



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

Mediterranean sliced amberjack with tomato brew	€26,00
“Mazara del Vallo” red prawns stuffed tomatoe, pine nuts and capers	€24,00
Grilled squid with anchovies sauce, broccoli and cauliflower	€20,00
Red mullet with aubergine “cajonata”	€24,00
Cous Cous Nigiri	€22,00

FIRST COURSE:

“Ravioli” stuffed with pumpkin flower, langoustine and crustaceans sauce	€28,00
Swordfish “Rigatoncini” pasta, wild fennel, cherry tomatoes and black olives	€20,00
“Ragusano” cheese risotto, sea urchins, lemon and Sicilian herbs	€28,00
Home made “Bucatini” with “Giarratana” white onion, black bread sauce and sesame seeds	€20,00

MAIN COURSE:

Roasted grouper with seafood sauce	€35,00
Snapper in a crust of black olives, tomato cream and calamari	€33,00
Grilled Mazara king prawns with sweet and sour vegetables	€38,00
Lamb marinated in a red wine with grilled onion and “Trabia” medlar	€30,00
Veal fillet with smoked aubergines, asparagus and bitter cocoa	€30,00

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.

Four Chocolates €14,00

White chocolate and orange creamy, dark chocolate sponge and caramélia ice-cream

Marsala superiore rubino dolce, Cantine Pellegrino (Pignatello, Nerello Mascalese) €8,00

Cassata Sikélaia €15,00

Ricotta cheese chantilly, almond paste, pistachio madeleine and tangerine sorbet

Ben Rye 2015, Donnafugata (Zibibbo) €12,00

Around Noto €14,00

Almond mousse and mulberry gelée

Diamante 2015, Tasca d'Almerita (Traminer aromatico 50% Moscato 50%) €9,00

Lemon and Strawberry €14,00

Sicilian lemon quenelle and wild Strawberry

Kabir 2016, Donnafugata (Moscato d' Alessandria) €7,00

Selection of ice-creams and sorbets €10,00

CHEESE:

Sicilian cheese selection with assorted jams €12,00

Marsala vergine superiore riserva 1988, Marco de Bartoli (Grillo) €32,00

Dear Guest, if you have got any allergies and/or intolerances, please ask to the staff, we will be pleased to help you with the best alternative.