

Antipasti (Starters)

<i>Alici marinate (Anchovies marinated with lemon and oil)</i>	€ 8.00
<i>Alici fritte allinguate (Fried anchovies)</i>	€ 8.00
<i>Bruschette calde con carpaccio di pescato del giorno (Home-baked bread with marinated fish of the day)</i>	€ 6.00
<i>Caponata (Egg-plant, sweet pepper, olives, pine nuts, tomato)</i>	€ 5.00
<i>Caponata di pesce spada (Caponata swordfish)</i>	€ 10.00
<i>Impepata di cozze (Peppered mussels)</i>	€ 10.00
<i>Caprese (Bufalo mozzarella cheese, tomato and basil)</i>	€ 7.00
<i>Gamberi rossi o scampi crudi (Raw prawns or shrimps) 1 ett.</i>	€ 6.00
<i>Insalata di mare (Seafood salad)</i>	€ 12.00
<i>Insalata di polpo (Octopus salad)</i>	€ 8.00
<i>Involtini di melanzane (Stuffed roll of egg-plant)*</i>	€ 5.00
<i>Misto siciliano (Mixed sicilian appetizer)</i>	€ 14.00
<i>Panelle (Cheak-peas flour fritted)</i>	€ 5.00
<i>Piatto di crudo misto (Raw tuna, swordfish, salmon, king- prawns, shrimps)</i>	€ 25.00
<i>Piatto di carpacci (Raw tuna, swordfish, salmon)</i>	€ 15.00
<i>Sarde a Beccafico (Stuffed sardine roll)*</i>	€ 6.00
<i>Polpette di alici (Fishball with anchovies)</i>	€ 8.00
<i>Polpette di melanzane (Agg-plantball)</i>	€ 5.00
<i>Pane (Bred)</i>	€ 1.00

**Stuffed: bread-crumbs, tomatoes, pine nuts, raisins)*

Primi piatti (Pasta course)

<i>Bucatini con broccoli “arriminati” (Pasta with broccoli,bread-crumbs,pine nuts,raisins)</i>	<i>€ 10.00</i>
<i>Bucatini alla Norma (Pasta with tomato,egg-plant and salted ricotta cheese)</i>	<i>€ 10.00</i>
<i>Cacio e pepe (Pasta with cheese and pepper)</i>	<i>€ 10.00</i>
<i>Pasta con pesto alla siciliana (Pasta with pesto pistachio)</i>	<i>€ 10.00</i>
<i>Bucatini con le sarde (Pasta with sardine,bread-crumbs,pine nuts,raisins and wild fennel)</i>	<i>€ 12.00</i>
<i>Carbonara di pesce spada con carciofi (Pasta with swordfish, egg,black pepper and artichokes)</i>	<i>€ 16.00</i>
<i>Cous-Cous di pesce (Cous-cous fish soup)</i>	<i>€ 14.00</i>
<i>Fettucine di pesce spada (Pasta with swordfish,egg-plant,tomatoes, olives)</i>	<i>€ 12.00</i>
<i>Gnocchi dello chef (Pasta with Sicilian pesto,pistachio,mussels and clams)</i>	<i>€ 14.00</i>
<i>Linguine all’astice (Pasta with lobster in tomato sauce)</i>	<i>€ 15.00</i>
<i>Pasta alla Giorgio (Pasta with shellfish,tomato,cream,wild fennel)</i>	<i>€ 15.00</i>
<i>Pasta ca tunnina (Pasta with tuna,tomato sauce,garlic, mint,green peas)</i>	<i>€ 12.00</i>
<i>Risotto alla pescatora (Risotto with shellfish and tomatoes)</i>	<i>€ 14.00</i>
<i>Risotto al nero di seppia (Squid ink risotto)</i>	<i>€ 14.00</i>
<i>Spaghetti alici e pachino (Pasta with anchovies,bread-crumbs,tomatoes,pine nuts,raisins)</i>	<i>€ 10.00</i>
<i>Spaghetti cozze e vongole (Pasta with mussels and clams)</i>	<i>€ 12.00</i>
<i>Spaghetti cozze,vongole e funghi porcini (Pasta with mussels,clams and mushrooms)</i>	<i>€ 16.00</i>

<i>Spaghetti bottarga e carciofi</i> (Pasta with dried and salted tuna eggs and artichokes)	€ 16.00
<i>Spaghetti zucchini e gamberetti</i> (Pasta with zucchini and shrimps)	€ 14.00
<i>Spaghetii con ricci di mare</i> (Pasta with sea-urchin)	€ 18.00
<i>Tagliolini gamberi pistacchio</i> (Pasta with prawns,pistachio,tomatoes)	€ 14.00
<i>Tarantina</i> (Pasta with mussels,clams,shrimps and pachino tomatoes)	€ 14.00
<i>Timballo di anelletti</i> (Roasted timbale with egg-plant,tomato,meat,green peas)	€ 10.00

Secondi piatti di carne ***(Meat main course)***

<i>Bistecca</i> (Steak)	€ 5.00
<i>Cotoletta alla palermitana</i> (Breaded and grilled veal cutled)	€ 12.00
<i>Involtini di carne</i> (Meat rolled and stuffed)*	€ 10.00
<i>Tagliata di vitella</i> (Veal steack with pachino tomatoes,parmisan cheese,salad)	€ 16.00
<i>Scallopine di vitella</i> (Veal scallops with limone or marsala)	€ 12.00
<i>Stuffed: bread-crumbs,pine nuts,tomato and raisins.</i>	€ 15.00

