



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
Only applies to tables up to 8 people

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	24.00

Cicchetti & Panifico small bites & bread

 Nocellara olives, marinated in chilli, garlic, lemon, oregano (GF)	6.00
 Mixed Italian bread, balsamic vinegar, olive oil	7.00
 Trio of Bruschetta - A choice of three • Hummus, roasted cherry tomatoes, fresh basil • 'Nduja, marinated peppers, boquerones, mint • Pickled beetroot, whipped goats cheese, pistachios	10.50
 Cazzilli - Sicilian potato croquettes, garlic aioli (GF)	6.50
 Pannelle - chickpea fritters, garlic aioli (GF)	6.50
 Friggitelli peppers, Sicilian salt (GF)	7.00
 Suppli Porcini - Roman oval shaped fried rice croquettes, porcini mushrooms, gorgonzola cheese	10.50

Carne meat

Beef Carpaccio - Raw thinly sliced beef fillet, baby capers, parmesan cheese, rocket (GF)	15.50
Lamb skewers, sobrasada & honey sauce, coriander & mint yogurt (GF)	19.00
Iberico rack of ribs, fennel BBQ sauce	15.50
 Polpettette - lamb & beef meatballs, spiced tomato sauce	11.50
Beef cheeks, caramelised onion gravy, buttered mash, gremolata	19.50
 Fennel sausage, spiced red onion & tomato compote (GF)	11.00
Arancini - Sicilian style risotto balls, ragu, peas, caciocavallo cheese, tomato sauce	11.00
Chicken thighs, chickpea & fennel sausage stew, salsa verde (GF)	14.00

Pesce fish & seafood

 Boquerones - Marinated anchovies (GF)	6.00
 Calamari fritti - crispy fried squid, lemon aioli	11.00
Large king prawns, chilli, garlic, lemon (GF)	(portion of 4) 16.00
	(portion of 6) 21.00
 Salt cod croquettes, piquillo pepper puree, lemon aioli	10.00
Check specials board for fish of the week	

Verdure vegetables/salad

 Frittata potatoes, egg, onion, parsley, garlic aioli (GF)	8.50
 Fried potatoes, parmesan cheese, truffle oil, breadcrumbs, garlic aioli	8.50
Honey caramelised carrots, smoked aubergine yogurt, chilli, mint, goats cheese (GF)	9.50
 Harissa roasted cauliflower, hummus, tahini yogurt, pomegranate seeds (GF)	9.00
Caprese - plum tomatoes, buffalo mozzarella, basil, balsamic (GF)	10.50
 Sicilian Salad - Fennel, red onion, kalamata olives, orange, rocket (GF)	8.50

Dolce dessert

 Tiramisu, layered Savoiardi biscuits, coffee, Marsala wine, sweet mascarpone	8.00
 Ricotta cannolo - Sicilian style crispy pastry tube, ricotta fillings, pistachio crumb	8.00
 Tartufo Classico - Chocolate, hazelnut, vanilla ice cream, coco powder	7.50
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

While dishes on this menu are made with ingredients that may not contain one of the 14 declarable allergens, some suppliers have added 'may contain' warnings due to possible cross-contamination during production. For this reason, we CANNOT GUARANTEE our food is completely free from allergens and we do not advise to consume from this menu. Please speak to a manager in advance of ordering. Please note we use our fryers to cook different dishes, please ask if you have any concerns about cross-contamination.