

Trinacria Sicilian Cafe Bar Menu

Starters

Soup of the Day

Homemade fresh soup

Chicken Liver Pâté

Homemade pate' served with toasted bread

Calamari fritti

Squid rings coated in flour, deep fried and served with garlic mayo

Sardine Allinguata

Butterfly Sardines marinated in white wine vinegar, lightly floured and pan-fried served with lemon

Antipasto Misto

Mixed Italian cured meat served with pickled vegetables and bread sticks

Caponata Siciliana (v)

A well known Sicilian dish consisting of sweet & sour stewed vegetables served cold with bread and drizzle of extra virgin olive oil.

Cozze Inpanate

Stuffed baked Mussels with bread crumbs, garlic, butter and herbs

Pane e Olive

A selection of homemade breads with olives

Mains

Penne alla Norma (v)

Penne pasta served in a tomato and aubergine sauce with grated salted ricotta cheese

Spaghetti alle Cozze

Spaghetti with mussels, cherry tomatoes, garlic, chilli and white wine

Trofie con Broccoli (v)

Trofie pasta served with broccoli, sundried tomatoes, garlic and olive oil

Spaghetti Aglio Olio e Peperoncino (v)

Spaghetti garlic, oil and chilli served with grano padano and rocket

Pollo inpanato con spaghetti al pomodoro

Pan-fried breaded chicken breast served with spaghetti in a tomato and basil sauce

Savouries

Arancini

Fried rice balls filled with:

Ragu

Pork sholder ham & cheese

Garlic mushrooms & cheese

Spinach, ham & cheese

Focaccia

Pastry filled with:

Aubergine, tomato & cheese

Spinach & ricotta

Pork shoulder ham, mushroom & cheese

Sicilian sausage meat, potato,

sun-dried tomato & cheese

Roast Mediterranean vegetables, Gorgonzola

cheese & pesto

Pizza Slice

Cheese & Tomato

Vegetarian

Meat

All savouries served with a green salad garnish

Sweets

Cakes, pastry and biscuits

See our display counters

Ice Cream

Up to 3 flavours



Trinacria Sicilian Cafe Bar Wine List

Sparkling Wines

Prosecco Frizzante, Di Paolo

A lighter style of Prosecco with delicate apple and pear aromas.

White Wines

Catarratto, Carlotta

Attractive aromatics of floral peach, tropical fruit and a hint of fennel.

Grillo/Chardonnay, Costadune

Very delicate tropical fruit with pleasant mineral notes on the finish.

Pinot Grigio, Mandrarossa

Vibrant orchard fruits. A very fresh and lively example of this Italian classic.

Fiano, Miopasso

A nose of clementine and honeysuckle with hints of fresh nettle leaf. Good minerality and length.

Viognier/Catarratto, Donnafugata

An intriguing blend of Viognier and local grape Catarratto. Aromas of apricot, pineapple and papaya with a rounded palate and exceptional length.

Rosé Wines

Nero/Cabernet, Costadune

A medium bodied rosé with ripe cherry fruit and hint of wild herbs.

Red Wines

Nero d'Avola, Carlotta

A deeply coloured red with aromas of ripe plums and just a touch of bitter chocolate.

Frappatto/Shiraz, Costadune

Rich summer fruit flavours of raspberries and blackberries with a touch of Syrah spice.

Merlot, Mandrarossa

Soft but structured with rich damson fruit and a hint of mocha.

Nero d'Avola, Donnafugata

Scents of black cherries and forest fruits with a touch of balsamic. Richly textured with gentle, ripe tannins and a spicy finish.

Nero d'Avola-Nerello Mascalese Micina, Cantina Cellaro

A great example of Sicily's finest local grapes. Deep and structured with plenty of red fruits and spice and a subtle balsamic note on the finish.

Cerasuolo di Vittoria, Valle dell'Acate

Blackberry and raspberry fruit with gamey undertones. Barrique ageing provides layers of spice, cacao and tobacco. Silky smooth tannins on the palate.

Sweet Wine

Morsi di Luce Zibibbo, Cantine Florio

Aromas of dried apricots, acacia honey, hazelnuts and vanilla. Complex and delicious!

Spirits

Vodka, Gin, Whisky, Amaretto, Sambuca, Bacardi, Dark Rum

Italian Brandy

Campari, Limoncello, Martini

Amaro Averna