



SICILIAN DINNER EXPERIENCE

ESPERIENZA SICILIANA A CENA

MENU

Selection of Sicilian Stuzzicini

Sea bass crudo, smoked mackerel taramasalata, avocado salsa, lime, carbon crisps, bottarga

Sicilian aubergine parmigiana, black garlic and aubergine puree

Spiedina di maiale, roast fig, whipped ricotta, Sicilian honey

Handmade lobster agnolotti, coffee cappuccino, lobster oil

Shellfish butter roasted halibut, prawn tempura, clam and vermouth sauce, samphire, new potatoes
Or

Duo of Veal - veal fillet, pulled osso bucco, mushroom arancini, seasonal mushrooms, roast shallot, chard

Mini gelato cone

Sicilian lemonade parfait, Greek yoghurt, honey

Optional cheese course to share— selection of 4 +15/ selection of 6 +20

89

Available for the whole table only, we are happy to accommodate requests wherever possible

Sicilian Wine Flight Includes 6 wines

55



A LA CARTE MENU

A CENA

STARTERS

Crispy belly pork Spiedini, sesame and Sicilian honey, roast fig, whipped ricotta
15

Pasta sfoglio of Nduja and mascarpone, **Pan fried King prawn**, tomato, spring onion
16

Bruschetta of smoked burrata, pinenuts, watercress orange and red onion (v)
14

Sea bass crudo, smoked mackerel taramasalata, avocado salsa, lime, carbon crisps,
bottarga
16

Chicken liver parfait, coffee brioche, Aversa jelly, elements of onion
15

'Zuppa del Giorno' (v)
-made fresh everyday with textures and accompaniments
9

PASTA AND RISOTTO

Starter/Main

Handmade **tagliatelle crème di barbeta**, stracciatella, nociola, mint(v)
15/25

Paccheri, **red king prawns**, tomato, pistachio, bottarga
17/29

Saffron risotto, pulled osso bucco, vincotto, parmesan
18/32

Spaghettoni cacio e pepe al tartufo
16/25
add seared wagyu **bavette**+5/+10

Handmade **lobster agnolotti**, coffee cappuccino, lobster oil
19/35 (v)

Malfadine, **rich beef shin and oxtail ragu**, truffle pecorino shavings
15/25

MAIN COURSES

Lincolnshire slow cooked **Pork belly, roast fillet Saltimbocca**, cannellini beans with spinata calabrese, pancetta and sage, roast leek , sage oil

28

Shellfish butter roasted halibut, prawn tempura, clam and vermouth sauce, samphire, potato puree

39

Breast of **cornfed chicken**, tomato, mascarpone and Nduja cream sauce, crispy pancetta, potato pave, charred broccoli

25

Traditional Sicilian **aubergine parmigiana**, sun-dried tomato, parmesan puree, pasta crisp - Piero's mamma's recipe (v)

20

Duo of British Rose Veal - veal fillet, pulled osso bucco, mushroom arancini, seasonal mushrooms, roast shallot, chard

39

Roast breast of **Yorkshire duck** glazed with Sicilian blossom honey, crispy confit duck, Limoncello jus, peas, courgette and pistachio gnocchi

39

From our grill 35 day Himalayan salt aged Yorkshire beef

8oz **Filletto "al Peppe Nero"** (Piero's signature peppercorn sauce), beef fat smoked tomato, crispy onions, salsa verde butter

42

(Can be served simply with red wine jus)

Costato di Manzo

(35 day salt aged rib of Yorkshire beef on the bone) for two
beef fat smoked tomato, crispy onions, salsa verde butter and
your choice of 2 side dishes

95

Add on our signature **Peppe Nero** sauce 4.50

Surf and turf -Add garlic and chilli king prawns 15.00

ADDITIONAL SIDE ORDERS

(with any menu)

Homemade chunky chips 6 /With Truffle and Parmesan 7.50

Rocket, parmesan & pine nuts 6

brassicas with peas, pancetta & chilli 7

Cauliflower cheese 'alla carbonara' 8

Butter mashed potatoes 6

Roast carrots, salsa verde

Mushrooms & spinach with garlic butter 6

All our dishes may contain allergens, please advise a member of staff of any allergies or intolerance
A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.



DESSERT

Sicilian **Lemonade parfait**, Greek yoghurt, honey
11

Chocolate, **hazelnut and mascarpone éclair** toasted hazelnuts,
chocolate sauce
12

Chocolate pyramid, amaretti biscotti, Vin Santo ice cream
14

San Pietro Duo of **Ice Cream** and seasonal sorbet
9

Sticky toffee panna cotta, apple sorbet, biscuit crumb, toffee apple
10

Fantasia di gelati
A showcase of our homemade ice creams and sorbets with seasonal
sweet treats – the perfect sharing dessert
15

A selection of artisan Italian cheese.
lingue di Suocera, grapes, celery, panforte and honey

Selection of 4
15

or

Selection of 6
20

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