



MENÙ

Allergens

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve. Our facilities are not food allergen or gluten-free. Customers with food allergies or other nutritional concerns are advised to notify the waiters.

Register of Allergens

Reg. CE 853/2004 and 1169/2011

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridized strains, and products thereof
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* Wangenh K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulfur dioxide and sulphites > 10 mg/kg or 10 mg/l SO₂
13. Lupin and products thereof
14. Molluscs and products thereof

* In the absence of fresh ingredients, products marked with an asterisk could be deep-frozen and / or frozen at origin according to quality standards and in compliance with current national and European regulations on the subject.

AITRE MASSI

Our seafront terrace is located right in front of the site, where, for almost sixty years, three large concrete blocks overlooked the shoreline of Riposto.

Those blocks were built between 1920 and 1925, in conjunction with the construction of the port; in those decades they became a symbol and a point of reference for the community of the district.

They were definitively dismantled around 1980, leaving an imprint in the local memory of the neighborhood. We keep this memory alive, with the intent and the hope of being able to be, with our flavors, a point of reference and added value to the territory.



SNACKS

Chips* € 5.00

Rustic potatoes € 6.00

Bruschetta € 5.00

Mixed fried fish* € 12.00

Mozzarella, onion rings, ascolana olives, battered vegetables

Potatoes with bacon € 7.00



APPETIZERS

Traditional starters *(price per person)* € 28.00
Selection of seafood appetizers

Fried squid € 18.00

Sea salad € 16.00

Peppered mussels € 12.00

Great selection of homemade smoked products € 18.00
Salmon, swordfish and tuna

Pilchards “a beccafico” € 12.00

RAW FISH

Prawns € 7.00 / 100 g

Red shrimp € 9.00 / 100 g

Oysters € 4.00 each.

Catch of the day € 55.00 al kg

PASTA

Spaghetti with clams	€ 20.00
Fresh amberjack paccheri With pistachio pesto, datterino tomatoes and basil	€ 16.00
Spaghetti with cuttlefish ink	€ 18.00
Spaghetti with seafood	€ 20.00
Spaghetti with sea urchins	€ 25.00
Paccheri with speck and pistachio	€ 16.00
Paccheri “alla norma” with tomato sauce and fried aubergines	€ 16.00
Gnocchi with salmon and pistachio	€ 18.00
Maccheroncini with swordfish, aubergines and wild fennel	€ 18.00

SECOND COURSES

Breaded swordfish

served with fennel and orange salad

€ 18.00

Sesame-seared tuna

€ 22.00

Roasted octopus caprese

€ 16.00

Fish and Chips

Calamari *, Octopus *, Prawns * served with chili sauce and tartar sauce

€ 22.00

Roasted swordfish

€ 16.00

Roasted prawns

€ 16.00

Roasted squid

€ 16.00

Mixed grilled fish

€ 20.00

Grilled steak

€ 14.00

Chicken cutlet with chips

€ 12.00



SIDE DISHES

Salad	€ 6.00
Mixed salad	€ 6.00
Insalata della nonna	€ 7.00
Grilled vegetables	€ 8.00

THE PIZZERIA

the dough

CLASSIC

The traditional Ai Tre Massi, stone ground flour from 100% soft wheat.

supplements

Tomato sauce, Mozzarella, Gorgonzola, Philadelphia, Frankfurters, Ham, Bacon, Eggs, Champignon Mushrooms, Spicy Salami, Tuna, Aci Trunzo, Zucchini, Eggplant, Radicchio, Peppers, Friarelli, Rocket, Piccadilly Tomato, Broccoli, French Fries, Anchovies
(+ € 1.50)

Buffalo Mozzarella, Stracciata, Burrata, Sweet Provola, Provola smoked, Piacentino Ennese, Pistachio cream, Cream of walnuts, swordfish pesto, salmon, seafood, carpaccio of swordfish, anchovy and fennel sauce, cuttlefish ink, Mortadella, Dry cured ham, Bresaola, Speck, Porcini Mushrooms, Mixed Mushrooms, Sausage, Porchetta
(+ € 2.50)

GLASSIG PIZZAS

Biancaneve

Mozzarella, oil, oregano, basil

€ 7.00

Margherita pizza

Tomato sauce, mozzarella, oil, oregano, basil

€ 8.00

Bufala

Tomato sauce, buffalo mozzarella, oil, oregano, basil

€ 12.00

Capricciosa

Tomato sauce, mozzarella, ham, champignon mushrooms, egg, oil, oregano

€ 12.00

Norma

Tomato sauce, fried aubergines, ricotta, oil, oregano, basil

€ 10.00

Four cheeses

Gorgonzola, mozzarella, sweet provolone, Grana flakes, oil, oregano

€ 10.00

Devil

Tomato sauce, spicy salami, spring onion, olives, mozzarella, oil, oregano

€ 10.00

Tuna and onion

Tomato sauce, mozzarella, tuna, spring onion, olives, oil, oregano

€ 10.00

Potato chips

Tomato sauce, wurstel, mozzarella, fries *, oil, oregano

€ 10.00

Vegetarian

Tomato sauce, grilled aubergines and courgettes, peppers, mozzarella, oil, oregano

