



Salvatore Stefano Rossella and Zoe
welcomes you
Chef Riccardo
Simone and Antonio
in the kitchen propose you:

If you have food intolerances or allergies please inform us
In brackets you have the allergens and the list is in the last page

Breads fresh pastas and desserts are prepared by us daily

Wi-Fi password
ristoranteciacco2004

Cover charge € 3,00

RAW FISH

The fish served raw is subjected to a reduction in temperature as well as by the
EC Regulation n. 853/04

Sicilian prawn (allergens 8)	1 pc	€ 6,00
Red prawn from Mazara (allergens 8)	1 pc	€ 6,50
Purple prawn from Ortigia (allergens 8)	1 pc	€ 6,50
Langoustine (allergens 8)	1 pc	€ 6,50
Oyster kys marine (Normandy) (allergens 7)	1 pc	€ 5,00
Sea scallops (allergens 7)	1 pc	€ 5,00
Fish tartare of the day with kiwi corn salad and toasted almonds (allergens 1 3 6)		€ 15,00
Raw fish plate (one piece of each fish above)		€ 40,00

STARTERS

Sicilian prawns with fennel and dried tomatoes salad orange gel and peanuts olive oil (allergens 2 8)		€ 15,00
Cuttlefish toasted with breadcrumbs garlic and parsley served with cherry tomatoes capers and taggiasca olives (allergens 5 7)		€ 14,00
Sea scallops with peas cream mango and and toasted prosciutto (allergens 7 9)		€ 15,00
Mackerel marinated with salad of beetroot and apple (allergens 1 5 6)		€ 13,00
Prosciutto di Parma aged 30 months and mortadella with friggione and fried crescentine bread (allergens 2 3 5)		€ 14,00
Soft boiled egg with asparagus and Parmigiano reggiano cremoso (allergens 3 4)		€ 12,00

PASTA

Scialatielli (home-made pasta made without eggs) with octopus glasswort olives and sauce of roasted tomatoes (allergens 5 6 9)	€ 15,00
Black ink potatoes gnocchi with peas cream and toasted cuttlefish (allergens 4 5 6 7 9)	€ 15,00
Paccheri (large macaroni) ricotta cheese stuffed with shellfish bisque and red prawn tartare (allergens 3 5 6 8 9)	€ 16,00
Risotto carrots and curry with raspberry and tuna carpaccio (allergens 6 9)	€ 15,00
Tortellini in brodo (meat broth) (allergens 3 4 5 9)	€ 14,00
Tortelloni squacquerone cheese filled with parmigiano sauce and balsamic vinegar (allergens 3 4 5 9)	€ 13,00
Tagliatelle with ragù bolognese (allergens 4 5 9)	€ 13,00

MAIN COURSES

Sea bream with zucchini parmigiana and mint olive oil (allergens 1 2 4 5 6)	€ 23,00
Red snapper asparagus and potatoes cream with saffron and sauce of roasted peppers sweet-sour (allergens 6 9)	€ 25,00
Mixed fried fish (shrimps and calamari) with green apple and ginger mayonnaise (allergens 2 4 5 7 8)	€ 22,00
Turbot with potatoes confit tomatoes and artichoke (allergens 6)	€ 25,00
Cotoletta alla Bolognese (allergens 2 3 4 5 9) (breaded pork loin with prosciutto and parmigiano reggiano)	€ 22,00
Lambs rack in herb bread crust with braised endive (allergens 3 4 5)	€ 23,00
Guinea fowl thigh filled as tortellini with chicory garlic and olive oil and chili pepper (allergens 3 4)	€ 20,00

List of allergens

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|------------------------------|--------------------|
| 1) tree nuts | 6) fish |
| 2) peanuts | 7) shellfish |
| 3) dairy product | 8) crustaceans |
| 4) eggs | 9) celery |
| 5) cereals containing gluten | 10) mustard/sesame |

Dear customer, we inform you that some products can be frozen at origin or frozen on site (by rapid blast chilling) respecting the self-control procedures pursuant to reg. CE 852/04. We therefore invite you to contact the room manager for all the information relating to the product you want