

Restaurant

Appetizers

Passione azzurra € 13.00

Crispy stuffed sardines, anchovy pie and anchovy burger.

Tre di cuori € 14.00

Octopus cocktail on curly salad with its mayonnaise.

Fondali rocciosi € 14.00

Fileted red mullet in pistachio batter flavored with orange and fresh mint.

Eccellenze € 30.00

Our raw products: Mazara red prawn, gobbetto prawn, scampi, sashimi of tuna, mantis shrimp

Maris € 25.00

Our sea tastings: octopus salad, sea bass ceviche, prawn cocktail, salmon tartare, red mullet with pistachio, crispy sardine, roasted prawn, muffin.

Salsedine € 45.00

Chef's tasting consisting of 15 elements chosen from our best raw and cooked dishes.

Terrae € 20.00

Our land tasting: caponata, caciocavallo, local sausage, focaccia, battered vegetables, scapece courgettes.

Soups

Mussel soup € 12.00

Mussels peppered € 12.00

Fish soup € 20.00

Coperto 2,50€

The fish on our menus is subjected to thermal blast chilling, as per EC regulation 853/2004. In the absence of fresh products, the best quality frozen or deep-frozen product is used. For food allergies or intolerances, ask our staff.

First courses

Carbonara di gambero rosso € 20.00

Spaghetti alla chitarra (fresh pasta) with red prawn, orange and egg yolk.

Vongole e pesto € 16.00

Spaghetti alla guitar (fresh pasta), with clams, parsley pesto, and slices of toasted almonds.

Spada al Mojito € 16.00

Short busiata (fresh pasta), with swordfish, pistachio pesto, fresh mint and lime.

Scoglio € 22.00

Linguine with octopus, mussels, clams, swordfish, prawns, cherry tomatoes.

Pistacchio e burrata € 14.00

Short busiata (fresh pasta) with pistachio pesto, burrata and basil.

Norma € 12.00

Cavatì rigati (fresh pasta), with aubergines, tomato sauce, salted ricotta and basil.

Second courses

Polpo alla griglia € 17.00

Roasted octopus, with scapece cream and anchovy ricotta quenelle

Fritti di mare € 18.00

Fried fishes: small fish, shrimp, squid rings, calamari.

Spigola e gambero € 18.00

Sea bass and prawn roll gratinated with citrus fruits.

Arrosto misto € 25.00

Sea bass, swordfish, prawns and octopus.

Salmone in crosta € 18.00

Sesame crusted salmon with orange and fennel salad

Tonno scottato € 18.00

Red tuna and fresh fruit brunoise.

Coperto 2,50€

The fish on our menus is subjected to thermal blast chilling, as per EC regulation 853/2004. In the absence of fresh products, the best quality frozen or deep-frozen product is used. For food allergies or intolerances, ask our staff.

Side Dishes

Green salad	€ 5.00
Mix salad	€ 6.00
Roasted vegetables	€ 9.00
French fries	€ 5.00
French fries “dippers” (<i>with peel</i>)	€ 6.00

Dessert

Tiramisù espresso	€ 7.00
Crocante agli agrumi	€ 7.00
Cannolo di ricotta	€ 6.00
Mousse di limone	€ 6.00
Parfait di mandorla	€ 6.00
Parfait di pistacchio	€ 6.00
Otto veli	€ 6.00
Mousse alla cassata siciliana.	€ 6.00

Coperto 2,50€

The fish on our menus is subjected to thermal blast chilling, as per EC regulation 853/2004. In the absence of fresh products, the best quality frozen or deep-frozen product is used. For food allergies or intolerances, ask our staff.