

ENGLISH

MENU_4



APPETIZERS

Arancine/i Pesce 12,00

Mixed Fish Arancini(1,2,3,4,7,8,9,12,14)

Insalata di Gamberi agli Agrumi 18,00

Red/White Shrimps Citrus, Citrus Juice, Red Pepper, Pistachio, mint. (2)

Insalata di Polpo 16,00

Octopus, Potato, Lemon Juice, Garlic, Parsley, Red Pepper. (14)

Tentacoli di Polpo Arrosto 16,00

Roasted Octopus Tentacles With Paprika Potatoes. (14)

Polpo Catalana 18,00

Roasted Octopus, Potatoes, Tomato, Red Onion, Vinegar, Capers, Orange, Lemon Juice, Red Pepper, Basil. (12, 14)

Antipasto Mare 18,00

Mixed Seafood Appetizers. (1,2,3,4,7,8,9,12,14)

Cruditè di Pesce 18,00

Fillet Fish, Capers, Olives, Pepper, Onion, Citrus Juice, Oil(4,)

Cruditè di Mare 28,00

Fillet Fish, Red/White Shrimps, Octopus/Sepia, Capers, Olives, Pepper, Onion, Citrus Juice, Oil (2, 4, 14)

Rustico 18,00

Cheeses, Cured Meat. (7,8)

Caponata 10,00

Aubergines, courgettes, peppers, olives, carrot, onion, capers, celery. (8,9,12)

SIDES/ SALADS

French Fries 6,00

Insalata Mista 6,00

Tomato, Lettuce.

Insalata Pomodoro 6,00

Tomato, Onion, Basil.

Insalata Sicilia 9,00

Fennel, Orange, Onion, Olives, Capers.

Insalata Pantesca 9,00

Tomato, Potato, Olives, Onion, Capers, Basil.

Service 3,00

First Dishes

Busiata alla Bottarga di Tonno 20,00
Tuna Bottarga, Tomato, Parsley. (1,2,4,8, 12,14)

Busiata al Nero di Seppia 18,00
Cuttlefish, Ink, Tomato, Fennel, Red Pepper, Onion, Parsley. (1,2,8,12,14)

Scialatiello del Pescatore 20,00
Red Scorpion Fish / Red Mullet / Sea Bream ... Tomato, Capers, Olives, Black Pepper , Parsley, Laurel. (2,4,14, 12)

Spaghetti con le Sarde 20,00
Anchovies, Wild Fennel, Tomato , Onion, Pine Nuts, Raisins, Saffron, Bread Crump. (1,4,8,9,12,14)

Trofie Calamari e Finocchietto 20,00
Squid, Tomato, Dried Tomato, Fennel, Capers, Parsley. (1,2,12,14)

Scialatiello Gambero Rosso e Pistacchio 22,00
Red Prawn, Tomato, Pistachio Pesto, Garlic, Parsley, Pepper. (1,2,4,8,12,14)

Trofia Norma 12,00
Tomato, Aubergines, Basil, Salty Cheese. (1,7)

Scialatiello Ciliegino e Basilico 12,00
Fresh Tomato, Basil. (1)

Main Course

Fritto Misto 23,00
Shrimp And Fried Squid. (1,2,14)

Fritto Mare 25,00
Mixed Fried Fish. (1,2,4,14)

Arrosto Misto 28,00
Mixed Grilled Fish . (2,4,14)

Spada In Umido 24,00
Stewed Sword Fish, Tomato, Cappers, Olives, Basil, Pepper, Garlic, Parsley.(4,9,12)

Tonno e Cipolla 24,00
Tuna Fish, Onion, Capers, Basil, Black Pepper, Tomato. (1,4,9,12)

Tonno Arrosto 22,00. (4)
Tuna Fish Grilled

Spada Arrosto 22,00
Sword Fish Grilled.(4)

Pescato Del Giorno) 70,00/Kg
Catch Of The Day
Grilled Or Stewed (Tomato, Olives, Capers, Parsley, Garlic). (2,4,9,12,14)

Crostacei (Shellfish) (2) 110,00/Kg

Hamburger And French Fries 12.00

DRINK

Beer Messina 33cl 4,00

classic recipe

Beer Dello Stretto 33cl 4,00

Premium Lager

Sicilian drink 27,5cl 3.00

Orange, Soda.

