



RESTAURANT MENU

2025

RESTAURANT

STARTERS

CLASSICO	€4,00
Grilled bread slice with tomato and basil	
RUSTICO	€6,00
Grilled bread slice with fresh ricotta cheese and caponata	
MEDITERRANEO	€7,00
Grilled bread slice with gazpacho, buffalo mozzarella cheese, anchovies and toasted breadcrumbs	
MARINARO	€8,00
Grilled bread slice with seafood salad and octopus mayonnaise	

APPETIZERS

MUSSELS SOUP	€14,00
Mussels in a tomato soup	
VOTA VOTA	€18,00
Fried squids, shrimps, cappputteda (small squids) and small fish	
RISACCA	€18,00
Seafood salad with gazpacho (octopus, squids, mussels, prawns)	
RAW RED PRAWN	€25,00
Raw red prawn with buffalo mozzarella cheese and kiwi soup	
BASSA MAREA	€30,00
Chef's selection of raw fish and shell fish, based on daily availability	
ARGENTIERA	€14,00
Grilled caciocavallo cheese with Ragusan style caponata	
SAPORI UNITI	€20,00
Grilled bread slice with buffalo stracciata, cured ham, rocket and maple syrup	

Cover charge €2,50

The seafood in our menu is blast chilled according to EU Regulation 853/2004. In the absence of fresh product, high-quality frozen or deep-frozen products are used. For allergies or intolerances, please consult our staff.

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MAIN COURSES

NEREA	€16,00
Fresh thick spaghetti with mussels, clams, and lemon pesto	
RIGATONI WITH SWORDFISH	€18,00
Fresh rigatoni with swordfish, aubergine cream, tomato and mint	
TAGLIOLINO WITH LANGOUSTINES	€20,00
Fresh thick spaghetti with langoustines and cherry tomato	
FARAGLIONE	€20,00
Fresh tagliolini with octopus, squid, clams, mussels, prawn, monkfish and tomato	
	€22,00
NORMA MIA	
Fresh rigatoni with aubergine , tomato sauce with basil and ricotta fondue	€14,00
BRIGANTINA	
Fresh thick spaghetti with Trapani-style pesto: cherry tomatoes, toasted almonds, garlic and basil	€15,00

SECOND COURSES

Grilled Selection of Local Fresh Fish (subject to daily availability)	€7,00/100G
TRAINA	€22,00
Seared local fresh tuna steak in a sesame crust, served with orange and spring onion salad	
TRAMAGLIO	€20,00
Seafood soup with prawns, mussels, clams, monkfish, squid and toasted bread	
SCIABICA	€22,00
Grilled squid on pea cream with baked potatoes and confit cherry tomatoes	
UCCIRIA	€35,00
Mixed grill: octopus, squid, prawn, swordfish, monkfish and vegetables	
BEEF STEAK	€16,00
Beef steak with mixed salad	
BRACE	€22,00
Sliced beef with potatoes and confit cherry tomatoes	

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SIDE DISHES

GREEN SALAD	€5,00
MIXED SALAD	€6,00
SICILIAN SALAD	€6,00
GRILLED VEGETABLES	€9,00
FRENCH FRIES	€5,00

DESSERTS

CANNOLO DI RICOTTA	€6,00
PISTACCHIO PARFAIT	€6,00
ALMOND PARFAIT	€6,00
TIRAMISÙ ESPRESSO	€6,00
CROCCANTE AGLI AGRUMI	€6,00
LEMON SORBET	€6,00
FRESH FRUIT PLATE	€6,00

MENU BAMBINO €22,00

PASTA WITH TOMATO SAUCE
CHICKEN CUTLET AND FRENCH FRIES

Coperto €2,50

Il pescato presente nei nostri menù viene sottoposto ad abbattimento termico, come da regolamento CE 853/2004. In assenza di prodotto fresco viene utilizzato il prodotto congelato o surgelato della migliore qualità. Per allergie o intolleranze alimentari chiedere al nostro personale.