

# Starters from the Sea

## Octopus Tentacle

with Red Garlic from Nubia  Flavoured with Maraschino, Diced Pineapple and Cinnamon. - €15,00

## Amberjack Tartar

with Mango and Passion Fruit sauce. - € 18,00

## Fried Shrimp from Nassa

with Capers from Salina.  - € 14,00

## Chimera Raw Platter

with Norway Lobster, Red Shrimp, Swordfish, Tuna Carpaccio, Oyster. - € 22,00

## White Caponatina

with Swordfish and Roasted Noto Almond Petals.  - € 16,00

## Eggplant Millefeuille

with Tomato, Mozzarella Cheese and Smoked Tuna. - € 12,00

# Starters from the Earth

## Sicilian Cheese Selection

with Black Bee Honey and Sicilian Jams. - € 12,00

## Red Pumpkin Millefeuille

with Spicy Cheese from Vulcano and Green Sauce. - € 12,00



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CHIMERA  
Ristorante

# First Courses from the Sea

## Paccheri Pasta at the Aeolian Way

with Olives, Capers, Cherry Tomatoes, Anchovies, Basil and Toasted Almonds from Noto.  €.14,00

## Spaghetti Pasta

with Lemon, Ginger, Cheese from Enna  and Red Prawn from Mazara - €. 20,00

## Busiate Pasta

with Swordfish, Tomatoes from Valle del Belice  and Pâté of Zucchini. - € 16,00

## Ravioli Pasta

with Groupers, Shrimps Cooked, Vodka and Green Pistachio Powder from Bronte.  - 18.00

## Risotto With Seafood

Mussels, Clams and Sea Urchin Pulp. - € 16,00

## Risotto

with Squid Ink, Ricotta Cheese and Sicilian Citrus. - € 15,00

# First Courses from the Earth

## Mezzi Paccheri

with Ricotta Cream from Vulcano, Tomato from Valle of the Belici  €. 12.00

## Paccheri alla Norma

with Eggplant Cream and Baked Ricotta Cheese. - €14.00



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# Main Courses from the Sea

Seared Sliced Tuna  
with Poppy Seeds on Soft Red Pumpkin. - €. 16,00

Fish Soup at the Aeolian Way  
with Mussels, Clams, Red Shrimps from Mazara and Catch of the Day. - €. 22,00

Seared Squid  
with Red Garlic from Nubia  on Squid Ink . - €. 15,00

Swordfish rolls at the Aeolian Way - €. 15,00

Catch of the day. - €. 6.50 / hectogramz

# Main Courses from the Earth

Beef Filet as you prefer - €. 18,00

Beef Slices  
with Rocket , Tomatoes, Parmesan and Balsamic Vinegar Glaze - €. 14,00

Black Pork Loin From Nebrodi   
with Caramelized Balsamic Vinegar Sauce. - €. 18,00

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# Sidedishes

Cherry Tomatoes  
with Capers from Salina  - €. 5,00

Fennel Salad  
with Rocket, Oranges and Walnut. - €. 6,00

Mixed Salad. - €. 5,00

Steamed Season Vegetables. - €. 6,00

Grilled Vegetables. - €. 6,00

Baked Potatoes with Rosmary. - €. 5,00  
with Olives, Capers, Cherry Tomatoes, Basil

# Dessert

Cheese Cake. - €. 6,00

Lemon Sorbet. - €. 5,00

Sicilian broken up Cannolo - €. 6,00

Tiramisù. - €. 5,00

Our homemade Parfait. - €. 5,00

Our homemade ice creams. - €. 5,00



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