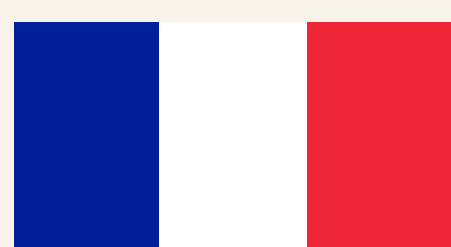
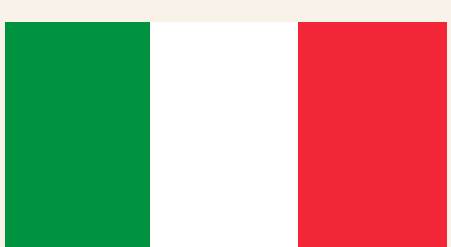




# MENÙ

Select your language





# STARTERS

## Crunchy Sicily (for two people)

Focaccine with ricotta, focaccine with panelle, focaccine with crocché, crostini, crocché, arancinette with butter, fresh potatoes.

**12 €**

Sicilian caponata in ash oil with almond slivers and curried rice pilaf

**10 €**

Aubergine flan with buffalo heart  
on cherry tomato coulis and baked ricotta flakes

**9 €**

Home made smoked beef carpaccio on vegetable misticanza and pecorino flakes

**10 €**

Mussel soup with bread croutons

**12 €**

## Three seafood arancine (2)

Arancina with swordfish and aubergines, arancina with red mullet and fennel, arancina with prawns, courgettes and pistachios

**10 €**

Fried squid in chickpea flour with lemon dress and mint (2,3)

**15 €**

Warm seafood salad with crunchy vegetables

**18 €**

Marinated tuna with caramelised orange onions and sautéed prawns  
with ginger and citrus fruits on mashed potatoes with ash oil (1,2)

**15 €**

## Raw fish of the day (1,2)

Salmon tartare, tuna tartare, squid julienne, Sciacca pink prawn tartare seasoned with oil, salt, lemon and pepper

**18 €**



Service 3€

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# FIRST COURSES

Fresh pasta tagliatelle with eggplant cream and salted ricotta

**15 €**

Fresh dough paccheri means with asparagus cream,  
crunchy cheek and asparagus tops sautéed

**16 €**

Fresh pasta busiate with Tenerumi, zucchini cream,  
crunchy cheek and flakes of salted ricotta

**18 €**

Half paccheri of creamy fresh pasta with porcini mushrooms [2]

**18 €**

Gragnano spaghetti with sea urchins

**25 €**

Fresh pasta noodles with squid, prawns, mussels,  
tomatoes and tuna roe [2,3]

**20 €**

Linguine with clams with lime peel and powdered tuna roe [2,3]

**18 €**

Gragnano spaghetti, cherry tomatoes, tuna roe and tuna tartare

**18 €**

Half paccheri fresh pasta creamed with pistachio pesto with crunchy zucchini,  
prawn tartare and pistachio grains [1,2]

**20 €**

Fresh pasta busiate with mullet fillets, cherry tomatoes and chopped wild fennel [2]

**20 €**

Half paccheri fresh pasta with Mediterranean flavors with fillets of redfish, olives,  
capers, cherry tomatoes and almond flakes [2]

**20 €**

Carnaroli rice with scampi and citrus cream with marinated scampi [1,2]

**20 €**

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# MAIN COURSES

Pork tenderloin with freshly truffled cardoncelli mushrooms and herb mashed potatoes

**18 €**

Beef fillet in Nero d'Avola reduction with rosemary-flavoured potato rosti

**22 €**

Sliced beef on wild rocket, cherry tomato and Ragusano D.O.P. flakes

**20 €**

Knuckle of pork marinated in beer and its reduction with herb-flavoured potato wedges

**20 €**

Lamb chops in a hazelnut crust and  
caramelised onions with rosemary-flavoured potato velouté