Secondi Piatti di pesce (Fish main course)

<i>Baccala alla messinese</i> (Codfish with potatoes, capers, pine nuts, tomatoes)	€ 14.00
<i>Calamaro alla griglia (Grilled calamari)</i>	€ 14.00
<i>Cotoletta di pesce spada (Breded swordfish cutlet)</i>	€ 18.00
<i>Frittura di paranza (Fried calamari, shrimps and fish)</i>	€ 16.00
<i>Frittura di calamari e gamberi</i> (Fried calamari, prawns and small fish)	€ 13.00
<i>Grigliata mista</i> (Grilled tuna, swordfish, calamari and prawns)	€ 18.00
<i>Involtini di pesce spada (Stuffed swordfish roll)</i>	€ 12.00
<i>Involtini di pescato (Stuffed roll fish of the day)</i>	€ 14.00
<i>Orata o spigola alla griglia</i> (Grilled sea bass or sea bream)	€ 15.00
<i>Pesce spada al salmoriglio</i> (Grilled swordfish steak with olive oil, lemon, oregano)	€ 15.00
<i>Pesce spada agli agrumi (Grilled swordfish steak with pistachio, wild fennel and lemon or orange)</i>	€ 18.00
<i>Polipetti murati (Octopus in tomato sauce)</i>	€ 12.00
<i>Scaloppine di pesce spada</i> (Swordfish scallops with lemon or marsala sauce)	€ 16.00
<i>Scampi alla griglia (Grilled shrimps)</i>	€ 20.00
<i>Gamberi rossi alla griglia (Grilled red prawns)</i>	€ 25.00
<i>Pescato dello cheff</i> (Fish of the day with tomatoes, mussels, clams, olive)	€ 18.00
<i>Pescato del mare (al kg) (Fish of the day in potatoes crust)</i>	€ 50.00
<i>Tonno con la cipollata</i> (Grilled tuna with red onion in sweet-and-sour sauce)	€ 16.00
<i>Tartar di tonno (Raw tuna with red onion, lemon and olive oil)</i>	€ 15.00

Contorni (Side dish)

<i>Cicoria ripassata</i> (Chicory with garlic, hot pepper and olive oil)	€ 5.00
<i>Broccoletti ripassati</i> (broccoletti with garlic, hot pepper and olive oil)	€ 5.00
<i>Insalata mista (Mixed salad)</i>	€ 4.00
<i>Insalata di pomodori (Tomato salad)</i>	€ 4.00
<i>Papate la forno (Roast potatoes)</i>	€ 5.00
<i>Verdure grigliate</i> (Grilled egg-plant, sweet pepper and zucchini)	€ 5.00
<i>Zucca in agrodolce</i> (Fried pumpkin in sweet-and-sour sauce)	€ 4.00

Dolci (Desserts)

<i>Cannolo siciliano grande</i> (Typical sicilian fried thin pastry roll with sweet ricotta cheese, candied fruit and pieces of chocolate)	€ 4.00
<i>Cannolo siciliano piccolo</i>	€ 2.00
<i>Cassata siciliana</i> (Cheese cake with ricotta cheese, covered with sugar, pieces of chocolate and candy fruits)	€ 5.00
<i>Cassata siciliana al pistacchio</i> (Cheese cake with ricotta cheese, pistaches, covered with sugar and candy fruits)	€ 5.00
<i>Dessert alle mandorle (Almonds bisquits)</i>	€ 4.00
<i>Torta del giorno (Chocolate, pistache or almond cake)</i>	€ 5.00
<i>Tiramisù</i>	€ 5.00
<i>Tartufino al pistacchio</i> (Pistache and chocolate truffle)	€ 5.00
<i>Tartufo bianco</i> (White chocolate and coconut truffle)	€ 5.00
<i>Tartufo nero (Black chocolate truffle)</i>	€ 5.00

Gelati (Ice creams)

<i>Semifreddo al caffè (Coffe ice-cream)</i>	€ 4.00
<i>Semifreddo al cioccolato (Cioccolato ice-cream)</i>	€ 4.00
<i>Semifreddo ai frutti di bosco (Frut ice-cream)</i>	€ 4.00
<i>Semifreddo al pistacchio (Pistachioes ice-cream)</i>	€ 4.00
<i>Gelato cassata (Pistachioes and vanilla ice-cream)</i>	€ 4.00
<i>Gelato nocciola (Hazelnut ice-cream)</i>	€ 4.00
<i>Gelato limone (Lemon ice-cream)</i>	€ 4.00
<i>Gelato fragola (Strawberry ice-cream)</i>	€ 4.00
<i>Parfait di mandorle (Almonds parfait)</i>	€ 4.00
<i>Sorbetto al limone (Lemon sorbet)</i>	€ 4.00

Bevande (beverages)

<i>Acqua 0,5 Lt (Water 0,5 Lt)</i>	€ 1.00
<i>Acqua 0,75 Lt (water 0,75 Lt)</i>	€ 2.00
<i>Coca Cola, Fanta, Sprite, Coca Light 0,33 Lt (Soft drink)</i>	€ 2.00
<i>Birra in bottiglia 0,33 Lt (Beer)</i>	€ 3.00
<i>Birra in bottiglia 0,66 Lt (Beer)</i>	€ 5.00
<i>Caffè (Espresso coffee)</i>	€ 2.00
<i>Cappuccino (Cappuccino)</i>	€ 2.00
<i>Thè (Tea)</i>	€ 3.00