

# RISTORANTE SANT'ANDREA

(V) vegetarian - (VG) vegan - (GF) gluten-free  
Prices in euros, service included - VAT included - 8 Euro cover charge per person

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.

**Tasting menu**

LANGOUSTINE  
Seared on broad beans velouté, pectorino DOP foam and raspberry powder  
(2,5,2,14)

GRILLED ARTICHOKE  
Puree with Salina DOP capers breadcrumbs, parsley consommé and Nubia red sweet garlic cream  
(V) (14,7)

RAVIOLO  
Stuffing with ricotta and courgettes flowers, Noto almond fish guazzetto with tomato and onion  
(1,3,4,7,8)

RED MULLET ROLL  
With citrus bread on anchovy *Masculina da Maggħina* escarole cream, tuna, dried tomato slices and anchovy drippings  
(14,7)

MALLETTO STRAWBERRIES  
Chili macerate with lime meringue drops  
(GF,V) (3,12)

BEEF CUBE  
In hazelnut crust on wild asparagus velouté and savory Marsala zabaglione  
(3,6,7,8,12)

MILLEFUEILLE  
With berries, Bronte DOP pistachio diplomatic cream, salted caramel and basil ice cream  
(1,3,7,8)

**145**  
Tasting menu must be served for the whole table

**Meat and vegetables**

GRILLED RIB-EYE STEAK 53  
Grilled vegetables, sautéed potatoes and selection of seasonings 300 grams.  
*salmoriglio, balsamic oil, tomato concassé and peppercorn sauce*  
(GF) (7,9,12)

BLACK PIG RIBS 40  
With fennel seed jus, Nebrodi hazelnut milk, glazed artichoke and fondant potatoes  
(GF) (7,8)

BREADED ASH LAMB LOIN 42  
On rosti potato, with peppers in three textures, Bronte DOP salted pistachio oil  
(1,7,8)

MILLEFUEILLE OF TUBERS 26  
On creamed Jerusalem artichoke and balsamic vinegar glaze  
(GF,VG) (9,12)

## Fish and shellfish

CATCH OF THE DAY, COOKED ANY STYLE  
grilled, steamed, in Trapani salt crust or Eoliana stew  
Fish 130 per kg, Blue lobster 150 per kg,  
Spiny and slipper lobsters 200 per kg  
(1,2,4)

SEARED PEPPER SEA BREAM FILLET 42  
With tomato water, peppers, cucumber with thin seed  
waffles  
(1,4,11)

SMOKED OCTOPUS 39  
Grilled with sweet paprika, oregano, tomato reduction  
and sweet and Partanna sour caramelized onion  
(GF) (12,14)

FISH STEW 62  
Molluscs and crustaceans of the day and bread croutons  
(1,2,4,14)

## Traditional Sicilian dishes

CAPONATA 24  
with sweet and sour vegetable, olives and Pantelleria capers  
(GF,VG) (9,12)

PARMIGIANA 24  
Of round purple eggplant  
(GF,V) (7)

SICILIAN BUSIATE PASTA 31  
Nubia red garlic, olive oil, chili, masculina da magghia  
anchovies and atturrata breadcrumbs  
and crumb *atturrata*  
(1,4)

BRONZE DRAWN SPAGHETTI 34  
With clams, parsley and garlic  
(1,4,14)

TRAPANI FISH COUSCOUS 45  
With toasted Noto almonds and candied cherry tomatoes  
(1,2,4,8,14)

EOLIANA-STYLE GRILLED WILD SEA BASS FILLET 42  
cherry tomatoes, Salina capers, black olives and basil  
(GF) (4)

"MESSINA" VEAL ROULADES BRACIOLETTINE 36  
With sautéed seasonal vegetables  
(1,7,8)

Starters

LIGHTLY MARINATED RAW FISH AND SHELLFISH 56

swordfish, tuna, langoustine, prawns, anchovies, oyster; Nassa shrimp (GF) (24,14)

SEARED SCALLOPS 40  
With mirepoix of tomatoes, shallots, olives, Salina DOP capers, lard and warm lemon pulp (4,2,14)

WARM SEAFOOD SALAD 44  
With shellfish and crustaceans on octopus carpaccio and citrus seaweed (GF) (24,14)

COURGETTE FLOWERS 32  
In batter stuffed with ricotta cheese and anchovies on pea veloute and marinated egg yolk powder (1,3,4,7,8)

"YOUR STYLE" BEEF FILET TARTARE 40  
With egg mimosas, mustard seeds, gherkins, Salina DOP capers, chives (GF) (3,10)

BURRATA 31  
With selections of Sicilian tomatoes extra virgin olive oil and basil (GF,V) (7)

First courses

DURUM WHEAT CALAMARATA © 37  
crustaceans and scented Verdello lemon (1,2,4,8,14)

STUFFED RAVIOLI 33  
With tuna belly stew into tomatoes from the Eriçine valleys and soft crumb with mint and garlic (1,3,4,7,8)

ACQUERELLO RISOTTO 35  
Wild asparagus and red prawns carpaccio (GF) (24,7)

RISOTTO WITH MENFI SPINY ARTICHOKE 30  
With garlic and pecorino cheese (GF) (7)

MINESTRONE 28  
Of vegetables and legumes from Sicily with extra virgin olive oil (GF,V,G) (9)