

Café Menu' available Mon to Sat - 11am - 5pm

Panini...

Panini served warm with salad garnish !!

V Tricolore	<i>£4.90</i>
Mozzarella, sun blushed tomato & mix leaf salad.	
V Vegetariano	<i>£4.90</i>
Mixed roast vegetables	
• Salsiccia	<i>£4.90</i>
Hand made Sicilian sausage meat, roast mushrooms, mozzarella & salad	
• Siciliano	<i>£4.90</i>
Roast ham, roast mushrooms, fresh tomato & Sicilian red onion jam	
• Del Fattore	<i>£4.90</i>
Battered chicken strips, Sicilian red onion jam, mix leaf salad	
• Piccante	<i>£4.90</i>
Spicy salame, mozzarella & fresh tomato	
• Salmone	<i>£4.90</i>
Smoked salmon, Italian cream cheese and mix leaf salad	
V Pannelle	<i>£4.90</i>
Home made chick peas fritters with lots pepper, salt & lemon on side	

Salads...

All salads are served with crusty home made bread

VG Roast Vegetables Salad	<i>£6.99</i>
Mix leaf salad with grilled courgettes, aubergines, roast peppers and artichokes	
G Chicken Salad	<i>£6.99</i>
Mix leaf salad, battered chicken, artichokes, grilled vegetables & sun dried tomato	
G Mediterranean Salad	<i>£6.99</i>
Mix leaf salad, sun blushed tomatoes, mozzarella cheese, Parma ham and olives	
G Sea View Salad	<i>£6.99</i>
Mix leaf salad, tomato, onions, tuna fish & smoked salmon.	

Sicilian Rotisserie...

• Arancina	<i>£4.99</i>
Fresh home made golden rice ball filled with cheese in breadcrumbs	
V Sicilian Pannelle	<i>£ 4.99</i>
Traditional chick peas fritters served with lots salt, pepper & lemon wedge	
• Sicilian Mini Calzone	<i>£ 4.99</i>
Fresh mini folded pizza filled with mushrooms, roast ham & mozzarella cheese,	
• Traditional Beef Burger	<i>£4.99</i>
Beef burger in cabbucio bread with salad leaves, fresh tomatoes, plain or with cheese.	

Any Pasta or Any Pizza...

£ 6.00 Each

Choose from our list at the back of this menu

(Every Day from 11am to 6pm)

Desserts...

Served with Whipped Cream..!! (May Contain Nuts, Please Ask..)

V Tiramisu'	<i>£4.50</i>
Layers of lady finger biscuit with mascarpone cream, coffee,, Marsala liquor & cocoa	
V Banoffi Pie	<i>£4.50</i>
Crumbly base with layers of toffee cream and banana topped with fresh cream	
VG Italian Cheese Cake	<i>£4.50</i>
Gluten-Free biscuits base with baked cheese & vanilla topped with jam of the day	
V Junky Chocolate Cake	<i>£4.50</i>
Chocolate sponge cake with layers of chocolate fudge cream	
V Sicilian Lemon Pudding	<i>£4.50</i>
Traditional warm sponge pudding with Sicilian lemon sauce	
V Sticky Toffee Pudding	<i>£4.50</i>
Traditional warm dates sponge pudding with sticky toffee sauce	
VG Sicilian Ice-Cream Slice	<i>£3.99</i>
Hand made Sicilian Gelato slice with chocolate, vanilla & strawberry. 120gr each..	

Bistro Menu' available Every Day 11am - 10pm

Appetizers... / Tapas...

Traditional Italian tapas style dishes, served with salad garnish...!!

- VG Soup of the Day** £3.99
Freshly made, served with crusty home made bread
- **Italian Meat Balls** £4.99
Bite-size pork meat balls, served with tomato & basil sauce
- V Garlic Mushrooms** £4.99
Pan-fried mushrooms in creamy garlic sauce on home made bread
- G King Prawns Butterfly** £6.99
Butterfly king prawns cooked in garlic, white wine & fresh chopped tomato
- V Goat Cheese Crostini** £4.99
Fresh Lancashire goat cheese baked on top of crusty bread & orange marmalade
- V Crispy Mozzarella Melts** £4.99
Mozzarella sticks in golden breadcrumbs
- G Battered Chicken Strips** £4.99
Fresh chicken strips in home made chick peas flour batter.
- V Sicilian Panelle Fritters** £4.99
Traditional Chick Peas fritters served with lots salt, pepper & lemon wedge.
- V Bruschetta** £4.99
Fresh cherry tomato, garlic & pesto over home made bread, with shaving of parmesan
- **Traditional Arancina** £4.99
Fresh home made golden rice ball filled with cheese in breadcrumbs
- G Livers Siciliana** £4.99
Fresh chicken livers cooked with lots onions, chillies & Marsala wine sauce.
- VG Olives & Sicilian Nibbles** £4.99
Mix olives, sun-blushed tomato, artichokes marinated in pesto.
- **Sicilian Mini Calzone** £4.99
Fresh mini folded pizza filled with roast mushrooms, roast ham & mozzarella cheese,

Side Orders...

