

SYCAMORE

VINO • CUCINA

Cicchetti

Nocellara olives (vg & gf) 6

Cacio & Pepe arancini with parmesan sauce and anchovy (v) 8

House made focaccia served with tricolore butter (v) 6

House made focaccia served with Sicilian Caponata (v) 7

Sourdough focaccia with charcuterie board 14

Antipasti

Sycamore signature soup (vg) 9

Steak tartare, black fresa bread, grated cured egg yolk 16

Tuna carpaccio with citrus dressing and crispy shallots 18

Burrata, roasted datterini emulsion, basil sorbet (v & gf) 14

Crispy tempura baby squid, prawns and courgettes, black squid ink mayo 12

Primi

Involtini alla Norma, tomato sauce wrapped spaghetti with aubergines and basil pesto (v) 18

Tagliatelle with beef shin ragu 22

Risotto Primavera, soft herbs and vegan parmesan (vg & gf) 18

Black linguine with Devonshire Crab, chili and garlic 22

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Secondi

Aubergine parmigiana, confit tomato, basil pesto and parmesan foam (v) 18

Dry aged Rib-eye 320g, watercress salad and salsa verde (gf) 36

Pan roasted stone bass, cauliflower and red bell pepper sauce (gf) 28

Chicken supreme Milanese, rocket and parmesan 22

Sourdough Pizzas

On our freshly made signature dough

Salsiccia and Friarelli 18

Fennel sausages and sprouting turnip, mozzarella white based

Grilled Vegetables 16

Mozzarella and tomato sauce based (v)

Marinara 14

Black olives, anchovy, oregano, tomato sauce based

Margherita 14

Mozzarella and tomato sauce based; basil (v)

Sides

Little Italy fries with rosemary salt (vg & gf) 6

Green leaf salad (vg & gf) 6

Seasonal steamed vegetables (vg & gf) 8