



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.



@avucciriaticchetti



avucciriaticchetti



@A' Vucciria


**3 for £20
OFFER**

**Wednesday-Saturday
12-3pm
Sunday
All Day**







Select any dishes with the  symbol for £20

See blackboard for specials




La Salumeria cured meats & cheeses

-  Italian cured meats, Italian bread 12.50
- Italian cheese, fig jam, honey, Italian bread 12.50
- Antipasto - cured meats, mixed cheese, mixed vegetables, Italian bread 20.00




Cicchetti & Panifico small bites & bread

-  Nocellara olives, marinated in chilli, garlic, lemon, oregano (GF) 5.50
-  Mixed Italian bread, balsamic vinegar, olive oil 6.50
-  Trio of Bruschetta - A choice of three 9.50
 - Ricotta, lemon, basil, honey, grilled courgette, mint
 - 'Nduja, marinated peppers, boquerones
 - Romesco, buffalo mozzarella, Parma ham, rocket
-  Cazzilli - Sicilian potato croquettes, garlic aioli (GF) 6.50
-  Panelle - chickpea fritters, garlic aioli (GF) 6.50
-  Friggitelli peppers, Sicilian salt (GF) 7.00





Pesce fish & seafood

-  Boquerones - Marinated anchovies (GF) 6.00
- Scallops, ginger, garlic, chilli, breadcrumbs 14.00
-  Calamari fritti - crispy fried squid, lemon aioli 10.00
- Baked swordfish, tomato, onion, anchovy, caciocavallo, parmesan sauce 15.00
- Large king prawns, chilli, garlic, lemon (GF) (portion of 4) 14.50
(portion of 6) 19.50
-  Salt cod croquettes, piquillo pepper puree, lemon aioli 9.50
- Negroni cured salmon - Thinly sliced salmon cured in blood orange gin, cucumber, horseradish mayo (GF) 11.00





Carne meat

- Carpaccio, raw thinly sliced beef fillet, mustard aioli, baby capers, rocket, parmesan cheese (GF) 14.00
- Spiced marinated pork fillet skewers, nduja sauce, salsa verde (GF) 16.00
- Iberico rack of ribs, fennel BBQ sauce (GF) 15.00
-  Polpette - beef meatballs, spiced tomato sauce 10.00
- Harissa spiced chicken skewers, romesco, salsa verde (GF) 11.00
- Tagliata - sliced sirloin beef, rocket, sundried tomatoes, red onion, parmesan cheese (GF) 19.00
-  Fennel sausage, spiced red onion & tomato compote (GF) 11.00
-  Arancini carne - Sicilian style risotto ball, beef ragu, peas, caciocavallo cheese 10.00

Verdure vegetables/salad

-  Frittata potatoes, egg, onion, parsley, garlic aioli (GF) 8.50
-  Fried potatoes, parmesan cheese, truffle oil, breadcrumbs, garlic aioli 8.50
- Tender stem broccoli, lemon, garlic, chilli (GF) 8.50
-  Harissa roasted cauliflower, hummus, tahini yogurt, pomegranate seeds (GF) 9.50
- Caprese salad - beef tomatoes, buffalo mozzarella, basil dressing, rocket (GF) 10.50
-  Sicilian salad - red onion, cherry tomatoes, fennel, mint, orange, kalamata olives (GF) 8.00

Dolce dessert

-  Tiramisu, layered Savoiardi biscuits, coffee, Marsala wine, sweet mascarpone 8.00
-  Nutella & ricotta cannolo - Sicilian style crispy pastry tube, Nutella & ricotta fillings, pistachio crumb 8.00
-  Tartufo - chocolate, hazelnut, vanilla ice cream, cocoa powder 7.00
- 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

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.