

Sikula

Italian Restaurant and Pizzeria

Menu

115 Northfield Ave, Ealing, London W13 9QR

Phone: 020 8579 0615

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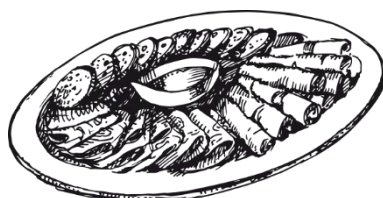
Gluten free options are also available upon request with extra charge.

(v): Suitable for vegetarians

For allergies and intolerances, please speak to a member of the staff

Antipasti

- **Olive** – Mixed black and green olives (v)£2.50
- **Pane & olio** – Homemade bread with olive oil (v)£3.00
- **Pane Pizza** - Focaccia bread with oregano and olive oil (v)£3.00
- **Pane pizza con mozzarella** - Focaccia bread with oregano, olive oil and mozzarella cheese (v)..... £3.50
- **Bruschetta pomodoro** – Grilled bread with cherry tomatoes, olive oil, oregano and garlic (v)£5.50
- **Bruschetta mista** – Four mixed bruschetta£9.00
- **Burrata** – Fresh burrata cheese, served with rocket salad, cherry tomatoes and olive oil£7.50
- **Caprese** – Mozzarella cheese with slices of tomatoes, basil and olive oil.....£6.50
- **Calamari fritti** – Deep fried squid rings£7.50
- **Fritto misto** – mixed fried appetizers (chickpeas crumpets, arancine stuffed rice balls, small calzone, etc.)£7.00
- **Tagliere salumi & formaggi** – selection of cured meats with mixed matured cheeses (for two persons)£12.00



Insalate in Crosta

Fresh made salads served in a bowl of pizza bread

- **Semplice** – Cherry tomatoes, black olives, red onion, oregano, olive oil (v)£8.90
- **Mediterranea** – Cherry tomatoes, oven baked potatoes, green beans, tuna chunks, red onion.....£9.90
- **Caprese in Crosta** – Sliced tomatoes, buffalo mozzarella, basil, olive oil (v)£9.90
- **Siciliana** – Mixed grilled vegetables (courgettes, aubergines, peppers), olive oil (v).....£ 8.90

Sides

- **Patate al Forno** – Oven baked potatoes with olive oil and rosemary (v)£4.00
- **Caponata Siciliana** – Sweet and sour stew of chopped aubergines, tomatoes, capers and black olives (v)£4.50
- **Verdure Grigliate** - Mixed grilled vegetables (courgettes, aubergines, peppers) (v)...£4.50
- **Insalata Verde** – Lettuce, rocket (v)£4.00
- **Insalata Mista** – Mixed Salad, red onions, cherry tomatoes, black olives (v).....£5.00



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Primi

In Sikulo we produce our homemade pasta, using just semolina flour, free-range eggs, olive oil and salt

- **Spaghetto alla Norma** – Spaghetti pasta with tomato sauce, fried aubergines and parmesan shavings (v)£8.00
- **Spaghetto alla Carbonara** – Spaghetti pasta with pancetta, pepper, pecorino cheese and scrambled eggs£8.50
- **Bucatino alla Amatriciana** – Bucatini pasta with tomato sauce, pancetta, black pepper and pecorino cheese.....£8.50
- **Tagliatella alla Bolognese** – Tagliatelle pasta with Bolognese sauce£9.00
- **Fusilli all'Arrabiata**– Fusilli pasta with tomatoes, garlic, chilli and parsley£8.00
- **Tagliatella alla Boscaiola** – Tagliatelle pasta with italian sausage, porcini mushrooms and parmesan cheese£10.00
- **Ravioli Ricotta & Spinaci**
Stuffed pasta with spinach and ricotta cheese, served with butter and sage sauce or tomato sauce (v)£9.00
- **Cannelloni Ricotta & Spinaci**
Oven baked stuffed pasta rolls with spinach and ricotta cheese, served with tomato sauce and parmesan cheese (v).....£9.00
- **Lasagne** – Pasta layers with Bolognese sauce, mozzarella cheese, peas, and parmesan cheese.....£10.50
- **Parmigiana di Melanzane** – Sliced fried aubergine layers, tomato sauce, basil, mozzarella and parmesan cheese.....£8.50
- **Kids Fusilli** (for kids under 12 years)
Fusilli pasta with butter and parmesan sauce, tomato sauce, pesto sauce or Bolognese sauce.....£5.50



Did you know?

If you really enjoyed our pasta you can buy a serving to cook at home for only £2.00! (Bucatini, spaghetti, tagliatelle or fusilli) You can also add your favourite sauce for £3.00! (Pomodoro, Bolognese or Pesto sauce)

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We also take orders for birthday cakes and make fresh bread everyday! Ask a member of staff for more information!

