



## *Menù à la carte*

### **Starter**

- **Amberjack with “San Cono” prickly pear and almond** €20,00
- **Mazara red prawns with onion, grapes and crustaceans bisque** €22,00
- **Grilled squid with Mediterranean potatoes salad** €16,00
- **Aubergine “parmigiana” with Ragusano Cheese croquette** €15,00
- **Roasted veal with salted tuna roe** €20,00

## **First Course**

- **“Spaghetti alla chitarra” pasta with fennel pesto, anchovies and pine nuts** €18,00
- **“Paolina style”rigatoni pasta with green and white cauliflower** €16,00
- **Linguine pasta with clams and parsley cream** €20,00
- **Lemon flavored risotto with langoustine, rosemary and capers** €20,00
- **Maccheroncello pasta with red prawns, salted tuna roe, fennel cream and sage with crumb** €22,00

## **Main Course**

- **Roasted grouper with seafood sauce** €30,00
- **Snapper in a crust of oregano with aubergine texture** €28,00
- **Grilled Mazara king prawns with sweet and sour vegetables** €38,00
- **“Nebrodi” suckling pig with squid ink and grilled spring onion** €25,00
- **Veal fillet with wild herbs, chickpeas cream and Marsala reduction** €28,00

## Dolcezze Sikélaia

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

### 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.