

Available 12 - 3 Wednesday - Sunday

### Lunchtime Platter for two, including two glasses of wine

Platter of arancini, polpetta, friggirelli peppers, panelle,  
insalata, Italian breads 30.00

Panelle, frittata, fried potatoes, friggirelli peppers,  
insalata, Italian bread 30.00

### Cicchetti & Panifico small bites & bread

Nocellara olives, marinated in chilli, garlic,  
lemon, oregano (GF) 4.50

Mixed Italian bread, balsamic vinegar, olive oil 4.50

Sfincione - Baked Sicilian style pizza, tomato, onion,  
anchovy, caciocavallo cheese 8.00

Boquerones - marinated anchovies (GF) 5.50

Trio of Bruschetta - a choice of three: 8.50  
• Ricotta, lemon, basil, honey, topped with grilled courgettes, mint  
• 'Nduja, marinated peppers, boquerones  
• Romesco, buffalo mozzarella, Parma ham, rocket

### La Salumeria cured meats & cheeses

Italian cured meats, Italian bread 11.00

Italian cheese, fig jam, honey, Italian bread 11.00

Antipasto - cured meats, mixed cheese,  
mixed vegetables, Italian bread 19.00

### Crudo fresh/raw

Carpaccio - raw thinly sliced beef fillet, mustard aioli,  
baby capers, parmesan cheese (GF) 12.00

Negroni cured salmon - thinly sliced, gin, blood orange salmon fillet,  
cucumber, horseradish mayo (GF) 10.50

Oyster, lemon, tabasco (GF) 3.50



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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### Frittura fried

Arancini carne - Sicilian style risotto ball, beef ragu, peas,  
caciocavallo cheese 9.00

Cazzilli - Sicilian potato croquettes, garlic aioli (GF) 6.50

Panelle - chickpea fritters, garlic aioli (GF) 6.50

Friggitelli peppers, Sicilian salt (GF) 6.50

### Carne meat

Harissa lamb skewers, romesco sauce,  
lemon coriander yogurt (GF) 15.50

Duck leg confit, lentil, chickpea stew, salsa verde 13.00

Iberico rack of ribs, fennel bbq sauce (GF) 13.50

Polpetta - minced lamb meatballs, spiced tomato sauce 9.50

Spiced chicken skewers, butterbean hummus, gremolata (GF) 11.00

Sliced Sirloin beef tagliata, rocket, sundried tomatoes,  
red onion, parmesan cheese (GF) 18.00

Fennel sausage, spiced red onion & tomato compote (GF) 9.50

### Pesce fish & seafood

Scallops, black pudding, pea puree, crispy Parma ham 14.50

Cod fillet, fennel sausage, tomato pumpkin stew 14.50

Large king prawns, chilli, garlic, lemon (GF) (portion of 4) 14.00  
(portion of 6) 19.00

### Verdure vegetables/salad

Frittata potatoes, egg, onion, parsley, garlic aioli (GF) 7.00

Fried potatoes, parmesan cheese, truffle oil,  
breadcrumbs, garlic aioli 7.00

Green beans, pine nuts, pecorino, gremolata (GF) 8.00

Heritage carrots, chilli, mint, goats cheese, toasted almonds,  
salsa verde (GF) 8.50

Caprese salad - beef tomatoes, buffalo mozzarella,  
basil dressing (GF) 9.00

Sicilian salad - red onion, cherry tomatoes, fennel, mint,  
orange, kalamata olives (GF) 7.00

### Dolce dessert

Tiramisu, Layered Savoiardi biscuits, coffee, Marsala wine,  
sweet mascarpone 7.50

Nutella & Ricotta Canollo - Sicilian style crispy pastry tube,  
nutella & ricotta fillings, pistachio crumb 7.50

Crème brulee, shortbread 7.50

Italian cheese, fig jam, honey, Italian bread 11.00

Affogato - Coffee, vanilla ice cream, amaretto liqueur,  
amaretto biscuits 9.00

Tartufo - chocolate, hazelnut, vanilla ice cream, cocoa powder 6.00

Italian ice cream/sorbet - 3 scoops of your choice:  
vanilla / chocolate / strawberry / lemon sorbet 6.50

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.