



## STARTERS

### **CILINDRO DI POLPO**

*Tentacles of octopus, with crunchy celery, cubes of potatoes, quenelle of black olives  
Taggiasca, emulsion of extra virgin olive oil and sweet garlic*  
Euro 14.00

### **MILLEFOGLIE DI MARE**

*Smoked swordfish and Mediterranean red tuna mousse with Sicilian citrus, fennel  
crusts with lemon and Ribera supreme oranges*  
Euro 15.00

### **CAPOMARE**

*Caponata Sicilian style sweet and sour sauce consisting of: eggplant, tomatoes from  
Pachino, celery, capers from Pantelleria, green olives of Baglio, white onion from  
Castrofilippo and fresh seafood: mussels, clams and shrimp from Sciacca*  
Euro 13.00

### **CESTO DI BURRATA**

*Crunchy cheese basket with burrata cheese, Sicilian raw ham with honey and  
Raffadali pistachio powder*  
Euro 13.00

### **LA PARMIGIANA SICILIANA**

*Soft and crispy parmigiana of Ragusa aubergines fried in organic oil, with tomatoes  
sauce and fresh ricotta from Agrigento and basil emulsion*  
Euro 12.00

### **TERRANOSTRA**

*Selection of local fine cold cuts: black Nebrodi pork, cinisara beef and fine local  
cheeses: girgentana goat cheese, vastedda from Belice, piacentino ennese, tuma persa  
and spicy tomini of Cammarata*  
Euro 15.00

## FIRST COURSES

### **VENERE**

*Black tagliatelle fresh pasta with tomatoes, squid strips, shelled mussels, red Mazara shrimp and basil*

*Euro 15.00*

### **SPAGHETTI AL TONNO**

*Spaghetti fresh pasta with tomatoes, Mediterranean red tuna, basil emulsion and black olives powder*

*Euro 14.00*

### **CHE PACCHERO**

*Paccheri fresh pasta with red pumpkin cream, red prawns and pistachio from Bronte*

*Euro 14.00*

### **CAVATELLI GIRGENTANI**

*Cavatelli fresh pasta with long-cooking tomato sauce, aubergines, smoked scamorza cheese and basil*

*Euro 12.00*

### **LE BUSIATE**

*Busiate fresh pasta with green broccoli cream, pork sausage, stracchino cheese and grana padano*

*Euro 13.00*

### **RAVIOLI MEDITERRANEI**

*Ravioli fresh pasta stuffed with local grouper with red ragout of pelagic fish, wild fennel and toasted almonds*

*Euro 15.00*

## SECOND COURSES

### **TONNO ALLE DUE COTTURE**

*Large slice of red tuna from Mediterraneo sea glazed with lemon and flavored oil,  
on vegetables season cous cous*

*Euro 20.00*

### **BECCAFICO DI SPIGOLA**

*Sea bass fillet with potatoes cream, carrots and zucchini , with aubergine, primo sale  
cheese crust and soncino vegetables garnish*

*Euro18.00*

### **I SAPORI DEL MARE AI CARBONI ARDENTI**

*Grilled fish mixture (swordfish, squid, red shrimp)  
with emulsion of salmoriglio*

*Euro 20.00*

### **CROCCANTE DI PESCE**

*Fried fish: Squid, pink shrimp and fish polpettina*

*Euro18.00*

### **QUELLO CHE CI OFFRE IL MARE**

*Daily fresh fish*

*Euro 6.00 (hectogram)*

### **TAGLIATA DI MANZO**

*Beef cut cooked on the grill and flavored herbs with tomatoes from Pachino,  
grana padano and balsamic glaze drops*

*Euro 20.00*

### **STINCO DI MAIALINO**

*Low temperature cooked Shank of pork with red wine, cream of goat butter  
and reduced sauce*

*Euro 16.00*



## DESSERT

### **COUS COUS DI GIRGENTI**

*Cous cous with Raffadali pistachios powder, agrigentine almonds, Ribera orange juice and vanilla cold quenelle*

*Euro 7.00*

### **GHIACCIATO ALL'ARANCIA**

*Orange ice cream on a seasoned caramelized fruit*

*Euro 6.00*

### **RIVISITAZIONE CANNOLO**

*Ricotta cream with shavings of Modica chocolate and fragments of cannoli with coffee and candied cherries*

*Euro 6.00*

### **CREMOSO ALLE MANDORLE**

*Almond parfait with dark chocolate coulis and almonds crunchy*

*Euro 7.00*

### **COMPOSE' DI FRUTTA**

*Fresh seasonal fruit*

*Euro 5.00*

### **COPPA DI TIRAMISU'**

*Coffee sponge biscuits with mascarpone cream, cocoa powder and pure chocolate chips*

*Euro 7.00*

*"In the absence of fresh products frozen products can be used"*

*Coperto Euro 2,00*