

# CASANOVA

& daughters



## SICILIAN DRINKS

### WHITE WINE

<b>House wine</b> - Grecanico Sicilia - 2018	£6 - £27
<b>Catarratto</b> - Il Pioppo - organic - 2016	£7 - £32
<b>Grillo verde</b> (orange wine) - <i>natural wine</i> - 2016	£10 - £46
<b>Vignaverde</b> - Marco di Bartoli - <i>natural wine</i> - 2017	£10 - £46
<b>Etna Bianco</b> - Tenuta delle Terre Nere - 2017	£10 - £46

### RED WINE

<b>House wine</b> - Frappato Sicilia - 2018	£6 - £27
<b>Nero d'Avola</b> - organic - Il Pioppo - 2017	£7 - £32
<b>Bruchicello</b> - Salaparuta - 2015	£10 - £46
<b>Palmento</b> - Vino di Anna - <i>natural wine</i> - 2018	£10 - £46
<b>SP68 Rosso</b> - Arianna Occhipinti - <i>natural wine</i> - 2017	£10 - £46
<b>Etna Rosso</b> - Tenuta delle Terre Nere - organic - 2016	£10 - £46

### ROSÉ

<b>Etna Rosé</b> - Pietradolce - 2018	£9 - £42
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### SPARKLING

<b>Prosecco Brut</b> - D.O.C	£8 - £38
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### COCKTAILS

<b>Silly Basil</b> , basil flower sirop, organic white wine	£7
<b>Sicilian Gin and Tonic</b> , double gin, tonic, fermented lemon	£8
<b>Neal's Yard escape</b> , basil flower sirop, gin, prosecco	£8
<b>Aperol Spritz</b> , prosecco, aperol, sparkling water, orange	£8
<b>Negroni</b> , gin, campari, vermouth	£8

### BEER

<b>Birra Moretti</b> , bottle 330ml	£5
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### SOFT DRINKS

<b>Lemon/Mandarine/Grapefruit/Chinotto</b> , organic, bottle 350ml	£4
<b>San Pellegrino sparkling water</b> , bottle 250ml	£2

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## SICILIAN FOOD

<b>Sicilian platter</b> , olives, tuna bresaola, anchovies, pecorino, sun-dried tomatoes, ciabatta	£15
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### SNACKS

<b>Olive oil bread dip</b> , extra-virgin olive oils, ciabatta	£4
<b>Roasted almonds</b> , extra-virgin olive oil, salt	£4
<b>Olives</b> , nocellara	£4

### SMALL PLATES

<b>Sun-dried tomatoes</b> , extra-virgin olive oil, basil flowers	£4
<b>Anchovies</b> , wild oregano, white wine vinegar	£5
<b>Hummus</b> , chickpeas or lentils, tahini, olive oil, ciabatta	£5
<b>Tuna Bresaola</b> , extra-virgin olive oil, wild fennel seeds	£6
<b>Tuna heart</b> , mint, ricotta, lemon juice, bread	£6
<b>Tuna salami</b> , fennel seeds, ricotta, lemon juice, bread	£6
<b>Whipped ricotta dip</b> , lemon, extra-virgin olive oil, crackers	£5
<b>Pecorino cheese 12 months</b>	£5
<b>Pecorino cheese 24 months</b>	£6

### BRUSCHETTA

<b>Tuna</b> , rocket, capers, lemon juice	£7
<b>Anchovies</b> , rocket, wild oregano	£7
<b>Vegetarian</b> with sun-dried tomatoes, rocket, ricotta cheese	£6

### MAIN

<b>Main of the day</b>	£10
<b>Spaghetti con la bottarga di tonno</b> (tuna eggs)	£16
<b>Salad of the day</b>	£8

### DESSERT

<b>Pistachio panna cotta</b> , with seasonal fruit coulis	£5
<b>Dessert wine and almond biscuit</b> Passito di Pantelleria, 75ml glass with one amaretto	£10