- VG Roast Potatoes** £2.50
Fresh potatoes marinated and roasted with rosemary
- VG Chips** £2.99
Thin crispy fries
- VG Vegetables of the Day** £2.50
Fresh cooked seasonal mix vegetables
- VG Mix Salad** £2.50
Fresh mixed leaves Italian salad, red onions & tomatoes,
- V Basket of Ciabatta Breads** £3.99
Ciabatta style breads, served with butter
- VG Italian Mix Leafs & Sun-Blushed Tomato Salad** £2.99
Fresh mix leaf salad with sun dried tomatoes & shaving of parmesan

Main Courses...

Daily prepared home made dishes...!!

All main course dishes include vegetables of the day

- G Lamb al Marsala** £15.99
Lamb shank slow cooked in a rich & delicate Marsala Sicilian dessert wine sauce
- G Pork Belly alla Mela** £15.50
Traditional local pork belly baked in sticky cider & apple sauce
- G Seabass al Cartoccio** £17.99
Sea bass fillet baked in a light cherry tomato, herbs, cappers & garlic sauce
- **Sicilian Style Sausage alle Lenticchie** £15.50
Traditional sliced sausage baked with light spicy green lentils & tomato sauce
- G Chicken Pepe Verde** £14.99
Chicken fillet with garlic, rosemary & creamy spicy green peppercorns sauce
- G Steak Funghi & Dolcelatte** £16.99
Grilled 8oz sirloin steak cooked in creamy mushroom & Dolcelatte blue cheese sauce

Pasta...

Fresh home made pasta!!

- G Pappardelle al Ragù** £8.99
Fresh long pasta with Bolognese mince meat and tomato sauce.
- G Strozzapreti Piccanti** £8.50
Fresh short pasta with onions, bacon, tomato, chillies, spinach & basil
- VG Tortellini Funghi** £7.99
Ricotta cheese & spinach stuffed pasta in garlic creamy mushrooms sauce
- V Traditional Cannelloni** *(Please allow about 20 minutes)* £9.50
Baked tubes of pasta filled with ricotta & spinach in tomato and besciamella sauce
- **Fettuccine Meat Balls** £7.99
Fresh long pasta with fresh tomato and basil with pork mince meat balls sauce.
 - **Sicilian Lasagna** *(Please allow about 20 minutes)* £9.50
Layers of pasta with Bolognese sauce, besciamella sauce, roast ham and mozzarella
- G Tagliatelle alla Frescomare** £10.99
Ribbon pasta with garlic, chillies, Atlantic prawns, king prawns, cherry tomato sauce.
- G Penne al Salmone** £9.50
Fresh short pasta with garlic, salmon, creamy tomato sauce & parsley

Garlic Breads...

Home made 12" thin crusty pizza base..!!

- VG Italian Focaccia Bread** £4.50
Focaccia pizza bread with rosemary, rock salt and olive oil
- VG Traditional Garlic Bread** £4.50
Garlic pizza bread with pesto butter and olive oil
- VG Garlic Bread Italiano** £5.50
Garlic pizza bread tri-stripes with pesto butter, cheese & tomato
- VG Tomato Garlic Bread** £5.50
Garlic pizza bread with pesto butter & tomato sauce
- VG Cheese Garlic Bread** £5.50
Garlic pizza bread with pesto butter & mozzarella cheese
- VG Spicy Garlic Bread** £5.50
Garlic pizza bread with pesto butter, tomato sauce, onions & chillies

Pizza...

Home made 12" thin crusty base..!!

- VG Margherita** £7.99
Mozzarella, tomato and basil
- VG Vegetariana** £8.99
Mozzarella, tomato, peppers, courgettes & aubergines
- G Diavola** £9.99
Mozzarella, tomato, spicy salame and chillies
- G Capricciosa** £9.99
Mozzarella, tomato, ham, artichokes, mushrooms & sausage
- G Siciliana** £8.99
Mozzarella, chopped tomato, anchovies, cappers and olives
- G Tricolore** £9.99
Mozzarella, sun blushed tomato, Italian mix leafs, Parma ham & shavings of parmesan
- G Deliziosa** £10.99
Mozzarella, tomato, roast ham, sausage, spicy salame & bacon
- G Tonno & Salmone** £10.99
Mozzarella, tomato, tuna fish, smoked salmon & spinach

Children Menu...