Panuzzo

Flatbread made of warm pizza dough, sliced lengthwise and stuffed with different fillings

- **Semplice** – Tomato sauce, mozzarella cheese, mixed vegetables, olive oil (v)£8.90
- **Crudaiole** – Buffalo mozzarella, rocket salad, parma ham, cherry tomatoes, olive oil.....£9.50
- **Sfizioso** – Provola cheese, pancetta, fried aubergines, olive oil£9.00
- **Forte** – Provola cheese, italian sausage, wild broccoli, olive oil.....£9.50

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Pizza

- **Marinara** – Tomato sauce, garlic, oregano. (v) £5.50
- **Margherita** – Tomato sauce, mozzarella cheese, parmesan cheese. (v) £6.50
- **Napoli** – Tomato sauce, mozzarella cheese, anchovies, black olives, oregano £8.00
- **Romana** – Tomato sauce, mozzarella cheese, cooked ham, parmesan cheese £7.50
- **Rosanero** – Tomato sauce, mozzarella cheese, cooked ham, mushrooms, parmesan cheese. £8.50
- **Quattro Canti**
Tomato sauce, mozzarella cheese, cooked ham, mushrooms, artichokes, black olives, parmesan cheese. £9.50
- **Diavola** - Tomato sauce, mozzarella cheese, spicy salami, parmesan cheese £8.50
- **Tonno & Cipolla** - Tomato sauce, mozzarella cheese, tuna, red onions £8.50
- **Bufalina** - Tomato sauce, buffalo mozzarella cheese, parmesan cheese (v) £9.50
- **Ortolana** - Tomato sauce, mozzarella cheese, aubergines, courgettes, peppers, parmesan cheese. (v) £9.50



- **4 Formaggi** – Tomato sauce, mozzarella cheese, gorgonzola cheese, provola cheese, parmesan cheese (v) £8.50
- **Parmigiana** - Tomato sauce, mozzarella cheese, fried aubergines, basil, parmesan shavings (v) ... £8.50
- **Corleone** -
Mozzarella cheese, porcini mushrooms, gorgonzola cheese, parma ham, parmesan shavings, truffle oil £10.50
- **Borbona** – Provolone cheese, wild broccoli, italian sausage £10.00
- **Etna** - Tomato sauce, mozzarella cheese, ricotta cheese, italian sausage, spicy nduja, parmesan cheese £10.50
- **San Daniele** - Mozzarella cheese, rocket salad, Parma ham, parmesan shavings £11.50
- **Campagnola**
Provolone cheese, cherry tomatoes, italian sausage, porcini mushrooms, burrata cheese, parmesan shavings (v) ... £11.50
- **Calzone Rustico**
Folded pizza with tomato sauce, mozzarella cheese, ricotta cheese, neapolitan salami, cooked ham, parmesan cheese £10.50
- **Calzone Bizarro**
Folded pizza with provolone cheese, wild broccoli, black olives, anchovies, pine nuts, parmesan cheese £10.00
- **La Speciale**
Pesto sauce base, buffalo mozzarella cheese, grilled aubergines, sundried tomatoes, almond flakes (v) .. £11.50
- **Gusto** - Mozzarella cheese, mortadella, cherry tomatoes, burrata cheese, pistachio flakes £12.00

Extras

Anchovies, artichokes, aubergines, black olives, cherry tomatoes, chilli, courgettes, cooked ham, gorgonzola cheese, mozzarella cheese, mushrooms, Neapolitan salami, parmesan shavings, provolone cheese, peppers, pesto sauce, pine nuts, red onions, ricotta cheese, rocket salad, spicy nduja, spicy salami, truffle oil, tuna chunks, wild broccoli £1.00

Buffalo mozzarella cheese, burrata cheese, mortadella, italian sausage, Parma ham, porcini mushrooms, £1.50

Gluten free pizza £2.00

- All our pizzas are served with virgin olive oil and fresh basil on top.
- Please look out for occasional olive stones

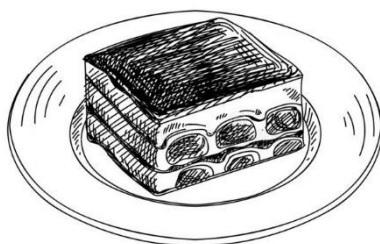
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Desserts

- **Tiramisú**
Coffee-flavoured dessert, made of ladyfingers, layered with a whipped mixture of cream and mascarpone cheese£4.50
- **Pannacotta** – Vanilla-flavoured sweetened cream dessert, topped with mixed berry sauce.....£4.50
- **Cannolo Siciliano** – Tube-shaped pastry dough, filled with sweet ricotta cream..... £4.50
- **Affogato al caffè** – Scoop of vanilla ice cream, “drowned” in a shot of espresso£4.00
- **Affogato al caffè corretto** – Scoop of vanilla ice cream, “drowned” in a shot of espresso, with extra spirit£6.00
- **Torta Caprese** – Traditional chocolate and almond cake, served with a scoop of vanilla ice cream£4.50
- **Torta ricotta & pera** – Sponge cake filled with ricotta cream and caramelized pears£4.50
- **Italian Ice Cream** – Chocolate, pistachio, vanilla, strawberry, lemon £2.50 (1 scoop) / £4.00 (2 scoops)



