

Brace

AL BAR SANT'ANDREA

(V) vegetarian - (VG) vegan - (GF) gluten-free

Prices in euros, service included - VAT included - 5 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.

RAW AND MARINATED FISH, SHELLFISH AND CRUSTACEANS

HALF SHELL

GILLARDEAU

(GF) (12,14)
each 11 / ½ dozen 66 / dozen 132

GONCAVE

(GF) (12,14)
each 8 / ½ dozen 48 / dozen 96

KNIFE-CUT

PRAWNS

(GF) (2)
Tartare 52 / Carpaccio 40

Scampi

(GF) (2)
Tartare 54 / Carpaccio 43

Tuna

(GF) (4)
Tartare 36 / Carpaccio 29

Sea bass

(GF) (4)
Tartare 34 / Carpaccio 28

Tartare in three tastings 42

Tuna, Prawns and Sea Bass
(GF) (2,4)

WITH CARAPACE

Shellfish (raw or blanched)

PRAWNS

(GF) (2)
each 12 / ½ dozen 72 / dozen 144

Scampi

(GF) (2)
each 14 / ½ dozen 84 / dozen 168

DESSERTS

Camolo, whole wheat flour Sicilian Wafer, Ragusa ricotta cheese,
Bronte pistachio nibbed and candied fruits 16
(V) (1,3,7,8,12)

Seasonal fruit tart 17

with vanilla pastry
(V) (1,3,7,8)

Our Tiramisu 17

(3,7,12)

Affogato with vanilla ice cream and espresso coffee 17
(GF,V) (3,7,8)

Seasonal fruit platter 18

(GF,V,G)

Dessert of the day 14

Home made ice creams (V), sorbets and granitas (VG) of Villa
Sant'Andrea 13
(GF) (3,7,8)

PANINI

Lobster pan brioche with marjoram butter, pink sauce and baby
lettuces 47
(1,2,3,7)

Focaccia rustica, with grilled rib eye, Partanna caramelized onion,
mustard seeds and balsamic vinegar glaze 40
(1,10,12)

Ciabatta with tomato, Ragusano mozzarella, oregano and basil 29
(1,10,12)

TRADITIONAL PIZZAS

Served from 12:00 - 10:30 pm

BRONTE 26

Mortadella, pecorino and robiola cheese with Bronte pistachio pesto
(1,7,8)

NORMA 25

Tomato sauce, mozzarella, baked Sicilian ricotta cheese and
eggplant
(V) (1,7)

REGINA 27

Tomato sauce, Pachino cherry tomato, buffalo mozzarella, Parma
ham, shaved parmesan and rocket
(1,7)

Margherita 24

Tomato puree, Ragusa buffalo mozzarella and basil
(V) (1,7)

GOURMET PIZZAS

Served from 12:00 - 10:30 pm

FAVIGNANA 37

Tuna tartare with cucumber and wild fennel sauce
(1,4)

MAZARA 54

Burrata, prawns, and sun-dried tomato pesto
(1,2,7)

NEBRODI 45

Smoked provola, potatoes and onion with shaved black truffle
(1,7)

SPECIALTIES FROM THE JOSPER

Served from 12:00 - 10:30 pm

CHARCOAL SKEWERS

Molluscs and crustaceans

Marjoram squid with chili soy mayonnaise 32
(1,6,14)

Ginger prawns with yogurt sauce and chives 60
(GF) (2,7)

Meats

Organic chicken tenders soy sauce and toasted bread 30
(1,6)

Diced lamb with red wine and mint sauce 33
(GF) (12)

Vegan

Marinated field vegetables with salmoriglio 25
(VG)

TAGLIATE

Fish

Tuna fillet with red onion puree and Ispica sesame seeds 38
(GF) (4,11,12)

Herb swordfish with bell pepper jam and Salina DOP capers 36
(GF) (4)

Meats

Black Angus with sicilian avocado sauce, mint and sunflower seeds
34
(GF)

Wagyu fillet (120 grams) with Sichuan pepper sauce 63
(GF)

APPETIZERS

Marinated anchovies in citrus juice with a fennel salad, orange slices and Nocellara del Belice DOP olives 27 (GF) (4,12)

Beef carpaccio with oil, lemon, wild rocket and shaved parmesan
Vaache Rosse 30 months cheese 32 (2)

Caponata with sweet and sour vegetable, olives and Pantelleria capers 24 (GF,VG) (8,9,12)

FIRST COURSES

Bronze-drawn spaghetti with clams, parsley and garlic 34 (1,4,12)

Durum wheat linguine with fresh sicilian tomatoes and basil 30 (VG) (1)

Minestrone of vegetables and legumes from Sicily with extra virgin olive oil 28 (GF,VG) (9)

Sicilian pasta of the day 32 (1,2,4,7,8,14)

SNACKS

"Sfincione" focaccia pizza from Palermo with anchovies, onion, tomato and caciocavallo cheese 22 (1,4,7)

Fried shrimp, squid and anchovies, with battered vegetable sticks and tartar sauce 39 (1,2,3,8,12,14)

Saffron rice balls with beef ragout, peas and mozzarella cheese 25 (1,3,7,8,9)

Sourdough bread bruschetta with Pachino red and yellow cherry plum tomato with garlic and basil 27 (VG) (1)

SALADS

Caprese with Ragusano buffalo mozzarella cheese, tomato selection and basil 30 (GF,V) (7)

Sicilian salad with baby lettuces , cherry tomatoes, marinated anchovies, Pantelleria capers, red onion and black olives in lemon dressing sauce 30 (GF) (4,12)

Nicoise with fresh seared tuna or olive oil 35 (GF) (3,4)

CAESAR

With grilled organic chicken breast 33 (1,3,4,7)

Caesar with baby gem lettuce 28
With mayonnaise, anchovies, Nubia red garlic, focaccia crust and parmesan shavings (1,3,4,7)

SANDWICHES

Hamburger beef with lettuce, beef tomato and pink sauce 40 (1,3,8,10,11,12)

Burger with tuna steak, Bronte pistachio pesto and sweet and sour onion 42 (1,4,8,11)

CLUB SANDWICHES

Chicken breast, over-easy eggs, tomato, bacon, lettuce and mayonnaise 38 (1,3,8)

With grilled seasonal vegetables and tomato 28 (VG) (1,7,8)