



Festive Menu

Benvenuti alla Nostra Tavola

Make yourselves comfortable,
raise your glasses and celebrate with us!



To Start

Prawns alla Diavola

Sautéed prawns in a smoky chilli, garlic, brandy and bisque sauce.

Sicilian Rice Balls

Crunchy on the outside and creamy on the inside. Stuffed with slow-simmered Bolognese and gooey fior di latte mozzarella, served over tomato sauce and topped with pesto.

Funghi Ripieni al Formaggio

Baked mushrooms stuffed with mozzarella and Parmigiano Reggiano, breadcrumbs, garlic butter and fresh parsley.

Melanzane alla Parmigiana

Layers of tender, lightly fried aubergine baked with a rich, house-made tomato sauce, fragrant fresh basil and melted mozzarella, finished with a dusting of aged Parmigiano Reggiano.

Classic Bruschetta

Toasted rustic baguette topped with diced, vine-ripened tomatoes marinated in garlic, onions and fresh basil, with a generous drizzle of extra virgin olive oil.



Main Dishes

Agnello al Profumo di Erbe

Fork-tender lamb shank, slow-roasted with aromatic spices. Served on a velvety bed of buttery mashed potatoes with seasonal vegetables, finished with a rich, glossy red wine reduction.

Tacchino Arrosto alle Erbe

Slow oven-roasted turkey served with sage and onion stuffing, crisp chipolata sausages wrapped in smoky pancetta and a rich, velvety pan gravy.

Filetto di Spigola ai Gamberi e Chorizo

Delicate, flaky seabass fillet paired with juicy prawns and spicy, pre-rendered chorizo. Infused with sharp garlic and a kick of red chilli, then tied together with a decadent, warming brandy pan sauce.

Pasta e Pizza a Scelta

Choose any pasta or pizza from our à la carte menu.



Desserts

Classic Italian Tiramisu

Espresso-soaked ladyfingers layered with rich mascarpone cream and dusted with fine cocoa.

Lemon Cheesecake

Velvety cream cheese filling on a buttery biscuit base, finished with a bright, tangy lemon glaze.

Budino di Panettone al Burro

A golden baked pudding made with buttery panettone and creamy custard.

Banoffee Pie

A buttery crushed biscuit base layered with silky, slow-cooked caramel and fresh ripe bananas, crowned with lightly sweetened vanilla whipped cream and finished with chocolate shavings.

£35

Monday to Thursday
No live music.



£45

Friday and Saturday
With live music after 8pm

Pre-order required

We wish you a very Merry Christmas from the team at La Sicila