**18 €**

Orange lacquered duck breast with pears and hazelnuts

**18 €**

Tuna tataki in a Bronte pistachio crust  
with honey vegetable ratatouille and soy dressing [1,2]

**20 €**

Mixed grill of fish

[squid, amberjack fillet, king prawn and imperial langoustine] [1,2]

**24 €**

Seared salmon slice with honey vegetable ratatouille

**18 €**

Grilled amberjack on lemon potato velouté with tomato and basil brunoise [2]

**20 €**

Seabass rolls, pistachios and capers on fennel velouté and sweet and sour oranges

**20 €**

Seafood soup of the day [ombrine fillet in clam guazzetto with cherry tomatoes] [2]

**20 €**

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# DESSERT

Cannolo with ricotta from Piana degli Albanesi

**4 €**

Cassatella with ricotta

**4 €**

Panna cotta with citrus fruits

**5 €**

Bronte pistachio semifreddo

**6 €**

Walnut and almond semifreddo

**6 €**

Orange semifreddo

**6 €**

Chocolate cake with warm heart

**5 €**

Cup of coffee tiramisu

**6 €**

Berry cheesecake

**6 €**

House lemon sorbet

**6 €**

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# CLASSIC PIZZAS

## Biancaneve

mozzarella fiordilatte

**6,5 €**

## Margherita

tomato pulp, mozzarella fiordilatte, basil

**8 €**

## Napoli

tomato pulp, mozzarella fiordilatte, anchovies, oregano, olives

**9 €**

## Sfincione palermitano

tomato pulp, breadcrumbs, onion and fresh caciocavallo cheese cubes

**9 €**

## Romana

tomato pulp, mozzarella fiordilatte, cooked ham

**10 €**

## Vegetarian

tomato pulp, mushrooms, cherry tomato, radicchio, aubergine

**10 €**

## Rianata

tomato pulp, mozzarella fiordilatte, anchovies, onion, caciocavallo cheese, breadcrumbs

**10 €**

## Quattro gusti

tomato pulp, mozzarella fiordilatte, artichokes, cooked ham

**11 €**

## Capricciosa

tomato pulp, mozzarella fiordilatte, cooked ham, mushrooms, artichokes, frankfurters, black olives

**11 €**

Service 3€

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# CLASSIC PIZZAS

## Parmigiana

tomato pulp, mozzarella fiordilatte, fried aubergines, parmesan shavings

**10 €**

## Quattro formaggi

mozzarella fiordilatte, Emmental, gorgonzola, grana flakes

**11 €**

## Diavola

tomato pulp, mozzarella fiordilatte, onion, spicy salami

**10 €**

## Campagnola

tomato pulp, mozzarella fiordilatte, onion, sausage, mushrooms

**11 €**

## Bresaola

mozzarella fiordilatte, bresaola, rocket, lemon slices, salt, pepper

**13 €**

## San Daniele

tomato pulp, mozzarella fiordilatte, prosciutto, rocket, grana flakes

**13 €**

## Tirolese

tomato pulp, mozzarella fiordilatte, smoked scamorza cheese, mushrooms, speck

**14 €**

## Schiacciata

mozzarella fiordilatte, cooked ham, mushrooms, anchovies, sliced tomato, parmesan flakes

**12 €**

## Chicken

mozzarella fiordilatte, roast chicken strips, barbecue sauce

**11 €**

Service 3€

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# SPECIAL PIZZAS

## Calzone classico

tomato pulp, mozzarella fiordilatte, cooked ham

**11 €**

## Calzone capriccioso

tomato pulp, mozzarella fiordilatte, frankfurter, spicy salami, gorgonzola

**13 €**

## Bufalina

buffalo mozzarella D.O.P., cherry tomatoes, parmesan flakes, basil

**13 €**

## Mielosa

buffalo mozzarella D.O.P., cooked ham, grana flakes, honey

**13 €**

## Brie e noci

buffalo mozzarella D.O.P., brie cheese, walnuts, speck

**15 €**

## Principe

buffalo mozzarella D.O.P., sliced potatoes, julienne bacon, onion, rosemary, salt and pepper