Cocke 33cl 3,50

Water 0,75cl 2.50

Caffè 1,50

ANTIPASTI

Arancine/i Pesce 12,00

Arancini di Pesce Misto

Insalata di Gamberi agli Agrumi 18,00

Gamberi Rossi/Bianchi Agrumi, Succo di agrumi, Peperoncino, Pistacchio, menta.

Insalata di Polpo 16,00

Polpo, Patate, Succo Di Limone, Aglio, Prezzemolo, Peperoncino.

Tentacoli di Polpo Arrosto 16,00

Tentacoli Di Polpo Arrosto Con Patate Alla Paprica.

Polpo Catalana 18,00

Polpo Arrosto, Patate, Pomodoro, Cipolla Rossa, Aceto, Capperi, Arancia, Succo Di Limone, Peperoncino, Basilico.

Antipasto Mare 18,00

Antipasti Misti Di Mare.

Cruditè di Pesce 18,00

Filetto Di Pesce, Capperi, Olive, Pepe, Cipolla, Succo Di Agrumi, Olio

Cruditè di Mare 28,00

Filetto di Pesce, Gamberi Rossi/Bianchi, Polpo/Seppia, Capperi, Olive, Pepe, Cipolla, Succo di agrumi, Olio

Rustico 18,00

Formaggi, Salumi.

Caponata 10,00

Melanzane, zucchine, peperoni, olive, carota, cipolla, capperi, sedano.

CONTORNI/INSALATE

Patatine fritte 6,00

Insalata Mista 6,00

Pomodoro, Lattuga.

Insalata Di Pomodoro 6,00

Pomodoro, Cipolla, Basilico.

Insalata Siciliana 9,00

Finocchio, Arancia, Cipolla, Olive, Capperi.

Insalata Pantasca 9,00

Pomodoro, Patate, Olive, Cipolla, Capperi, Basilico.

Primi Piatti Secondi Piatti

Fritto Misto 23,00

Gamberetti E Calamari Fritti.

Fritto Mare 25,00

Frittura mista di pesce.

Arrosto Misto 28,00

Grigliata Mista Di Pesce.

Spada In Umido 24,00

Pesce Spada in umido, Pomodoro, Capperi, Olive, Basilico, Pepe, Aglio, Prezzemolo.

Tonno e Cipolla 24,00

Tonno, Cipolla, Capperi, Basilico, Pepe Nero, Pomodoro.

Tonno Arrosto 22,00.

Tonno Alla Griglia

Spada Arrosto 22,00

Pesce Spada Alla Griglia

Pescato Del Giorno 70,00/Kg**Pescato del giorno**

Alla Griglia O In Stufa (Pomodoro, Olive, Capperi, Prezzemolo, Aglio.

Crostacei (Mollusci) 110,00/Kg**Hamburger E Patatine Fritte 12.00****CUSTOMER INFORMATION**

The customer is asked to communicate to the dining room staff the need to consume food free of certain allergenic substances before ordering.

During preparation in the kitchen, cross-contamination cannot be excluded. Therefore our dishes may contain the following allergenic substances according to EU Regulation 1169/11:

- 1 Cereals containing gluten, i.e. wheat, rye, barley, oat, emmer, kamut, their derivative strains and by-products;
- 2 Crustaceans and products based on shellfish;
- 3 Eggs and by-products;
- 4 Fish and products based on fish;
- 5 Peanuts and peanut-based products;
- 6 Soy and soy-based products;
- 7 Milk and dairy products (lactose included);

8 Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their by-products;

9 Celery and products based on celery;

10 Mustard and mustard-based products;

11 Sesame seeds and sesame seeds-based products;

12 Sulphur dioxide and sulphites in concentrations above 10 mg/kg;

13 Lupine and lupine-based products;

14 Molluscs and products based on molluscs.

Raw materials / products killed on site - Raw fishery products are subjected to rapid temperature reduction to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Regulation 852/04 and Reg. CE 853 / 04.

Frozen products - In case of lack of fresh product, the dishes are prepared with frozen or frozen raw material at the origin.

The offer of the dishes indicated on the menu may undergo variation based on the daily availability of the raw materials.