



Menù à la carte

Starter

- Mediterranean sliced amberjack with tomato brew €24,00
- Artichokes with “Mazara ” red prawns and crustaceans bisque €24,00
- Grilled squid with anchovies sauce, broccoli and cauliflower €18,00
- Aubergine “caponata” with roasted red mullet €22,00

First Course

- “Spaghetti alla chitarra” pasta with fennel pesto, anchovies and pine nuts €20,00
- Rigatoncini pasta with swordfish, cherry tomatoes and aubergine €22,00
- Squidink risotto, “piacentinu Ennese”cheese and candied citron €26,00
- Maccheroncelli pasta with red prawns, salted tuna roe, fennel cream and sage white crumb €28,00

Main Course

- Roasted grouper with seafood sauce €35,00
- Snapper in a crust of almond and tangerine with “Niscemi” artichokes €32,00
- Grilled Mazara king prawns with sweet and sour vegetables €38,00
- “Nebrodi” suckling pig with squid ink and grilled spring onion €28,00
- Veal fillet with wild herbs, chickpeas cream and Marsala reduction €32,00

Dolcezze Sikélaia

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| - | Sikélaia Cannolo | €12,00 |
| | Kabir 2016, Donnafugata (Zibibbo 100%) | €7,00 |
| - | Nisseno roll with ricotta cheese and pistachio ice-cream | €12,00 |
| | L'Oro di Casa Milazzo Vendemmia Tardiva 2011 (inzolia 70% Catarratto 30%) | €12,00 |
| - | “Noto” citrus grove | €12,00 |
| | Diamante 2015, Tasca d’Almerita (Traminer aromatico 50% Moscato 50%) | €9,00 |
| - | Autumn in Sicily | €12,00 |
| | Passito di Pantelleria 2012, Salvatore Ferrandes (Zibibbo 100%) | €9,00 |
| - | Sicilian cheese selection with assorted jams | €12,00 |
| | Marsala superiore riserva 2004, Florio | €8,00 |
| - | Homemade ice-creams and sorbets | €10,00 |

Dear Guest - The perfect complement to our desserts is a glass of dessert wine. Our sommelier has selected some Sicilian excellence. Please inquire with your waiter for wines to accompany your desserts.