

APPETISERS

Bruschetta with Tomato Sauce € 7,00

Slices of toast with cubes of fresh tomato, garlic, oil and origan.

Eggplant Parmigiana € 9,00

Fried and baked eggplant pie with tomato sauce, basil and Sicilian pecorino cheese.

Casareccio € 13,00

Spicy bread croutons, vegetable caponatina, potato meatballs, breaded eggplant and fried ricotta.

Sicilian Caponata € 9,00

Eggplant pie, zucchini, peppers, carrots, celery, olives, capers sautéed in a pan in sweet and sour sauce and chopped toasted Avola Almonds.

Swordfish Rolls € 14,00

Swordfish rolls breaded and baked with an onion, pine nut and sultana filling.

Masculini Cunzati € 12,00

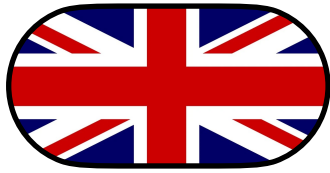
Marinated anchovies on a lemon emulsified sauce and flavourful croutons.

Octopus Salad € 14,00

Pieces of boiled octopus topped with lemon sauce on crispy vegetable salad and tasty croutons.

Sautéed Mussels € 12,00

Sauteed mussels with a shade of garlic, oil, chilli and white wine.



FIRST COURSES

Pennette alla Norma

€ 11,00

Pennette with tomato sauce, fried eggplant, basil leaves and salted ricotta.

Spaghetti ca' Muddica Atturrata

€ 11,00

Spaghetti with chopped tomato, basil pesto, dried tomato capuliatu and tasty breadcrumbs.

Ravioli Jonio

€ 16,00

Ravioli with a ricotta filling, diced tomato, shrimps, basil pesto, eggplant and chopped toasted Avola Almonds.

Gnocchi al Ragù di Mare

€ 16,00

Potato gnocchi with fish sauce, with marinara white sauce, citrus zest, toasted breadcrumbs.

Swordfish Pennette

€ 14,00

Pennette with diced tomato, swordfish*, eggplant, chopped toasted Avola Almonds and fresh mint.

Spaghetti alla Siracusana

€ 13,00

Spaghetti with anchovies, sultanas, onion, tomato sauce and toasted breadcrumbs.

Mussels and Zucchini Linguine

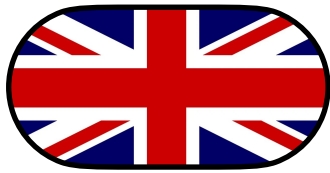
€ 14,00

Linguine with mussels, zucchini, seasoned caciocavallo, pistachio pesto and cherry tomatoes from Pachino.

Marinara Risotto

€ 16,00

Risotto with fresh seafood.



SECONDI PIATTI

Stimpirata Octopus

€ 16,00

Boiled octopus and sautéed in a pan with mixed sweet sour vegetables and tasty bread croutons.

Almond Anchovy Cutlets

€ 14,00

Breaded and cooked anchovies with chopped toasted Avola Almonds.

Sea Bass in Potato Crust

€ 16,00

Baked sea bass fillet with potatoes, breadcrumbs, grated cheese, rosemary and parsley.

Lemon Swordfish

€ 16,00

Slice of swordfish* cooked in a pan with capers and lemon scent.

Baked Sea Bream Fillet

€ 16,00

Baked sea bream fillet au gratin with a mixture of tasty vegetables.

Roasted Anchovies

€ 14,00

Filleted anchovies grilled with a lemon, mint and sage sauce.

Palermitan Steak

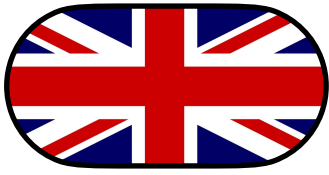
€ 12,00

Slice of veal marinated in olive oil, breaded and baked.

Sicilian Citrus Chicken Escalope

€ 12,00

Slice of sautéed chicken with Sicilian citrus scent

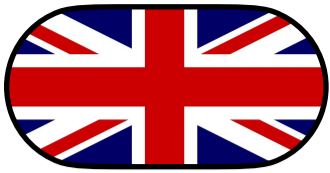


SIDE DISHES

Baked vegetables	€ 8,00
Mixed fresh baked vegetables (potatoes, zucchini, eggplant, carrots, peppers and origan).	
Mixed salad	€ 6,00
Lettuce, carrot, Pachino cherry and sweet corn.	
Grilled vegetables	€ 8,00
Mixed fresh grilled vegetables (eggplant, peppers and zucchini).	
French Fries	€ 6,00
Selection of French fries.	
Agreste Salad	€ 8,00
Tomatoes, onion, capers, olives and origan.	

SALADS

Tramontana	€ 13,00
Lettuce, cherry tomato from Pachino, local cheeses, roasted zucchini, seasoned olives, dried tomato, chopped Avola Almonds and basil.	
Levante	€ 12,00
Lettuce, cherry tomato from Pachino, mozzarella, tuna, onion and seasoned olives.	
Maestrale	€ 14,00
Lettuce, cherry tomato from Pachino, roast chicken strips, local cheeses and julienne carrot.	



