



Ristorante Sikélaia – Via Marco Polo 10, Milano – Tel.: +39 (02) 290 145 56  
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## *A Journey in Sicily*

### Menù à la carte

#### STARTERS:

Smoked swordfish with aubergine “caponata”	€16,00
Sliced amberjack with tangerine texture	€20,00
Artichokes confit with Mazara del Vallo prawns and crustacean bisque	€22,00
Roasted veal with sweet and sour vegetables and caper sauce	€16,00

#### FIRST COURSE:

“Spaghetti alla chitarra” with fennel pesto, anchovies and pine nuts	€16,00
Rigatoncini pasta with artichokes, red prawns and salted tuna roe	€22,00
Rosemary and lemon risotto with langoustine and crispy capers	€25,00
Ravioli stuffed with Sicilian broccoli, mussels and clams	€20,00
“Norma” style homemade maccheroncello pasta	€15,00

#### SECOND COURSE:

Roasted grouper with seafood sauce	€26,00
Snapper in a crust of rosemary bread, aubergine cream and Pachino tomatoes	€25,00
Swordfish rolls flavored with Sicilian citrus	€18,00
“Nebrodi” suckling pig with squid ink and grilled spring onion	€24,00

## DOLCEZZE SIKELAIA

### 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.

**Cannolo Sikélaia** €12,00

Diamante 2014, Tasca D'Almerita (moscato 50%, traminer aromatico 50%) €10,00

**Nisseno roll with ricotta cheese and pistachio ice cream** €12,00

Passito di Pantelleria "Mueggen" 2011, Salvatore Murana (Zibibbo 100%) €12,00

**Sicilian Sun (white chocolate creamy, citrus, pistachio and salted almond ice-cream)** €12,00

Moscato di Pantelleria Kabir 2012, Donnafugata (Zibibbo 100%) €8,00

**Chocolate "Bombetta" (dark chocolate creamy araguni 72%, black mulberry with raspberry and strawberry ice-cream)** €12,00

Ciauru "i" passula passito rosso 2015 Viteadovest (cabernet franc, merlot, nero d'avola) €10,00

**Homemade ice creams (pistachio, hazelnut, salted almond, chocolate Strawraspberry)** €10,00

**Homemade sorbets (lemon, mandarin)** €10,00

## CHEESE:

**Sicilian cheese selection with assorted jams** €12,00

Marsala superiore riserva 2002 Florio €8,00