**13 €**

## Vesuvio

buffalo mozzarella D.O.P., friarielli, sausage and cherry tomatoes

**14 €**

## Sfiziosa

tomato pulp, mozzarella fiordilatte, cooked ham, spicy salami, gorgonzola cheese

**14 €**

## Saporita

tomato pulp, buffalo mozzarella D.O.P., mushrooms, bacon, grana flakes

**14 €**

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# SPECIAL PIZZAS

## Stracciatella

tomato pulp, buffalo mozzarella D.O.P., prosciutto crudo, stracciatella di bufala

**18 €**

## Pirata

buffalo mozzarella D.O.P., cooked ham, porcini mushrooms, parmesan flakes

**16 €**

## Pistacchiosa

buffalo mozzarella D.O.P., cherry tomatoes, speck, pistachio cream, pistachio granules

**16 €**

## Cibus

tomato pulp, buffalo mozzarella D.O.P., bresaola, stracciatella di bufala, rocket

**16 €**

## Ai porcini

buffalo mozzarella D.O.P., cherry tomatoes, prosciutto, porcini mushroom cream, grana flakes

**16 €**

## Mortadella e pistacchi

mozzarella fiordilatte, at the exit mortadella, pistachio cream and pistachio granules

**16 €**

## Poseidone (2)

tomato pulp, oil, garlic, mussels, clams and shrimps

**18 €**

## Pizzanino greco

tomato pulp, mozzarella fiordilatte, cooked ham, aubergines, parmesan shavings

**14 €**

## Pizzanino greco primavera

fiordilatte mozzarella, sliced coppery tomato, on the side prosciutto, rocket and grana flakes

**15 €**

Service 3€

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# GOURMET PIZZAS

## Delizia del pizzaiolo

buffalo mozzarella, grilled courgettes, fresh cardoncelli mushrooms, cherry tomatoes, fresh basil pesto and speck nests

**16 €**

## Delicata

tomato pulp, buffalo mozzarella D.O.P., mushrooms, speck, grana flakes, pistachio granules

**16 €**

## Calzone delizioso

tomato pulp, mozzarella fiordilatte, cooked ham, cheese fondue, ham and pistachio granules

**16 €**

## Passion

buffalo mozzarella D.O.P., tomato cascade, raw ham, parmesan flakes

**16 €**

## Del pizzaiolo

panpizza base, marinated prawns, marinated salmon, rocket, sliced lemon, cherry tomatoes

**18 €**

## Pizza quadrangolo Norma

Pizza quadrangolo with ricotta cheese filling border, tomato pulp, mozzarella fiordilatte, aubergines, spicy salami

**16 €**

## Pizza quadrangolo Bruschetta

Pizza quadrangolo with a rim filled with buffalo mozzarella D.O.P., on the outside rocket, prosciutto raw ham and tomato bruschetta

**16 €**

Service 3€

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# DRINKS AND DIGESTIVES

Still – sparkling water 1L

**2 €**

Coca Cola – Sprite – Fanta 33cl – Tonic Water – Lemon Tonic 25cl

**3 €**

Polara Chinotto – Cedrata – Aranciata 33cl

**3,5 €**

Red Bull 33cl

**4 €**

Sanbitter – Bitter Campari – Crodino

**3 €**

Aperol soda – Campari soda

**3 €**

Draught blond beer 20cl

**3,5 €**

Draught blond beer 40cl

**5 €**

Red draught beer 20cl

**4 €**

Red draught beer 40cl

**6 €**

Glass of white/red wine – Glass of prosecco

**6 €**

Amaro – Limoncello – White grappa

**3 €**

Whisky – Rum – Grappa barricata

**6 €**

Coffee

**1,5 €**

Service 3€

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