Any One Dish and Ice-Cream with a Selected Drink...!!

- **Burger and Chips** £5.50
Beef burger in ciabatta bread, served with chips.
- G Chicken Goujons and Chips** £5.50
Home made battered chicken fillet strips, served with chips
- G Penne Bolognese** £5.50
Fresh tube pasta with mince meat in tomato and basil sauce
- G Fettuccine Meatballs** £5.50
Fresh long pasta with pork meatballs in tomato and basil sauce
- VG Pizza Margherita** £5.50
Home made cheese and tomato pizza

White Wines...

- | | | | |
|--|---|-----------|---------------|
| 1. | Bianco Della Casa (House White Wine) | 11% abv | £14.50 |
| House blend of Italian fine grapes, delicate, light & medium dry | | | |
| 2. | Trebbiano D'Abruzzo | 12% abv | £17.99 |
| Sapid and fresh, with delicate hints of sweet almond | | | |
| 3. | Insolia & Catarratto | 13% abv | £18.99 |
| Rich & well-balanced Sicilian white, with delicate, medium dry hints of almonds | | | |
| 4. | Pinot Grigio | 12% abv | £19.99 |
| Lightly dry yet extremely fresh, balanced & elegant unusually refined & aristocratic | | | |
| 5. | Soave | 12% abv | £20.99 |
| It is a wine of great elegance, good intensity, green apples aftertaste and delicate | | | |
| 6. | Sauvignon Doc | 12,5% abv | £22.99 |
| Fresh, intense, with suggestions of elderflowers, attractively fruity & persistent | | | |

Rose' & Sparkling Wines...

- | | | | |
|--|---|---------|---------------|
| 7. | Rosato Della Casa (House Rose' Wine) | 11% abv | £14.50 |
| House blend of Italian fine grapes, delicate, light & medium dry | | | |
| 8. | Pinot Grigio Blush | 12% abv | £19.99 |
| Delicately dry, with balance, structure, clean & persistent fruity aftertaste | | | |
| 9. | Prosecco | 11% abv | £23.99 |
| Attractively intense, fruity & aromatic, with hints of flowers & Rennet apples | | | |

Red Wines...

- | | | | |
|---|--------------------------------------|-----------|---------------|
| 10. | Rosso Della Casa (House Wine) | 11,5% abv | £14.50 |
| House blend of Italian fine grapes, delicate, light & medium body | | | |
| 11. | Italian Merlot | 12,5% abv | £18.99 |
| Medium bodied, easy going with freshness & plum aftertaste | | | |
| 12. | Montepulciano | 13% abv | £18.99 |
| Dry on the palate, gracious with delicate soft veining, fine & harmonious balance | | | |
| 13. | Nero D'Avola | 13,5% abv | £19.99 |
| Spicy hints, Sicilian, well-structured, extremely rounded & complex fruit flavours | | | |
| 14. | Bardolino | 12,5% abv | £20.99 |
| Dry, medium bodied, with light tannins, very fresh & fruity aftertaste | | | |
| 15. | Chianti | 12,5% abv | £23.99 |
| Dry properly balanced, enticing with lingering acidity, flavours of cherry & spices | | | |
| 16. | Valpolicella | 12,5% abv | £25.99 |
| Great strength & sturdy body, aftertaste is highly persistent & delectably clean | | | |

Please Ask for Other Special Wines...

Slice of Sicily Bar...

- | | | <i>1/2 Pint</i> | <i>Pint</i> |
|---|---|-----------------|--------------|
| • | Moretti Italian Premium Lager 4.6% abv | £2.10 | £4.00 |
| • | Foster Lager 4% abv (where is available) | £1.50 | £2.90 |
| • | Carling Lager 4% abv (where is available) | £1.50 | £3.00 |
| • | Worthington Bitter 3.6% abv (where is available) | £1.40 | £2.70 |
| • | Theakstones Bitter 3.8% abv (where is available) | £1.50 | £2.90 |
| • | Guinness 4% abv (where is available) | £1.90 | £3.70 |
| • | Craft Beer varies % abv (where is available) | £1.80 | £3.50 |

Any Spirit or Liquor is served at 35ml or 50ml or multiples of those measures ...