Soft Drinks

- Still Water..... £2.00
- Sparkling Water ... £2.00
- Limonata San Pellegrino..... £2.20
- Aranciata San Pellegrino..... £2.20
- Chinotto San Pellegrino..... £2.20
- Coke, Diet Coke, Sprite..... £2.50
- Fruit Juice
(apple, orange, pineapple, peach)..... £2.50

Hot Drinks

- Espresso..... £1.80
- Macchiato ... £2.00
- Cappuccino..... £2.50
- Latte..... £2.50
- Americano..... £2.20
- Flat White..... £2.50
- Hot Chocolate £2.50
- Hot Tea £2.00

Beers

- Moretti Draft – ½ pint..... £3.50
- Moretti Draft – 1 pint..... £5.50
- Peroni – 33 cl..... £3.50

Aperitifs

- Aperol Spritz..... £6.50
- Gin & Tonic..... £6.50
- Negroni..... £6.50

Spirits

- 25 ml Shot..... £3.50
- 50 ml Shot.....£5.50



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Sparkling Wine

- | | Glass (125ml) | Glass (175 ml) | Bottle |
|-------------------------------------|---------------|----------------|--------|
| • Prosecco Brut "Perla nera" | £6.00 | - | £25.00 |
- Aromatic bouquet with hints of flowers and banana, fruity and well balanced, supported by a fine perlage, which is remarkably persistent in the glass.*

Rosé Wine

- | | Glass (125ml) | Glass (175 ml) | Bottle |
|--|---------------|----------------|--------|
| • Pinot Grigio Blush "Ai Galli" | £6.00 | £7.50 | £19.00 |
- A dry, fresh and fruity rosé with delicate aromas of red berries. Crisp and lively on the palate with good intensity of ripe berry and red cherry fruit.*

White Wines

- | | Glass (125ml) | Glass (175 ml) | Bottle |
|--|---------------|----------------|--------|
| • Chardonnay "Terre del Sole" | £5.00 | £6.50 | £17.00 |
| <i>Dry white wine from 100% Chardonnay grapes with its fruity flavour, ideally with starters, light courses, fish, white meat and fresh cheese.</i> | | | |
| • Pinot Grigio "Ai Galli" | £6.00 | £7.50 | £19.00 |
| <i>Pale straw yellow in colour, dry, smooth, harmonious and fresh with a characteristic and delicate fruity scent. Made 100% from Pinot Grigio grapes.</i> | | | |
| • Sauvignon Blanc "Tenuta Andrero" | £6.00 | £7.50 | £22.00 |
| <i>Pale straw yellow in colour, dry, smooth, harmonious and fresh with a characteristic and delicate fruity scent. Made 100% from Pinot Grigio grapes.</i> | | | |
| • Corvo Bianco "Duca di Salapurata" | - | - | £28.00 |
| <i>Made from Sicilian grapes of Inzolia and Grecanico, this clear and bright pale yellow wine has an intense, delicate and fruity aroma. Well balanced on the palate.</i> | | | |
| • Kados "Duca di Salapurata" | - | - | £32.00 |
| <i>Single varietal wine produced from Grillo grapes. An extraordinarily well structured and full bodied white wine with floral and citrus notes. Its full, velvety and lively flavour embodies all the charm of the Sicilian land.</i> | | | |

Red Wines

- | | Glass (125ml) | Glass (175 ml) | Bottle |
|---|---------------|----------------|--------|
| • Nero d'Avola "Terre del Sole" | £5.00 | £6.50 | £16.00 |
| <i>A rich Sicilian red wine, made from Nero d'Avola grape. A lively ruby red colour, with delicate scents of roses and ripe cherries. Rustic and full bodied with pleasant tannins.</i> | | | |
| • Merlot "Terre del Sole" | £5.50 | £7.00 | £18.00 |
| <i>Pale straw yellow in colour, dry, smooth, harmonious and fresh with a characteristic and delicate fruity scent. Made 100% from Pinot Grigio grapes.</i> | | | |
| • Montepulciano d'Abruzzo "Ca' del Moro" | £5.50 | £7.00 | £19.00 |
| <i>This wine is made 100% of Montepulciano grapes. It is a soft, easy drinking red with a round, fruity character.</i> | | | |
| • Corvo Rosso "Duca di Salapurata" | - | - | £28.00 |
| <i>Made from a wise mix of Nero d'Avola, Pignatello and Nerello Mascalese grapes, this wine has a lively ruby red colour with garnet nuances, intense, fruity aroma with scents of Morello cherries. It is dry, full bodied and persistent.</i> | | | |
| • Syrah "Cusimano" | - | - | £30.00 |
| <i>Ruby red colour; cherry e plum aromas with a touch of spice, medium bodied and dry; berry flavours with a touch of cedar. It perfectly reflects the southern island character in its taste and scent.</i> | | | |

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