

Available 12 - 3 Wednesday - Sunday

Lunchtime Platter for two,
including two glasses of wine

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

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

Cicchetti & Panificio small bites & bread

Nocellara olives, marinated in chilli, garlic,
lemon, oregano (GF) 5.50

Mixed Italian bread, balsamic vinegar, olive oil 5.50

Sfincionello - Baked Sicilian style pizza, tomato, onion,
anchovy, caciocavallo cheese 9.00

Boquerones - marinated anchovies (GF) 6.00

Trio of Bruschetta - a choice of three: 9.00
•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 12.00

Italian cheese, fig jam, honey, Italian bread 12.00

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, rocket (GF) 13.00

Negroni cured salmon - thinly sliced, gin, blood orange salmon fillet,
cucumber, horseradish mayo (GF) 11.00

Oyster, lemon, tabasco (GF) 3.95



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

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) 7.00

Pastilla - Moroccan slow cooked shredded chicken thighs,
wrapped in filo pastry, 'nduja aioli 8.50

Carne meat

Harissa lamb skewers, romesco sauce,
lemon coriander yogurt (GF) 16.50

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

Polpette - minced lamb meatballs, spiced tomato sauce 10.50

Spiced chicken skewers, butterbean hummus, gremolata (GF) 12.00

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

Fennel sausage, spiced red onion & tomato compote (GF) 10.50

Pesce fish & seafood

Cod, pancetta, garlic mash, lemon & dill dressing (GF) 16.00

Squid Luciana - Squid, capers, olives, garlic, chilli, white wine,
tomato sauce, toasted bread 10.00

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

Verdure vegetables/salad

Frittata potatoes, egg, onion, dill, garlic aioli (GF) 8.00

Fried potatoes, parmesan cheese, truffle oil,
breadcrumbs, garlic aioli 8.00

Tenderstem broccoli, lemon, garlic, chilli, pine nuts 8.00

Harissa roasted cauliflower, harissa yogurt, coriander oil,
frito sauce 8.00

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

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

Dolce dessert

Tiramisu, Layered Savoirdi 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 12.00

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

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

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.