

TO STARTER

Pink shrimp carpaccio and orange mayonnaise (GF) 30

Seared tuna, tuna sauce
and mixed pickled vegetables (GF) 28

Etna and sea 24

Roasted octopus on a bed of "marinara-style"
pepper cream (GF ©) 28

Eggplant parmigiana (V, GF) 24

Beef carpaccio, salmoriglio sauce, bread wafer
and crispy Ragusano cheese (GF) 26

Baked ricotta with herbs, creamy pumpkin
and sweet garlic croutons (V) 24

WHEAT AND RICE

Home made maccheroni "ncasciata sicilian style" 24

Broad beans gnocchi on a pecorino cheese
sauce and mint (V, GF) 26

Spaghetti with Tomato Sauce (VG) 24

Broken spaghetti soup with lobster 44

Tortelli stuffed with red mullet and wild fennel in sauce 30

Risotto with orange, scorpion fish and thyme 30

SEA AND LAND

Sea bass fillet in salt crust
with fennel and orange salad (GF) 40

Fillet of croaker fish "Norma style" (GF) 36

Trapanese fish cous cous 48

Piglet cheek with celeriac purée (GF) 32

Beef tenderloin with Marsala sauce
and saffron potato mille-feuille (GF) 38

Lamb loin with aromatic herbs
and roasted artichokes 38

VEGETABLES AND SIDE DISHES

Seasonal vegetables and salads 12

5 Euro cover charge per person

INFORMATION ON FOOD ALLERGIES

Certain dishes and beverage may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulfur dioxide and sulphites, (13) Lupin beans, (14) Molluscs. Please consult the appropriate documentation that will be provided by the staff upon request. We cannot guarantee the total absence of allergens in all our dishes and beverages.

Fish product compliant with the requirements of Reg. (EC) 853/04, Annex III, Section VIII, Chapter 3, letter d, point 3. Dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, or have been chilled to a negative temperature on site to guarantee their quality and safety for public health. This complies with the procedures described in the origin by the H.A.C.C.P. Plan pursuant to EC Reg. 852/04. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.