



RISTORANTE  
SANT'ANDREA

*Sicilian and in love with his homeland, **Chef Agostino D'Angelo** bases his cooking philosophy on the authenticity of the island's ingredients and on the simplicity and freshness of its products, from seafood to local fish.*

*The influences of other cultures, especially Arabic, are plentiful, reflecting the variety and richness of Sicilian food and wine tradition.*

## TASTING MENU

### **Scallops**

marinated with citrus and red beetroot with ginger cucumber consommé and parsley sponge

### **Pecorino**

and peppers foam with sweet and sour onion  
and croutons scented with oregano (v)

### **Tagliolini**

with saffron pistils, red mullet ragout with wild fennel,  
raisins, pine nuts and toasted bread

### **Ravioli**

stuffed with caciocavallo on a tenerumi cream,  
confit cherry tomatoes and Nubia red garlic (v)

### **Scorpionfish**

with lard and pistachio served with tuna bottarga sauce

### **Peach**

tartare "tabacchiera" marinated (VG) (GF)

### **Verdello lemon**

cremieux and sorbet with Italian meringue  
and white chocolate brittle (GF)

## PRIMI ISTANTI

*Lightly marinated raw fish, shellfish and crustaceans of the day* (GF) 48

Scallops in bread crust on carrot and ginger cream 38

Beef tomato carpaccio, onion, capers and olive oil mackerel fillets (GF) 29

*Warm seafood salad with shellfish, crustaceans and lemon seaweeds* (GF) 34

Raw King prawns on sour tomato lemon sauce, caper berries  
and whole wheat bread croutons from Castelvetro 44

Black pig ham from Nebrodi with millefeuille of flat peach (GF) 31

Burrata with a selection of Sicilian tomatoes,  
basil and “Minuta” olive oil (V) (GF) 28

Sweet and sour vegetable caponata with olives  
and Pantelleria capers (VG) (GF) 25

Traditional round purple eggplant parmigiana (V) (GF) 25



# NON SOLO PASTA

*Trapani-style fish couscous with roasted Noto almonds and tomatoes confit* 39

Durum wheat calamarata pasta with crustaceans © and Verdello lemon 32

Bronze-drawn spaghetti with Ganzirri clams and parsley 29

Sicilian busiate pasta with Nubia red garlic, olive oil, chilli,  
“masculina da magghia” anchovies and “atturrata” breadcrumb 28

Ravioli stuffed with ricotta cheese on a cherry tomato sauce,  
swordfish, eggplant and mint 28

Acquerello risotto with basil, scampi with lemon and courgette flowers (GF) 31

Beetroot risotto with burrata cream (GF) (V) 29

Organic vegetable soup with “Minuta” olive extra virgin oil and basil (VG) (GF) 24

Cold tomato soup with cucumber sorbet (VG) (GF) 25



## TRA MARE...

*Catch of the day*

*Josper grilled, steamed, in Trapani salt crust or Eolie-style*

Fish 95 per kg, Blue lobster 150 per kg, Lobsters, Slipper lobsters 170 per kg

Grilled octopus on creamed peppers with squid ink sauce,  
Sicilian beef tomato and baby potatoes (GF) 39

Mixed fish gratin, sea bream, squid, swordfish rolls,  
prawns with sweet and sour peppers and onion 46

Fish soup of the day with shellfish, crustaceans and grilled bread 58

Eolie-style grilled wild sea bass fillet with cherry tomatoes,  
Salina capers, black olives and basil (GF) 40

## E TERRA

Josper grilled rib-eye steak (230 or 300 grams)  
with sautéed potatoes and a selection of dressings  
(salmoriglio sauce, balsamic oil, tomato crudaiola, green peppercorn sauce) (GF) 42/50

Braciolettine Breaded Messina-style veal rolls with sautéed seasonal vegetables 34

Bronte pistachio crusted rack of lamb,  
Nebrodi black pig lard and potato millefeuille 42

Black pork cutlet with Marsala sauce, potatoes and shallot flavored with herbs (GF) 42

Eggplant rolls with toasted basil breadcrumb on pantesca sauce (VG) 26

***Signature dishes in italics.***

*Prices in euros, service included - VAT included - 5 euro cover charge per person*

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

The dishes marked with © are prepared with frozen product.

### INFORMATION ON FOOD ALLERGENS

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011.

The relevant documentation may be consulted by request and will be provided by serving staff.

We cannot guarantee the total absence of traces of these 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.

**Slow Food® Community:** capperi di Salina, masculina da magghia, aglio rosso di Nubia, sesamo di Ispica, maialino nero dei Nebrodi, olio di oliva minuta, mandorle di Noto, carciofo spinoso di Menfi, sale di Trapani, pistacchio di Bronte, miele di api nere siciliane  
**Ark of Taste:** bottarga di Favignana, ragusano, limone verdello, capperi di Pantelleria, cipolla di Partanna

These products are part of the vast biodiversity food resource which the association (set up in Italy in the mid-80s and currently present in 160 countries worldwide) has saved from extinction with the aid of small-scale producers and local communities.



