

*BAR*  
TIMEO

FROM THE SEA

Ionian scampi salad 42  
with spinach and green apple  
(GF) (2,6,9)

Nicoise salad 32  
fresh tuna, cherry tomatoes, potatoes, boiled eggs, green beans, olives, and anchovies  
(GF) (3,4)

Trio of red tuna from Favignana 40  
mini burger, sashimi and tartare  
(1,4,8,9,14)

Red prawn carpaccio from Mazara del Vallo 36  
fennel, orange, tuna bottarga  
(2,4)

Plateau of oysters gillardeau  
minognette sauce  
(12,14)  
6 pcs 48 | 12 pcs 96

MADE IN SICILY

Bruschetta 22  
Ragusa buffalo ricotta and anchovies from the Mediterranean Sea  
(1,4,7,8)

Ragusana buffalo burrata 32  
raw ham from Nebrodi black pigs, crusty bread with Trapani salt  
(1,7)

Selection of small rice balls 24  
(1,4,8,9,12,14)

Panelle and croquettes 24  
(V) (1,7,8)

CLASSICS

Soup 25

BIO vegetable soup from our garden with EVO oil  
(VG) (1,9,14)

Crepes

Sicilian gazpacho 25

with capers and Noto almonds  
(VG) (8,9,14)

Linguine 38

Scampi from Acitrezza, cherry tomatoes and lime

Spaghetti 26

in Kamarino tomato sauce  
(VG) (1,8)

Fried prawn and squid 38

with vegetable mayonnaise  
(1,2,6,8,14)

Grilled Sicilian beef fillet 40

with seasonal vegetables  
(GF)

TASTY

Lobster Club 42

wholemeal bread sandwich, lobster, tomato, lettuce, avocado  
(1,2,6,8)

Caesar salad 32

with grilled modicanello chicken  
(1,4,6,7,8)

Prawn Caesar salad 42

with grilled Mazara del Vallo prawn  
(1,2,4,6,7,8)

Pinsa Royal 36

with tomato, burrata cheese, prawns and curly endive  
(1,2,7,8)

Pinsa Supreme 34

with raw ham from Nebrodi black pigs, dried cherry tomato pesto, rocket, parmesan flakes  
(1,7,8)

The Sicilian Burger 38

Beef, lettuce, Giarratana onion, Belice vastedda cheese, tomato and Nebrodi black pork cheek  
(1,7,8,9,11,12)

Club sandwich 36

bacon, egg, chicken, lettuce, mayonnaise and tomato  
(1,3,7,8,12)

DESSERTS

Apple savarin 16  
with red fruits and kefir namelaka  
(V) (7,8)

Almond tart 16  
lemon cream and strawberries from Maletto  
(V) (1,3,6,7,8)

Tirami-SUD 16  
(GF,V) (3,7,8,12)

Sicilian cannolo 16  
(V) (1,3,7,8,12)

Ice creams, sorbets or granitas from our pastry with brioches and cream 13  
(GF,V) (7,8)

(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.