





PICNIC




STARTERS

Traditional seafood salad with clams,
shellfish and lemon juice 


30

Anchovies marinated in citrus juice with a
salad of fennel, orange slices and olives 


27

Trio of smoked fish with lemon juice
and aromatic sauces 


30

Prosciutto ham and cantaloupe
from Licata 


29

Warm burrata cheese with a selection
of Sicilian tomatoes dressed with
basil-flavoured Minuta olive oil 

27

Vegetable caponata with olives and
sweet-and-sour Pantelleria capers 

23

Traditional aubergine parmesan with
round purple aubergines 

23


FIRST COURSES

Trapani-style fish couscous
with toasted Noto almonds and
candied tomatoes


38

Cold pasta and seafood salad with
short hollow fusilli, clams and shellfish
with lemon juice

30

Busiate pasta with Trapani-style pesto
(pizzutello tomato from Valli Ericine,
red garlic from Nubia, basil, almonds
and olive oil) 

26


Margherita pasta salad with
tomatoes, mozzarella, basil
and grana cheese flakes 

25


SNACK AND SALADS

Rice arancini with beef ragout and mozzarella cheese


20

Sicilian salad of crisp lettuce, cherry tomatoes, anchovies, Pantelleria capers, red onion and black olives 

22

Nicoise salad with crisp lettuce, green beans, potatoes, tomatoes, anchovies, olives and oil-packed tuna 

28

Quinoa salad with crunchy vegetables, maiorchino cheese and smoked salmon 

30

CAESAR SALAD

Lettuce hearts with mayonnaise, anchovies, red garlic from Nubia, croutons and parmesan flakes

20

With grilled organic chicken breast

26

With shellfish and prawns from Mazara del Vallo

28

PIZZA

(available until 17:00)

Eoliana

Siccagno tomato from Valli del Bilici,
capers from Salina, anchovies and
black olives

20

Norma

Siccagno tomato from Valli del Bilici,
mozzarella, baked ricotta and aubergines



20

Regina

Fresh Pachino tomatoes, mozzarella,
Parma ham, parmesan cheese flakes
and arugula

20

Margherita

Buffalo mozzarella from Ragusa,
Pachino tomatoes and basil



20

SANDWICHES


SESAME SEED BURGER BUN

With beef, lettuce, beefsteak tomato and cocktail sauce

32


With seared organic chicken supreme, arugula and parmesan cheese flakes

30

With breaded aubergines, pizzutello tomatoes from Valli Ericine, oregano and Sicilian pesto 

25


SANDWICHES

Ciabatta bread with tuma cheese, dried Siccagno tomatoes from Valli del Bilici, olives and basil pesto 

25


Rustic focaccia bread with Minuta olive oil, black pig prosciutto ham and buffalo mozzarella

30

5-grain baguette roll with tomato and buffalo mozzarella 

25

FRUIT AND DESSERTS

Cannolo, ricotta creme, chopped
pistachio nuts, candied fruit 


16

Ancient traditional one-serving
Sicilian Cassata 


16

Crispy cream puffs with custard cream 

16

Fresh sliced seasonal fruit platter  

14

Fruit salad 

12

Prices in Euro
Service and VAT included

Information on food allergies: some dishes and beverages may contain one or more of the 14 allergens indicated by EU Regulation No. 1169/2011.



VILLA SANT'ANDREA

A BELMOND HOTEL
TAORMINA MARE

