

## SEAFOOD STARTERS

Fresh salmon marinated with sugar cane and salt	€ 12,5
Red tuna carpaccio marinated with orange	€ 13
Swordfish marinated with verdello lemon	€ 12,5
Tuna tartare with avocado and pepper mix	€ 15
Raw marinated shrimps	€ 16
Raw selection - Tuna, salmon, shrimps and prawns	€ 22
Squid salads with celeriac	€ 12,5
Octopus salad with celery brunoise and taggiasca olives	€ 13
Mussels soup	€ 9
Sardines "beccafico" Sicilian style	€ 9
Mixed fried fish - Squid, shrimps, cuttlefish and daily fish	€ 15
Swordfish parmigiana	€ 9

## LAND STARTERS

Vuciata board - Local cured meat and cheese served with jam selection	€ 13
Norcia's ham board with buffalo mozzarella	€ 13
Sicilian "caponata" - Vegetables ratatouille	€ 6
Sicilian classic eggplants parmigiana	€ 6
Caprese salad with cherry tomatoes and buffalo mozzarella	€ 10

## VEGETARIAN SIDES

Catanese salad with cherry tomatoes, fresh onion and salty ricotta cheese	€ 5
Mixed salad	€ 5
Oven baked potatoes with salt and rosemary	€ 5
Oven baked potatoes scamorza smoked cheese	€ 5,5
Grilled vegetables	€ 7

## PASTA

Homemade spaghetti with black squid ink	€ 16
Homemade spaghetti with tuna roe and lime	€ 14
Homemade pasta with seafood and Sicilian cherry tomatoes	€ 15
Homemade spaghetti with mussels, clams and Sicilian cherry tomatoes	€ 14
Homemade spaghetti with sardines and fennel	€ 12
Homemade spaghetti with shrimps, sundried tomatoes, fennel and toasted breadcrumbs	€ 13
Homemade pasta with Bronte's pistachio and crunchy Italian bacon	€ 12
Homemade pasta Norma style with tomato sauce, eggplants and ricotta cheese	€ 10

## MAIN COURSES

Sicilian swordfish rolls with toasted breadcrumbs, tomato, pine nuts	€ 12,5
Grouper fillet with caponata	€ 18
Tuna steak with mint olive oil, black pepper served with Belgian endive	€ 16
Sicilian market tuna with white onion and sweet and sour sauce	€ 14,5
Grilled squid	€ 16
Grilled swordfish / Sea bass	€ 13
Mix grill with sea bass, swordfish, prawns and squid	€ 20
Seafood soup - Seafood, Mediterranean fish	€ 18
Beef entrecôte - gr 300	€ 16
Sicilian classic horse meatballs	€ 10

## DESSERT

Artisanal classic cannolo with ricotta cheese, ricotta e pistachio or chocolate	€ 5	Pistacchio / almonds artisanal parfait	€ 6
Lemon sorbet	€ 4	Artisanal classic tiramisu	€ 6

In order to guarantee the health and hygiene safety and the organoleptic characteristics of the products, all our dishes contain preparations subjected to heat reduction at -20C in accordance with the provisions of the RE. CEE1169 / 2011

We inform you that allergens may be present in the dishes on our menu, so we invite you to inform us of any allergies or intolerances in order to best meet your needs

Cover charge 2 Euro per person