



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  
T&C'S Apply - Excludes Special Days & Bank Holidays

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 22.00

## 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
  - Hummus, roasted cherry tomatoes, fresh basil
  - 'Nduja, marinated peppers, goats cheese, mint
  - Mortadella, strachatella, pistachio crumb, basil oil
-  Cazzilli - Sicilian potato croquettes, garlic aioli (GF) 6.50
-  Pannelle - chickpea fritters, garlic aioli (GF) 6.50
-  Friggitelli peppers, Sicilian salt (GF) 7.00

## Carne meat

- Beef Carpaccio - Raw thinly sliced beef fillet, baby capers, parmesan cheese, rocket (GF) 14.50
- Lamb skewers, cauliflower hummus, piquillo pepper pureé, balsamic glaze (GF) 17.50
- Iberico rack of ribs, fennel BBQ sauce 15.00
-  Polpette - beef meatballs, spiced tomato sauce 10.50
- Tagliata - sliced sirloin, rocket, red onion, sundried tomatoes, parmesan cheese (GF) 19.00
-  Fennel sausage, spiced red onion & tomato compote (GF) 11.00
- Arancini - Sicilian style risotto balls, ragu, peas, caciocavallo cheese, tomato sauce 10.50
- Chicken Milanese - Three cheeses, crispy breaded chicken, rocket salad, lemon 11.50
-  Suppli Amatriciana - Roman fried rice croquettes, tomato sauce, guanciale (pork cheek) pecorino, fior di latte 10.50

## Pesce fish & seafood

-  Boquerones - Marinated anchovies (GF) 6.00
-  Calamari fritti - crispy fried squid, lemon aioli 10.50
- Large king prawns, chilli, garlic, lemon (GF) (portion of 4) 14.50  
(portion of 6) 19.50
-  Salt cod croquettes, piquillo pepper pureé, lemon aioli 9.50

## Verdure vegetables/salad

-  Frittata potatoes, egg, onion, parsley, garlic aioli (GF) 8.50
-  Fried potatoes, parmesan cheese, truffle oil, breadcrumbs, garlic aioli 8.50
-  Tenderstem broccoli, lemon, garlic, chilli (GF) 8.50
-  Harissa roasted cauliflower, hummus, tahini yogurt, pomegranate seeds (GF) 9.00
- Caprese salad - beef tomatoes, bocconcini, basil dressing, balsamic glaze (GF) 10.50
-  Pistachio Sicilian salad - fennel, mint, orange, kalamata olives, pistachio crumb (GF) 8.00
-  Rocket, red onion, parmesan salad, balsamic glaze (GF) 7.50

## Dolce dessert

-  Tiramisu, layered Savoirdi biscuits, coffee, Marsala wine, sweet mascarpone 8.00
-  Ricotta cannolo - Sicilian style crispy pastry tube, ricotta fillings, pistachio crumb 8.00
-  Crème Brulee, shortbread biscuit 8.00
-  Tartufo Classico - Chocolate, hazelnut, vanilla ice cream, coco 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.