



RESTAURANT

ANTIPASTI

*PATATINE FRITTE

Potatoes, Sunflower Seed Oil, Fine Salt

ANTIPASTO CALDO

*Chips, *Pannelle, *Crocché, *Onion rings.

BRUSCHETTA CLASSICA 4 PZ

Concassè of Tomato, Garlic, Basil, Salt and Pepper.

CAPONATA SICILIANA

Aubergines, Celery, Onion, Garlic, Capers, Pitted Olives, Tomato Paste, Basil, Vinegar, Sugar, Extra Virgin Olive Oil, Salt, Pepper, White Wine.

TAGLIERE RUSTICO X2

Cured Meats, Cheeses, Bruschetta, Caponata, *Pannelle, Olives and Dried Tomatoes

PRIMI DI TERRA

SICILIA

Fresh pasta, garlic, oil, dried tomatoes, toasted breadcrumbs, parsley.

NORMA

Fresh pasta, tomato, aubergines, salted ricotta.

PISTACCHIO LOVER

Fresh pasta, pistachio pesto, crispy bacon..

AMATRICIANA

Fresh pasta, bacon, tomato, pecorino, pepper.

TRAPANESE

Fresh pasta, garlic, tomato concasse, basil.

ANTIPASTI DI MARE

CAPONATA DI PESCE SPADA 11€

*Swordfish, Aubergines, Celery, Onion, Garlic, Capers, Pitted Olives, Tomato Concentrate, Basil, Vinegar, Sugar, Extra Virgin Olive Oil, Salt, Pepper, White Wine.

INSALATA DI MARE 12€

*Octopus, *Squid, *Shrimp, Mussels, *Clams, Crab Meat, Celery, Carrots, Extra Virgin Olive Oil, Lemon, Parsley, Salt, Pepper.

COCKTAIL DI GAMBERI 11€

*Shrimp, Lettuce, Cocktail Sauce.

INVOLTINI DI SALMONE E PHILADELPHIA 9€

Smoked salmon, Philadelphia, Pistachios.

ZUPPA DI COZZE 9€

Mussels, Garlic, Extra Virgin Olive Oil, Pepper, Tomato Sauce, Oregano.

COZZE SCOPPIATE 8€

Mussels, Pepper, Salt, Lemon.

SAUTÉ IMPERIALE X2 18€

Mussels, Garlic, Extra Virgin Olive Oil, Lemon, *Clams, *Shrimp, *Swordfish, *Scampi.

OSTRICA 3€

BRUSCHETTA DI PESCE 4PZ 6€

FRITTURINA MISTA 13€

*Squid, *Shrimp, *Little fish, Flour, Sunflower Seed Oil.

MISTO DI MARE 14€

Swordfish Caponata, Seafood Salad, Shrimp Cocktail, Bruschetta, Fried Food.

*IN THE ABSENCE OF FRESH PRODUCT, IT COULD BE FROZEN



Menù

INSALATE

MISTA 6€

Lettuce, Radicchio, Cherry Tomato, Corn.

CRUDO 7€

Raw Ham, Rocket, Tomato and Mozzarella.

CAPRESE 6€

Tomato, mozzarella fiordilatte, basil.

SALMONE 8€

Salmon, Lettuce, Radicchio, Cherry Tomato.

POLLO 7€

Chicken cubes, lettuce, radicchio, rocket, cherry tomato, yogurt sauce

SECONDI

FRITTURA DI CALAMARI 15€

*Squid, Flour, Sunflower seed oil.

SPADA GRILL 13€

*Swordfish, Extra Virgin Olive Oil, Salt, Pepper.

SPADA AGLI AGRUMI 14€

*Swordfish, Orange, Lemons, Salt, Pepper, Extra Virgin Olive Oil, Parsley.

GRIGLIATA DI CALAMARO 15€

GAMBERO

*Squid, *Prawns, Extra Virgin Olive Oil, Salt, Pepper.

TAGLIATA SICILIANA 18€

Beef, Rocket, Parmesan Shavings, Balsamic Glaze, Extra Virgin Olive Oil, Salt and Pepper.

TAGLIATA AL PISTACCHIO 18€

Beef, Pistachio Pesto, Extra Virgin Olive Oil, Salt, Pepper, Cream.

ARROSTO PANATO O GRILL ALLA PALERMITANA 10€

Veal Slice, Breadcrumbs, Extra Virgin Olive Oil, Salt, Pepper

POLLO PANATO O GRILL ALLA PALERMITANA 10€

Chicken Breast, Extra Virgin Olive Oil, Breadcrumbs, Salt, Pepper.



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PRIMI DI MARE

CILLÙ

15€

Fresh pasta, *Clams, *Prawns, Red pumpkin cream soup, Parsley, Chopped pistachios.

FAVIGNANA

14€

Fresh pasta, Mussels, *Clams, Dried tomatoes, Parsley, Breadcrumbs.

LIDO

14€

Fresh pasta, *Swordfish, Aubergines, Mint, Garlic, Extra virgin olive oil, Cherry tomatoes, Tomato sauce, Parsley, White wine.

SCOGLIO

13€

Fresh pasta, *Shrimp, Mussels, *Clams, Parsley, Cherry tomatoes.

ANCIOVA

11€

Fresh pasta, Anchovies, Raisins, Pine nuts, Tomato, Parsley, Toasted breadcrumbs.

ASTICE

25€

Fresh pasta, *Lobster, Cherry tomatoes, Garlic, Extra virgin olive oil, Salt, Pepper, Parsley, White wine.

USTICA

25€

Fresh pasta, *Sea urchins, *Prawns, Cherry Tomatoes, Parsley, Toasted walnuts.

LIPARI

24€

Fresh pasta, Oysters, *Prawns, Parsley, Cherry tomatoes.

15€

RISOTTO ALLA MARINARA

*Prawns, Mussels, *Clams, Parsley, Cherry Tomato, *Squid, *Octopus.



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DESSERT

CHEESECAKE 6€

Housemade cheesecake, topped with roasted pistacchios

TIRAMISÙ 5€

Lady finger cookies, espresso, mascarpone, cocoa

TORTINO AL CIOCCOLATO 5€

Chocolate lava cake with a warm center, served with gelato

TORTINO AL PISTACCHIO 6€

Pistacchios lava cake with a warm center, served with gelato

VINI

CHAMANIT

White wine Grape variety Catarratto, Muller Targau, Chardonnay; 100%.
Alcohol content: 12.5%.

CALICE 5€
BOTTIGLIA 16€

NTISU BIANCO O ROSSO

Cryomaceration for about three hours, soft pressing and fermentation at controlled temperature in steel.

Alcohol content: 11.50%.

CALICE 5€
BOTTIGLIA 13€

CHARDONNAY

 18€

White wine Grape variety Catarratto 100%.
Alcohol content: 13.50%.

CIUCO

 22€

White wine Grape variety Zibibbo 100%.
Alcohol content: 12.5%.

SBRIU

 22€

White wine Grape variety.
Alcohol content: 11%.

BIRRE

BECK'S 3€

HEINEKEN 3€

CERES 4€

BIRRE ARTIGIANALI

GIUMMARI PALE LAGER 6€

GIUMMARI PILSNER 6€

BIBITE

SMALL WATER 0.5 CL 1,50€

LARGE WATER 1 L 2,50€

COCA COLA 2€

FANTA 2€

SPRITE 2€

AMARI

DONNA LAURA AMARO 3€

DELLA BARONESSA

AMARO DEL CAPO 2,50€

JAGERMEISTER 2,50€

MONTENEGRO 2,50€

