

Available 12 - 3 Wednesday - Sunday

Lunchtime Platter for two, including two glasses of wine

Platter of arancini, polpetta, friggirelli peppers, panelle,
insalata, Italian breads 28.00

Panelle, frittata, fried potatoes, friggirelli peppers,
insalata, Italian bread 28.00

Cicchetti & Panifico small bites & bread

Nocellara olives, marinated in chilli, garlic,
lemon, oregano (GF) 4.00

Mixed Italian bread, balsamic vinegar, olive oil 4.00

Sfincionello - Baked Sicilian style pizza, tomato, onion,
anchovy, caciocavallo cheese 6.00

Boquerones - marinated anchovy fillets (GF) 5.00

Anchovy crostini - boquerones, red pepper, goats cheese, mint 6.00

Bruschetta - caponata, black peppered ricotta 6.00

La Salumeria cured meats & cheeses

Antipasto - cured meat, mixed cheese, fish,
marinated vegetables, Italian bread 18.00

Italian cheeses, fig jam, honey, Italian bread 9.50

Italian cured meats, Italian bread 9.50

Capocollo - cured marbled pork, Italian bread 9.50

Prosciutto di Parma - Parma ham, Italian bread 9.50

Burrata, griddled artichokes, gremolata (GF) 8.50

Crudo fresh/raw

Oyster, lemon, tabasco (GF) 3.00

Carpaccio - raw thinly sliced beef fillet, mustard aioli,
baby capers, parmesan cheese (GF) 8.50



A' Vucciria takes inspiration from Sicily and the Mediterranean to create modern small plates made to share. All of our small dishes are prepared using fresh and locally sourced produce. Each dish is cooked to order & arrives to your table in stages. We recommend 4-5 dishes to share between 2 people, to enjoy social eating at its best. We can adapt some of our dishes to accommodate vegans, please ask a member of our team for more details.



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@A' Vucciria

Frittura fried

Cazzilli - Sicilian potato croquettes, lemon aioli 5.50

Panelle - chickpea fritters, lemon aioli (GF) 5.50

Friggitelli peppers, Sicilian salt (GF) 5.00

Arancini - Sicilian style risotto ball, ragu, peas,
caciocavallo cheese, tomato sauce 7.00

Carne meat

Spiced chicken skewers, butterbean hummus, salsa verde 10.00

Fennel sausage, spiced red onion & tomato compote (GF) 8.00

Iberico rack of ribs, fennel bbq sauce 11.00

Beef medallion tagliata, rocket, parmesan cheese sun blushed
tomato, red onion, balsamic (served pink) (GF) 12.00

Polpetta - minced lamb meatballs, spiced tomato sauce 7.50

Pesce fish & seafood

King prawns, chilli, tomato, garlic, baby capers,
kalamata olives, oregano, toasted focaccia 9.50

Sea bass fillet, rocket, red onion, sun blushed tomato,
gremolata (GF) 11.00

Halibut steak, borlotti bean, gremolata (GF) 14.50

Verdure vegetables/salad

Frittata - potatoes, egg, onion, parsley, saffron aioli (GF) 5.50

Heritage carrots, mint, chilli, goats cheese,
toasted almonds (GF) 6.50

Green beans, basil, pine nut gremolata, pecorino cheese (GF) 6.50

Fried potatoes, parmesan cheese, truffle oil, breadcrumbs 5.50

Romaine lettuce, crispy Parma ham, garlic croutons,
cantabrico anchovies, caesar dressing 5.50

Sicilian salad - red onion, cherry tomatoes, fennel, mint,
orange, kalamata olives (GF) 5.50

Dolce dessert

Italian gelato - strawberry, chocolate, vanilla 5.50

Tiramisu - layered savoiardi biscuits, coffee, marsala wine,
sweet mascarpone 5.50

Cannolo - Sicilian crispy pastry tube, sweet ricotta, pistachios,
cinnamon, chocolate chips, candied orange 6.50

Crème brulee, shortbread 6.50

Lemon sorbet, mint 5.50

Vanilla pannacotta, blueberry coulis (GF) 6.00

See blackboard for specials

All dishes may contain traces of nuts. All dishes free from gluten are marked (GF). Please speak to your server if you have any food allergies or intolerance, as many of our dishes can be modified to suit a range of dietary requirements. Please note we use our fryers to cook different dishes, please ask if you have any concerns about cross-contamination.