- | | | |
|---|---------------------------|-------------------|
| • | Any <u>Single</u> Measure | £2.50 Each |
| • | Any <u>Double</u> Measure | £4.50 Each |



Accepting...



"Sunday to Thursday"

Available only on Main Courses for each guest from Bistro Menu Only, Garlic Bread & side-orders not included.

The house have the right to Reject or Revoke the offer.



Gluten Free Menu @ Slice of Sicily

We are now serving a selection of Gluten Free dishes from Pasta or Pizza 10" to Cake, all our sauces Do Not contains flour as thickening , so you can choose from most of our Starters, all our Pasta Sauces (a part of Meatballs, Lasagna or Cannelloni) made with gluten free pasta, all our Pizza dishes (a part of fresh Sausage) made with gluten free pizza base, all our Main Courses (a part Sicilian Sausage), our hand made Cheese Cake as dessert, Please choose from our Menu with the symbol "G" for all the Gluten Free choices.

***To make the best of your experience
Please let us know if you have any type of allergies.***



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www.sliceofsicily.co.uk



Coffees & Soft Drinks...

Strong own blend Italian coffees...!!

12oz Cup

- **Espresso** *£1.99*
Long, short (Ristretto), double or with milk (Macchiato)
- **Americano** *£1.99*
A long single espresso served black or with milk or cream. "The alternative to filter coffee"
- **Cappuccino** *£2.50*
Fluffy milk coffee with a sprinkling of cocoa powder
- **Latte** *£2.50*
Milky coffee. The Traditional Italian Caffè e Latte...!!
- **Mokaccino** *£2.70*
A blend of coffee and chocolate
- **Hot Chocolate** *£2.99*
Traditional hot chocolate served plain or with cream
- **Pot of Tea** *£1.99*
Choose between Traditional Tea, Earl Grey or Green Tea, served with milk or lemon wedge
- **Orangeade** *£2.50*
Fizzy classic Red orangeade
- **Lemonade** *£2.50*
Fizzy cloudy lemonade
- **J2O Juices** *£2.99*
Choose between Raspberry & Apple, Orange & Passion Fruit, Apple & Mango
- **Coca Cola** *£2.50*
Fizzy coke
- **Diet Coke** *£2.50*
Fizzy diet coca cola
- **Mineral Water** *£1.99*
Choose between Still or Sparkling
- **Real Fruit Juices** *£2.50*
Choose between Orange, Pineapple or Apple
- **Soda Water** *£1.50*
Fizzy refreshing non-alcoholic aperitif
- **Tonic Water** *£1.50*
Fizzy refreshing non-alcoholic aperitif

Ciders...

- **Apple Cider** *£3.99*
Fizzy refreshing apple cider

Mini Indulgences...

Mini cakes served with your own regular coffee choice...!!

- ✓ **Tiramisu'** *£3.99*
Layers of lady finger biscuit with mascarpone cream, coffee, Marsala wine & cocoa
- ✓ **Mini Cantuccini Biscotti** *£3.99*
Mix mini Cantuccini with almonds biscotti
- ✓ **Assorted Italian Favourites** *£3.99*
Assorted chocolate soft sweet, white chocolate tart, lemon stuffed puff pastry
- ✓ **Mini Your Own Choice Cake** *£3.99*
Half portion of our own choices of desserts, choose between chocolate, banoffi pie, cheese cake, toffee pudding, lemon mini cake

Wines by the Glass...

White Wines...

- | | | 175ml | Bottle |
|--|-----------|-------|--------|
| • Bianco Della Casa (House White) | 11% abv | £3.70 | £14.50 |
| House blend of Italian fine grapes, delicate, light & medium dry | | | |
| • Trebbiano D'Abruzzo | 12% abv | £4.50 | £17.99 |
| Sapid and fresh, with delicate hints of sweet almond | | | |
| • Pinot Grigio | 12% abv | £5.00 | £19.99 |
| Lightly dry yet extremely fresh, balanced & elegant unusually refined & aristocratic | | | |
| • Sauvignon | 12,5% abv | £5.50 | £22.99 |
| Fresh, intense, with suggestions of elderflowers, attractively fruity & persistent. | | | |

Rose' Wines...

- | | | | |
|--|---------|-------|--------|
| • Rosato Della Casa (House Rose') | 11% abv | £3.70 | £14.50 |
| House blend of Italian fine grapes, delicate, light & medium dry | | | |
| • Pinot Grigio Blush | 12% abv | £5.00 | £19.99 |
| Delicately dry, with balance, structure, clean & persistent fruity aftertaste. | | | |

Red Wines...

