

RISTORANTE
SANT'ANDREA

RAW AND MARINATED FISH, SHELLFISH AND CRUSTACEANS

HALF SHELL

OYSTERS

(GF) (12,14)

GILLARDEAU

(GF) (12,14)

each 11 / ½ dozen 66 / dozen 132

CONCAVE

(GF) (12,14)

each 8 / ½ dozen 48 / dozen 96

KNIFE-CUT

PRAWNS

(GF) (2)

Tartare 52 / Carpackio 40

SCAMPI

(GF) (2)

Tartare 54 / Carpackio 43

TUNA

(GF) (4)

Tartare 36 / Carpackio 29

SEA BASS

(GF) (4)

Tartare 34 / Carpackio 28

TARTARE IN THREE TASTINGS *42*

tuna, prawns and sea bass

(GF) (2,4)

WITH CARAPAGE

CRUSTACEANS (RAW OR SEARED)

(GF) (2,4)

PRAWNS

(GF) (2)

each 12 / ½ dozen 72 / dozen 144

SCAMPI

(GF) (2)

each 14 / ½ dozen 84 / dozen 168

100% recycled paper

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 phyosterols 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.

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

MEAT AND VEGETABLES

SLICED BEEF TENDERLOIN *47*
with rosemary potatoes, rocket and shaved parmesan vacche rosse dop
(GF) (7)

VEAL MEDALLIONS WITH MARSALA WINE *36*
with purée potatoes and seasonal vegetables
(1,7,12)

ORGANIC CHICKEN SUPREME *40*
lemon with grilled spring onion and mashed potatoes
(GF) (7)

MILLEFEUILLE OF TUBERS *26*
on creamed jerusalem artichoke and balsamic vinegar glaze
(GF,VG) (9,12)

APPETIZERS AND SALADS

FISH AND SHELLFISH *45*
marinated with lemon avocado, baby lettuces and oil seeds
(GF) (2,4,11)

WARM SEAFOOD SALAD *44*
with shellfish and crustaceans on octopus carpaccio and citrus seaweed
(GF) (2,4,14)

BEEF CARPACCIO *32*
with oil, lemon, wild rocket and shaved parmesan vacche rosse dop 30 months cheese
(GF) (7)

NEBRODI BLACK PIG HAM *33*
(GF)

BURRATA *31*
with selections of sicilian tomatoes extra virgin olive oil and basil
(GF,V) (7)

PARMIGIANA *24*
of round purple eggplant
(GF,V) (7)

FISH AND SHELLFISH

CATCH OF THE DAY, COOKED ANY STYLE
grilled, steamed, in tirapani salt crust or eoliana stew
fish 13oper kg; blue lobster 150 per kg;

spiny and shipper lobsters 200 per kg
(12.4)

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

SCAMPI AU GRATIN 62

citrus with aioli sauce and julienne of sautéed vegetables
(12.3)

FRIED SHRIMP, SQUID AND ANCHOVIES 39
with battered vegetable sticks and tartar sauce
(12.3,8,12.14)

FIRST COURSES

BRONZE DRAWN SPAGHETTI 34
with clams, parsley and garlic
(14.14)

SEAFOOD LINGUINI 36
with fish molluscs and shellfish scented with lemon
(12.4.14)

HOMEMADE MACARONI 28
"norma" style with baked ricotta cheese and eggplant
(V) (1.2)

RISOTTO 30

basil and pistachios, with lard of nebrodi black pig; courgettes flowers
(GF) (2.8)

MINESTRONE 28

of vegetables and legumes from sicily with extra virgin olive oil
(GF,VG) (9)