

TO STARTER

Raw fish and shellfish from the Ionian Sea (GF, ©) 44

Tartare of... (GF) 28

Red prawns with pepper sauce
and ragusana burrata cheese (GF, ©) 38

Crispy swordfish and eggplant ball
on roasted tomato sauce and mint oil 26

Pumpkin flowers stuffed with ricotta cheese in rice tempura (V, GF) 22

Eggplant "Parmigiana" (V, GF) 22

Bread soup with artichokes and ragusano cheese (V) 20

To share, three different proposals to be enjoyed together
(for two people) 56

WHEAT AND RICE

Maccheroni alla "Norma" (VG) 22

Courgette gnocchi with tomato and fresh mint (V) 22

Linguine with lobster 44

Fresh spaghetti with tuna roe,
lemon flavored and toasted bread crumbs 30

Tortelli filled with ricotta cheese, anchovies
and pine nuts on wild fennel sauce 32

Scorpion fish risotto with courgette flowers
and caramelized tomatonds (GF) 36

SEA AND LAND

Sea bass fillet in salt crust with fennel
and orange salad (GF) 36

Red snapper fillet "Eoliana" with capers
cherry tomatoes and olives (GF) 36

Swordfish rolls "Messinese" with sweet
and sour vegetables 30

Red mullet, "Lattata" sauce, crunchy bread and saffron oil 34

Veal cheek with orange flavored potato millefeuille (GF) 32

Roast lamb crusted with aromatic herbs
and wild chicory (GF) 34

VEGETABLES AND SIDE DISHES

Seasonal vegetables and salads 10

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 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.