- | | | | |
|--|-----------|-------|--------|
| • Rosso Della Casa (House Red) | 11,5% abv | £3.70 | £14.50 |
| House blend of Italian fine grapes, delicate, light & medium body | | | |
| • Italian Merlot | 12,5% abv | £4.50 | £18.99 |
| Medium bodied, easy going with freshness & plum aftertaste. | | | |
| • Montepulciano | 13% abv | £5.00 | £18.99 |
| Dry on the palate, gracious with delicate soft veining, fine & harmonious balance | | | |
| • Nero D'Avola | 13,5% abv | £5.00 | £19.99 |
| Spicy hints, Sicilian, well-structured, extremely rounded & complex fruit flavours | | | |
| • Bardolino | 12,5% abv | £5.50 | £20.99 |
| Dry, medium bodied, with light tannins, very fresh & fruity aftertaste | | | |

Sparkling Wines...

- | | | | |
|---|---------|-------|--------|
| • Prosecco | 11% abv | £5.50 | £23.99 |
| Attractively intense, fruity & aromatic, with hints of flowers & Rennet apples. | | | |

Italian Beers...

- | | | | |
|---|--|----------|-------|
| • Moretti Drought | | 1/2 Pint | Pint |
| Drought Italian refreshing lager 4.7% abv | | | |
| • Peroni Red Label | | £2.10 | £4.00 |
| Refreshing delicate smooth Italian lager 4.7% abv | | | |
| • Alcohol Free Lager | | £3.50 | |
| Refreshing smooth alcohol free lager 0.5% abv | | | |

Spirits & Liquors...

- | | | |
|---|-------|-------|
| • Stock 84 (Italian Brandy) | 35ml | 50ml |
| • Sambuca | £2.50 | |
| • Tia Maria | £2.50 | |
| • Grappa | £2.50 | |
| • Limoncello | £2.50 | |
| • Baileys | | £2.50 |
| • Aperol | | £2.50 |
| • Amaretto | | £2.50 |
| • Amaro (Italian Digestive liquor) | | £2.50 |

Please ask for our other range of spirits & liquors selection

Cocktails...

Classic Mimosa:

- **Orange & Prosecco** £5.50
Prosecco floating atop light orange juice to enhance flavour and mix to extend the enjoyment.

Mexico under the sun which sings:

- **T-Sunrise** £5.50
Subtle agreements of tequila, Grenadian, lemon & orange

Taste of Garda:

- **Aperol Spritz (House Special)** £5.50
If even travelling to lake Garda this is the drink of choice, Aperol, prosecco, soda.

...Even not fear !:

- **Zombie** £5.50
Disconcerting magic with the tasty shivers of rum, apricot, Grenadian, pineapple and green lemon

Cuba makes its revolution freshness with its companeros:

- **Mojito** £5.50
Crushed ice, mint and lime all muddled together with white rum & soda water

"Non-Alcoholic Cocktails"

What more could you need:

- **Magic Amazon** £5.50
Shivering put at the green with the major scents of kiwis, aloe-vera, green apples, bananas and orange

Boarding pirates without concession of exotic perfumes:

- **Sand Island** £5.50
mangos, fruits of passion, papaws and orange

Abandon yourself to the exotic:

- **Passion Tropic** £5.50
fruity abandonment of strawberries, peach & pineapple

Stuzzichini...

Italian finger-food to accompanies your drink !!

- ✓ **Italian Style Tea-Cake** £2.50
Freshly grilled panettone fruit slice, served with butter
- ✓ **Sicilian Zeppoline** £2.99
Freshly home made golden dough strips with salt and rosemary

Gluten Free Menu...

*Please choose from Main Menu for different Sauces, Toppings, Dishes.
Or ask a member of staff for more information !!*

- G **Italian Appetisers** *As Priced*
Freshly home made, Please avoid Bread, Meatballs or Breaded Coated dishes
- G **Italian Pasta Dishes** *As Priced*
Freshly home made, Please avoid Meatballs, Cannelloni & Lasagna dishes
- G **Italian Pizza** *As Priced*
Freshly hand made 10" pizza base, Please avoid fresh Sausage topping
- G **Italian Main Courses** *As Priced*
Freshly home made, Please avoid Sicilian Meatloaf dish
- G **Italian Baked Cheesecake** £4.50
Gluten-Free biscuits base with baked cheese & vanilla topped with jam of the day

Gluten Free Bread Coming Soon...