

Bar
SANT'ANDREA

ALL DAY DINING

SNACKS & HOT DISHES

Bruschetta with *pizzutello* tomato
from *Ericine* valley, garlic and basil (1) 25

Street food in three bites,
bread and panelle, arancinetti and Palermo style sfincione
(1,2,3,7,8,9,11) 28

Burrata with smoked salmon,
Verdello lemon and Sicilian avocado
(4,7) (GF) 35

Sweet and sour vegetable caponata,
olives and *Pantelleria* capers
(8,9,12) (GF, VG) 27

Bronze drawn spaghetti,
Ganzirri clams and parsley
(1,4,14) 32

Durum wheat linguine,
fresh Sicilian tomatoes and basil
(1) (VG) 29

Minestrone of organic vegetables,
Minuta extra virgin olive oil and basil
(9) (GF, VG) 26

Arancini with beef ragù *bolognese* and mozzarella
(1,3,7,8,9) 24

Fried shrimp and squid,
battered vegetables and tartar sauce
(1,2,3,8,12,14) 38

Chicken croquettes, potatoes and rosemary,
and sweet chili sauce (1,3,7,9) 30

SANDWICH

SESAME BURGER BUNS

beef, lettuce, tomato and cocktail sauce (1,3,8, 10,11) 36

seared organic chicken supreme,
rocket and shaved parmesan (1,3,7,8,11) 31

tuna steak, *Bronte* pistachio pesto
and sweet-and-sour onion (1,4,8,11) 39

breaded eggplant, *pizzutello* tomatoes from *Ericine* valley,
oregano and Sicilian pesto (1,11) (VG) 26

CLUB SANDWICHES

grilled organic chicken, fried egg, tomato, bacon,
lettuce and mayonnaise (1,3,8) 35

grilled swordfish, *Pantelleria* capers, olives
and lemon mayonnaise (1,3,4,8) 39

grilled seasonal vegetable and melted
Ragusa buffalo mozzarella (1,3,8) (V) 28

PANINI

Ciabatta bread with Tuma cheese, *Pachino* sun-dried cherry tomatoes,
olives and basil pesto (1,7,8) (V) 28

Rustic focaccia bread with *Minuta* olive oil,
Sicilian *Nebrodi* black pig ham and buffalo mozzarella (1,7,8) 32

Sicilian Mafalda bread with pistachio mortadella ham,
rabiola girgentana goat's cheese and lettuce leaves (1,7,8, 11) 26

Multi-grain baguette roll with Sicilian avocado,
smoked salmon and *Verdello* lemon (1,4,8,11) 34

Lobster roll brioche with marjoram butter, cocktail sauce and lettuce (1,2,3,7) 46

PIZZA

served from 12:00 - 17:00

THE CLASSICS

EOLIANA

tomato sauce, sun-dried tomatoes, Salina capers,
anchovies, black olives and curly endive

(1,4,8) 23

BRONTE

Mortadella, pecorino and robiola cheese
with *Bronte* pistachio pesto

(1,7,8) 24

NORMA

tomato sauce, mozzarella, baked Sicilian ricotta and eggplant

(1,7) (V) 22

REGINA

tomato sauce, *Pachino* cherry tomato, buffalo mozzarella,
Parma ham, shaved parmesan and rocket

(1,7) 25

MARGHERITA

tomato sauce, *Ragusa* buffalo mozzarella,
Pachino cherry tomato and basil

(1,7) (V) 22

SEAFOOD PIZZA OF THE DAY

seasonal fish and vegetables, creations of the *pizzaiolo*

(1,2,4,7,8,14) 26

PIZZA

served from 12:00 - 17:00

STUFFED CALZONI

SEA

seafood, prawns and lemon-flavored tomato (1,2,14) 28

CLASSIC

cooked ham, mozzarella and tomato (1,7) 22

FAVIGNANA

tuna, onion, mozzarella, tomato, garlic and oregano (1,4,7) 25

INSALATE

Caprese with buffalo mozzarella,
a selection of tomatoes and basil (7) (GF,V) 28

Sicilian salad of crisp lettuce, cherry tomatoes, marinated anchovies,
Pantelleria capers, red onion and black olives (4,12) (GF) 28

Niçoise salad with seared fresh tuna or tuna in olive oil (3,4) (GF) 32

Quinoa salad with crunchy vegetables and seared salmon (4) (GF) 33

CAESAR

lettuce with mayonnaise, anchovies, Nubia red garlic,
croutons and shaved Parmigiano (1,3,4,7) 22

organic grilled chicken breast (1,3,7) 32

Mazara del Vallo king prawns © (1,2,3,4,7) 48

DOLCI

Cannolo, whole wheat flour Sicilian Wafer, *Ragusa* ricotta cheese,
Bronte pistachio nibbed and candied fruits (1,3,7,8) (V) 17

Seasonal fruit tartlets
vanilla custard cream (1,3,7,8) (V) 17

Tiramisù “espresso” (3,7,8) (GF) 17

Eclair with dark chocolate
and hazelnut praline (3,7,8) (V) 17

Seasonal fruit platter (GF, VG) 18

Dessert of the day 13

Home made ice creams (V), sorbets
and granitas (VG) of Villa Sant’Andrea (3,7,8) (GF) 16

(V) vegetarian (VG) vegan (GF) gluten-free
Prices in euros, service included - VAT included
Cover charge 7 euros per person

INFORMATION ON FOOD ALLERGIES: *Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs.*

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 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

Dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, or have been chilled to a negative temperature on site to guarantee their quality and safety for public health. This complies with the procedures described in the HACCP Plan pursuant to EC Regulation 852/04. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.