



PICNIC



(V) vegetarian – (VG) vegan – (GF) gluten-free  
Prices in euros, service included – VAT included

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: **(1) Cereals containing gluten**, except: a) wheat-based glucose syrups, including dextrose (\*); b) maltodextrins based on wheat (\*); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(2) Crustaceans**, **(3) Eggs**, **(4) Fish**, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. **(5) Peanuts**, **(6) Soy**, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. **(7) Milk**, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. **(8) Nuts**, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. **(9) Celery**, **(10) Mustard**, **(11) Sesame seeds**, **(12) Sulphur dioxide and sulphites**, **(13) Lupin**, **(14) Mollusks**. (\*) *And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.*

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3. To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

## MAINS

Mazara red shrimp in orange vinaigrette

Steamed lobster tail with oil and lemon

Lamb loin in jelly

## DESSERTS

Classic apple pie

Cocoa filled cupcake

Creamy yogurt and berries

Seasonal fruit platter

## BEVERAGES

Still or sparkling mineral water

Carbonated drink

Shamaris Cusumano  
*Sicilian white wine.*  
*100% Grillo*

Benuara Cusumano  
*Sicilian red wine.*  
*Nero d'Avola 70% - Syrah 30%*

# LUNCH BOX MENU

per person: 70

*Choose from one of the following dishes for each section.*

## SANDWICHES

Ham and cheese

Salmon and cucumber

Grilled vegetables

## SALAD SELECTION

Caprese

Niçoise

Lettuce and roast chicken

## STARTERS

Mediterranean

Tricolore

Sicilian Pesto

Vegetable couscous

## MAINS

Roast beef with arugula

Swordfish rolls  
*Swordfish, orange, raisins, pine nuts, breadcrumbs*

## DESSERTS

Orange bread

Cocoa caprese cake

Fruit composition

## BEVERAGES

Still or sparkling mineral water

*A selection of Champagne or wines is available upon request and will be charged separately.*

# PIC "CHIC" LUNCH MENU

per person: 120

Bottle of Sicilian wine included.

*Choose from one of the following dishes for each section.*

## SANDWICHES

Whole wheat bread with Scottish smoked salmon, arugula and goat cheese

Cereal bread with marinated swordfish, cucumber and soy mayonnaise

Basil bread with tomato and "Madonie" ham mousse

Cornbread and grilled seasonal vegetables

## SELECTION OF SALADS

Shrimp, spinach and green apple salad

Green salad, almonds, tofu, blueberries, pumpkin seeds and soy mayonnaise

Chicken or tuna caesar salad

Buffalo mozzarella

*Radicchio from Treviso, walnuts, dried figs, balsamic vinegar and extra virgin olive oil vinaigrette*

## STARTERS

Rustic pasta lasagnetta with seafood ragout

Dough bundles stuffed with salmon and crescenza cheese

Typical Sicilian-style arancino rice ball

Fresh pasta conchiglioni with spring vegetables

Quinoa and seasonal vegetables