BEVERAGE

Mineral water

<i>Natural / sparkling water</i>	<i>50 cl</i>	€ 1,50
<i>Natural / Sparkling / Natural Effervescent Water</i>	<i>75 cl</i>	€ 2,50

Non-alcoholic Drinks

<i>Canned drinks</i>	<i>33 cl</i>	€ 3,00
<i>Bottled drinks</i>	<i>20 cl</i>	€ 3,00
<i>Fruit juice</i>	<i>20 cl</i>	€ 3,00
<i>Ice tea</i>	<i>33 cl</i>	€ 3,00
<i>Coca Cola</i>	<i>100 cl</i>	€ 5,50

Bottled Beers

<i>Messina "Cristalli di Sale"</i>	<i>50 cl</i>	€ 6,00
<i>Messina</i>	<i>33 cl</i>	€ 3,00
<i>Birra dello Stretto</i>	<i>33 cl</i>	€ 3,50
<i>Birra dello Stretto</i>	<i>66 cl</i>	€ 5,00
<i>Semedorato bionda / rossa</i>	<i>33 cl</i>	€ 4,00
<i>Moretti alla Siciliana</i>	<i>50 cl</i>	€ 5,00

HOUSE WINE

Cantine Pepi

Local wine glass

White "Insolia"

White "Insolia"

Red "Black of Avola"

Red "Black of Avola"

Mazzarrone (Catania)

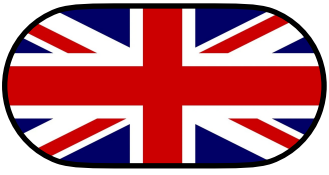
20 cl € 3,50

33 cl € 4,50

50 cl € 6,00

33 cl € 4,50

50 cl € 6,00



WINE LISTING

Wines by the glass of Cantina Brugnano

<i>Insolia V90</i>	<i>White</i>	<i>20 cl</i>	€ 5,00
<i>Grillo V90</i>	<i>White</i>	<i>20 cl</i>	€ 5,00
<i>Nero d'Avola V90</i>	<i>Red</i>	<i>20 cl</i>	€ 5,00
<i>Sirah V90</i>	<i>Red</i>	<i>20 cl</i>	€ 5,00

Cantina Marabino

Noto (Siracusa)

Eureka	<i>White – Chardonnay</i>	€ 22,00
Rosso di Contrada	<i>Red - Nero d'Avola</i>	€ 22,00
Rosanera	<i>Rosace - Nero d'Avola</i>	€ 22,00
Muscatedda	<i>White - Moscato Dry</i>	€ 22,00

Cantina Novello

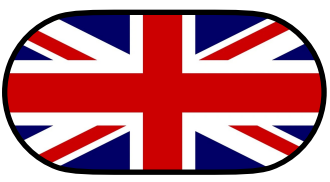
Avola (Siracusa)

Viola	<i>White – Grillo DOC</i>	€ 20,00
Donna Carmela	<i>White – Cataratto</i>	€ 18,00
Don Vincenzo	<i>Red - Nero d'Avola DOC</i>	€ 20,00

Cantine Pepi

Mazzarrone (Catania)

Salto	<i>White – Grillo</i>	€ 20,00
Lycos	<i>White – Insolia</i>	€ 20,00
EX	<i>Red - Nero d'Avola DOC</i>	€ 20,00
Signatura	<i>Roseate – Shaken - Nero d'Avola</i>	€ 20,00
Nguè	<i>Sparkling white</i>	€ 22,00
Signatura	<i>Rosate – Syrah - Nero d'Avola</i>	€ 20,00
Scialle Nero	<i>Red – Syrah - Nero d'Avola</i>	€ 25,00
Matto	<i>Red – Syrah</i>	€ 20,00
Gamè	<i>White - Cataratto</i>	€ 18,00



WINE LISTING

Az. Agr. Rallo

Bianco Maggiore

Evrò

Il Manto

La Clarissa

La Maggiore

Carta d'Oro

Marsala (Trapani)

White – Grillo € 22,00

White – Insolia € 22,00

Red - Nero d'Avola € 22,00

Red – Sirah € 22,00

White - Naturally sparkling € 22,00

White - Cataratto - Muller Thurgau - Viogner € 20,00

Cantina Cusumano

Altamura Etna Bianco

Altamura Etna Rosso

Angimbè

Shamaris

Insolia

Lucido

Nero d'Avola

Sirah

Palermo

White – Carricante DOC € 30,00

Red – Nerello Mascalese DOC € 30,00

White – Insolia – Chardonnay € 22,00

White – Grillo € 22,00

White – Insolia € 20,00

White – Cataratto € 20,00

Red – Nero d'Avola € 20,00

Red – Sirah € 20,00

Cantina Brugnano

KUÈ

Taurus

Cataratto **V90**

Insolia **V90**

Grillo **V90**

Nero d'Avola **V90**

Syrah **V90**

Partinico (Palermo)

White – Insolia – Viogner € 22,00

Sparkling white € 22,00

White – Cataratto € 18,00

White – Insolia € 18,00

White – Grillo € 18,00

Red – Nero d'Avola € 18,00

Red – Syrah € 18,00

Villa Sandi

Blanc de Blancs

Superior Prosecco Brut Millesimato 2022

Glass of Prosecco

Crocetta del Montello (Treviso)

75 cl € 16,00

75 cl € 22,00

20 cl € 5,00