



## *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 potatoes and tomato confit €20,00
- Aubergine “parmigiana” with Ragusano Cheese croquette €18,00

## First Course

- “Spaghetti alla chitarra” pasta with fennel pesto ,anchovies and pine nuts €20,00
- Pumpkin cream with “cardoncelli” mushrooms and powder leeks €20,00
- Lemon flavored risotto with langoustine, rosemary and capers €30,00
- 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

- **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.