€ 12.00

Parmigiana

Tomato sauce, mozzarella, fried aubergines, ham, eggs, Parmesan flakes, oil and oregano

€ 13.00

Rucoletta

Tomato sauce, mozzarella, rocket, ham, parmesan flakes, oil, oregano

€ 14.00

SPECIAL PIZZAS

Pistacchiosa

Pistachio cream, mozzarella, baked speck, Grana flakes, chopped pistachios, oil

€ 16.00

Mortadella

Pistachio cream, mozzarella, mortadella, burrata, chopped pistachios, oil

€ 16.00

Pistachio Parmigiana

Pistachio cream, fried aubergine, cooked ham, mozzarella, parmesan flakes, pistachio powder

Sausage and Friarielli

Friarelli *, mozzarella, sausage, Grana flakes, oil, oregano

€ 15.00

Honey and Piacentino

Piacentino Ennese, mozzarella, spring onion, honey, oil

€ 12.00

Bresaola

Buffalo mozzarella, Piccadilly tomato, rocket, bresaola, Grana flakes, oil, oregano

€ 15.00

Dry cured ham

Tomato sauce, mozzarella, porcini mushrooms *, dry cured ham, oil, oregano

€ 15.00

Pears and gorgonzola

Pears, gorgonzola, mozzarella, parma ham, balsamic vinegar, chopped walnuts

€ 13.00

SPECIAL PIZZAS

Burrata and Dry cured ham

Tomato sauce, burrata, dry cured ham, oil, oregano

€ 14.00

Summer norma

Tomato sauce, fried eggplant chips, burrata cheese, basil pesto, ricotta flakes, basil, oil, oregano

€ 14.00

Pachino

Mozzarella, red and yellow cherry tomatoes, fried courgette, baked ricotta, almond flakes, basil, oregano

€ 14.00

Acciuga del Cantabrico

Tomato sauce, buffalo mozzarella, Cantabrian anchovies, Taggiasca olives, oil, oregano

€ 15.00

Trunzo di Aci

Buffalo mozzarella, cabbage turnip flavored with vinegar, piccadilly tomato, dry cured ham, oil, oregano

€ 13.00

Potatoes and rosemary

Mozzarella, fresh fried potatoes, baked speck, rosemary, onion, oil

€ 13.00

Green Pepper

Mozzarella, green pepper cheese, cured ham, sun-dried tomato

€ 15.00

SEA PIZZAS

Seafood

€ 16.00

Tomato sauce, seafood, garlic and parsley flavored oil

With Salmon

€ 15.00

Buffalo mozzarella, rocket, piccadilly tomato, salmon, parmesan flakes

Anchovies and Wild Fennel

€ 16.00

Mozzarella, anchovies, wild fennel, fresh tomato, breadcrumbs

DESSERT

Tiramisù	€ 6.00
Cheesecake	€ 6.00
Panna cotta	€ 6.00
Hot chocolate heart	€ 6.00
Pistachio / almond parfait	€ 6.00
Sorbet	€ 3.00



BEVERAGE

soft drinks

Natural water	75 cl. € 2.50
Sparkling water	75 cl. € 2.50
Lete water	75 cl. € 2.50
Coca Cola	100 cl. € 6.00
Coca Cola	33 cl. € 3.00
Coca Cola Zero	33 cl. € 3.00
Fanta	33 cl. € 3.00
Sprite	33 cl. € 3.00
Chinotto	33 cl. € 3.00

bar

Amaro	€ 4.00
Coffee	€ 1.00

Service € 2.50

beers

Moretti Baffo d'Oro	20 cl. € 4.00
	40 cl. € 6.00
Messina salt crystals	20 cl. € 4.00
	40 cl. € 6.00
Moretti red	20 cl. € 4.00
	40 cl. € 6.00
Erdinger	50 cl. € 6.00
Seme dorato lager	33 cl. € 4.00
red Leffe	33 cl. € 5.00
Heineken	33 cl. € 4.00

craft beers

Birrificio dell'Etna	
<i>Ulysses</i>	75 cl. € 13.00
<i>Ephesto</i>	75 cl. € 13.00
Birrificio 24 Baroni	
<i>Blonde</i>	75 cl. € 13.00
<i>Red</i>	75 cl. € 13.00



ristorante | pizzeria | loungebar