigliata con verdure arrosto (v) £8.50
Sicilian grilled Tuma cheese on a bed of roasted vegetables served with Sicilian bread

Parmigiana catanese (v) £9.50
Catania style parmigiana with aubergines, cheese, tomato sauce and egg

Calamari piccanti in letto di lenticchie di ustica £11.50
Chilly shrimps on a bed of lentils from Ustica slow food presidia protected ingredient

Frittura mista di pesce £12
Deep-fried mixed seafood with fried red shrimp from Mazara and squid, tossed with salmoriglio sauce

Carpaccio di Polpo Maiolino £13
Maiolino octopus carpaccio on a bed of salad with a drop of olive oil (served cold)

*Antipasto “Tasting Sicily” Chef Enzo’s Signature £9 each
(Minimum x 2pp)*

*“Tasting Sicily” Caponata, sweet and sour pumpkin,
selection of cured meats from Nebrodi slow food presidia
protected ingredient, olives and crostini with “Tasting
Sicily” pates*

Pasta & risotto

*Spaghetti alla eoliana £9.50
Aeolian sauce spaghetti with Salina capers slow food
presidia protected ingredient, olives, cherry tomatoes
and extra virgin olive oil*

*Pasta con le sarde £12.50
Bucatini with sardines, wild fennels, onions, raisins and
pine nuts*

*Couscous di pesce £16
Couscous with Sicilian seafood soup*

*Linguine all’astice £23
Lobster linguine with cherry tomatoes and basil*

Salad & sides

*Sicula (v) Chef Enzo’s Signature £8.50
Sicilian orange and fennel salad with red onion, black
olives and mint*

*Valdemone (v) £10
Pachino cherry tomatoes, lettuce, wild mushrooms,
walnut pesto and pecorino cheese*

*Val di noto £11.50
Lettuce, carrots, cucumber, Pachinocherry tomatoes,*

grilled chicken and toasted pumpkin seeds

Mediterranea £13

Sicilian red tuna, red onions, olives, lettuce, Pachino cherry tomatoes, roasted peppers and Salina capers

Val di mazara £13.50

Mixed lettuce, apple wedges, carrots, green beans and marinated king prawns

Caponatina di montalbano (ve) £6

Aubergines caponata served hot

Melenzane n'panate (v) £5.50

Fried aubergines coated in eggs and breadcrumbs

Insalata mista (ve) £5.50

Mixed salad

Main courses

Scaloppina di vitello al limone £17.50

Veal escalope in lemon and wine sauce, served with mashed potato

Branzino al cartoccio £19.50

Sea bass parcels cooked in sea water with Sicilian lemon flavour

Pesce spada impanato alla palermitana £19.50

Swordfish in breadcrumb, served with salad and salmoriglio sauce

Filetto con salsa alle erbe aromatiche £25

Beef fillet steak with aromatic herbs sauce, served with roasted potatoes

Gamberoni rossi di mazara £30

Mazara red prawns, unique in the world with no sulphates, served with salad and salmoriglio sauce

Sicilian pizza

Classica (v) £10.50

The classic Margherita Pizza with tomato sauce, mozzarella cheese and basil

Messinese £9.95

Cherry tomatoes, tuma cheese, scarola, Salina capers slow food presidia protected ingredient, anchovies

*Sfincione Palermitano Chef Enzo's Signature £10.50
Enzo's tomato sauce, Sicilian pecorino cheese, onions, salted anchovies, toasted breadcrumbs*

Vegetariana (v) £12.50

Tomato sauce, mozzarella cheese, fried aubergines, spinach, peppers, red onions and basil

Norma £12

Tomato sauce, mozzarella cheese, fried aubergines, basil, salted ricotta

Etna £12

Tomato sauce, mozzarella cheese, spicy salami

Ragusano (v) £12.50

Mozzarella, Sicilian pecorino, ricotta, Sicilian caciocavallo cheese

Agrigentino £13

Tomato sauce, mozzarella cheese, basil, mushrooms, cooked ham, artichokes and olives

Sicilian desserts

Tagliata di frutta di stagione £5.50
Seasonal fresh fruit salad

Cannolini Siciliani £7
Tube-shaped shells of crunchy pastry dough, filled with a
sweet, creamy ricotta cheese

Gelato £5.50
Ice cream selection

Semifreddo alle mandorle £7
Agrigento almonds parfait with hot chocolate sauce
topping