



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

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 6 )		€ 13,00
Prosciutto di Parma aged 30 months and mortadella with friggione and fried crescentine bread (allergens 2 3 5)		€ 14,00
Parmigiano Reggiano flan with zucchini cream (allergens 3 4 )		€ 13,00

## 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 mint olive oil and zucchini parmigiana (allergens 1 2 4 5 6 )	€ 23,00
Red snapper potatoes cream saffron and eggplant puree and sweet-sour sauce of roasted peppers (allergens 6 9 )	€ 25,00
Mixed fried fish (shrimps and calamari) with green apple and ginger mayonnaise (allergens 2 4 5 7 8)	€ 23,00
Turbot with potatoes tomatoes confit and puree of artichoke (allergens 6)	€ 25,00
Cotoletta alla Bolognese (allergens 2 3 4 5 9) <i>breaded pork loin with prosciutto and parmigiano reggiano</i>	€ 22,00
Vitello tonnato (allergens 4 6 ) <i>sliced veal with tuna sauce</i>	€ 22,00
Guinea fowl thigh filled as tortellini with chicory garlic and olive oil and chili pepper (allergens 3 4 )	€ 20,00

*List of allergens*

- |                              |                    |
|------------------------------|--------------------|
| 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*