

I Cannoli Restaurant

Typical Sicilian Restaurant

Tris of Bruschetta – choose one from below

Classic – Fresh tomato, basil, garlic & olive oil

Or

Toasted bread topped with pesto & Salty Ricotta

Or

Toasted bread topped with smoked swordfish

Starters – choose one from below

Caponata Di Melanzane

(Traditional Sicilian sweet & sour dish made up from fried aubergine, toasted almonds, fine olives, onion, capers & celery)

Or

Fritto Misto

(Deep – fry breaded mix of seafood including Squid, prawns & fresh fish of the day, served with homemade dip on lemon garnish)

Or

Gamberetti Espanola

(A king Prawn dish cooked in Spanish style with smoked paprika and cream)

Or

Spaghetti Marinara

(A classic pasta dish cooked with fresh baby clams & fine Italian olive oil served simple. A delicious flavour of the sea)

Or

Fresh made Ravioli

(Egg Pasta cooked fresh daily using the finest ricotta cheese & served with a delicate tomato sauce)

Or

Carrettiera

(Fresh local tomatoes finely chopped with mixed herbs, olive oil, Parmesan Cheese and finish off with Salty Ricotta Cheese)

Main course – choose one from the below

Pollo Alla Toscana

(Pan fried chicken breast gently cooked in cream with bacon & mushrooms and served with potatoes)

Or

Anatra All' Arancia (Roasted Orange Glazed Duck)

(A plump Barbary Duck breast gently roasted & Served with a rich Port wine sauce, delicately spiced with coriander and garlic, thickened with Seville orange marmalade. Served with potatoes & homemade Sicilian Caponata)

Or

Timbalo Di Zucchine / Melanzane

(Lovely taste of Sicily; Timbal of Crougette /Aubergine filled with a mix of seafood, cooked in white wine sauce & finish off with Salty Ricotta Cheese & served with fried Calamari)

Dessert – choose one from the below

Cannoli Siciliani

(Home made crunchy pastry roll filled with fresh ricotta cheese & chocolate chips)

Or

Pannacotta

(A creamy dreamy rich Pannacotta made from flavoured cream & served simply)

Or

Tiramisu

(A traditional Italian classic cooked in the traditional way: rich and flavoured with a hint of rum and simply dusted with cacao)