

Starters



EGGPLANT PARMIGIANA

Aubergines, very fine tomato pulp, grated Parmesan cheese, mozzarella, EVO oil, salt;

€ 9.00

COLD CUTS BOARD (FOR 2 PEOPLE)

Selection of local cold cuts and cheeses;

€ 20.00

VEGETABLE CAPONATA

White onion, peppers, celery, carrots, aubergines, sultanas, pine nuts, basil, very fine tomato pulp, black pepper, white wine, white wine vinegar, sugar, salt;

€ 9.00

OCTOPUS SALAD

octopus*, oranges, red onion, tomato, black olives, EVO oil, Tabasco, lemon, balsamic vinegar, salt, oregano;

€ 18.00

REVISED SWORDFISH RISOTTO (ARANCINETTE)

Carnaroli rice, swordfish, EVO oil, garlic, Piccadilly tomato, white onion, butter, black pepper, white wine, salt, breadcrumbs, water, 00 flour, high oleic sunflower seed oil, very fine tomato pulp, fish broth, mint;

€ 12.00

TRIS FUME'

smoked swordfish, smoked salmon, smoked tuna, EVO oil, lemon, parsley;

€ 16.00

EGGPLANT PARMIGIANA WITH CUTTLEFISH INK

Aubergines, very fine tomato pulp, cuttlefish ink, cuttlefish, grated Parmesan cheese, mozzarella, EVO oil, salt;

€ 16.00

ORANGE AND ONION SALAD

Oranges, red onion, Piccadilly tomato, EVO oil, salt, oregano, black olives;

€ 8.00

SWORD FISH CAPONATA

White onion, **diced swordfish**, peppers, celery, carrots, aubergines, sultanas, pine nuts, basil, very fine tomato pulp, black pepper, white wine, white wine vinegar, sugar, salt;

€ 14.00

MUSSEL SOUP

Mussels, Piccadilly tomato, very fine tomato pulp, parsley, extra virgin olive oil, garlic, white wine.

€ 14.00

First courses

PASTA ALLA NORMA

spaghetti, tomato pulp, salt, aubergines, salted ricotta, high oleic sunflower seed oil, butter;

€ 14.00

CARBONARA

spaghetti, black pepper, egg, bacon, salt, EVO oil, Grana Padano, Pecorino Romano cream;

€ 14.00

PASTA STYLE SYRACUSE

spaghetti, anchovies, flavoured breadcrumbs, salt, EVO oil, garlic, Piccadilly tomato, very fine tomato pulp, butter;

€ 15.00

CHEF'S LINGUINE

linguine, red prawn, red onion, EVO oil, garlic, parsley, basil, lemon, black pepper, white wine, salt, Piccadilly tomato, very fine tomato pulp, butter;

€ 25.00

SPAGHETTI WITH MUSSELS AND CLAMS

Spaghetti, mussels, clams, Piccadilly tomatoes, extra virgin olive oil, garlic, white wine, very fine tomato pulp, fish broth, parsley.

€ 18.00

RAVIOLI WITH SWORDFISH GROUPER AND CHERRY TOMATO

Groupers ravioli*, very fine tomato pulp, **swordfish***, EVO oil, parsley, salt, curry, nutmeg, black pepper, garlic, white wine, fish stock, butter;

€ 15.00

BURRATA RAVIOLI WITH SCAMPI, PRAWNS AND COURGETTES

Burrata ravioli*, **shrimp***, **scampi***, Piccadilly tomato, very fine tomato pulp, black pepper, EVO oil, garlic, courgettes, parsley, **white wine**;

€ 25.00

FISHERMAN'S LINGUINE

linguine, very fine tomato pulp, Piccadilly tomato, EVO oil, garlic, white wine, parsley, mussels, prawns, shrimps, calamari, octopus, scampi, **butter**;

€ 25.00

RICOTTA RAVIOLI WITH CUTTLEFISH INK

Ricotta ravioli, cuttlefish*, extra virgin olive oil, white wine, cuttlefish ink*, tomato pulp, **fish broth***, **fresh ricotta foam**.

€ 20.00

Second Courses

MIXED FRIED FISH	€ 20.00
Squid*, shrimp*, high oleic sunflower seed oil, lemon, durum wheat flour, salt;	
TUNA AND ONION	€ 20.00
Fresh tuna, white onion, white wine, EVO oil, white vinegar, sugar, salt, capers, mint, black pepper;	
SWORDFISH WITH GLIOTTA	€ 19.00
Swordfish, EVO oil, capers, black olives, very fine tomato pulp, Piccadilly tomato, salt, basil, parsley;	
RAW FISH 25	€ 25.00
(2 scampi*, 2 prawns*, 3 red prawns from Mazara del vallo*, 2 oysters*, 1 tuna tartare*)	
SEA BASS IN ORANGE CREAM	€ 20.00
Sea bass fillet, white wine, thyme, black pepper, salt, EVO oil, orange, thickener, parsley;	
MEAT CUT WITH ROSEMARY POTATOES AND DRIED TOMATO MAYONNAISE	€ 20.00
Sliced Argentine Angus beef (about 200 g), EVO oil, potatoes, white onion, capers, salt, rosemary, black pepper, mayonnaise and dried tomatoes;	
COD AND OCTOPUS IN PUMPKIN CREAM	€20.00
Cod*, octopus*, pumpkin, EVO oil, garlic, rosemary, salt, black pepper	

Salads

CHICKEN SALAD	€ 13.00
Iceberg, Piccadilly tomato, carrot, grilled chicken, salt, EVO oil, vinegar;	
TUNA AND ONION SALAD	€ 8.00
Canned tuna, Piccadilly tomato, red onion, black olives, EVO oil, salt, oregano;	
CAPRESE SALAD	€ 6.00
Piccadilly tomato, mozzarella, EVO oil, salt, oregano;	
SICILIAN SALAD	€ 6.00
Tomato, oranges, red onion, black olives, fennel, EVO oil, salt, oregano;	

Dessert

CANNOLI	€ 4.00
SICILIAN CASSATINA	€ 5.00
TIRAMISU'	€ 5.00
WARM CHOCOLATE HEART	€ 5.00
WARM PISTACHIO HEART	€ 5.00
SEMIFREDDO WHITE CHOCOLATE AND WILD BERRIES	€ 5.00

Drinks

WATER 1 Lt. still/sparkling	€ 2.50
DRINKS 33 cl. in glass coca cola / fanta / sprite / chinotto	€ 3.00
CAFFE'	€ 1.50
SICILIAN BITTER	€ 5.00

Cover and Service €3.00
Foods in bold may cause allergies or intolerances.
Products marked with the * symbol may be frozen depending on the period.
(IN CASE OF INTOLERANCES AND/OR ALLEGIANCES, ASK THE ROOM STAFF FOR INFORMATION)