



RISTORANTE  
OLIVIERO

## PRIMI ISTANTI

Sicilian “beccafico” sardines stuffed with raisins, pine-nut and citrus 26

**P** Twelve sprout salad and seared salmon with Ispica sesame, pumpkin, sunflower- seeds and linseed in soy sauce 33

**✂** Warm seafood salad with shellfish, crustaceans and lemon seaweeds 30

**P ✂** Sicilian “Nebrodi” black pig ham with prickly pear and Malvasia sweet wine reduction 27

**P V ✂** Burrata with a selection of sicilian tomatoes, basil and “Minuta” extra virgin olive oil 27

**A V ✂** Sweet- and- sour vegetable caponata with olives and Pantelleria capers 23

**V ✂** Traditional round purple eggplant parmigiana 23

## NON SOLO PASTA

Linguine “scoglio” with tomato seafood sauce and lemon zest 28

Durum wheat spaghetti with “Ganzirri” clams 28

**P** Sicilian Busiate with garlic, olive oil, chilli, “da magghia” anchovies and “atturrata” bread crumbs 28

**A ✂** “Marinara” risotto of local fish ragout with “Verdello” lemon scented 28

**V** Etna porcini homemade tagliatelle 28

**V ✂** Minestrone of organic vegetables with “Minuta” extra virgin olive oil and basil 22

**P V** “Leonforte”broad bean soup with pecorino foam 22



## TRA MARE...

Grilled octopus with raisin, pine-nut and broccoli sauce 34

Deep fried fish of molluscs and crustaceans  
with tempura vegetables and tartare sauce 38

**P** ✂️ Aeolian style grilled wild sea bass filet with cherry tomatoes,  
capers, black olives and basil 39

## TERRA

✂️ Grilled lamb cutlet with porcini mushroom and potatoes millefeuille 38

Breaded Messina-style veal rolls with pecorino cheese and seasonal vegetables 34

Cornfeed chicken breast with confit lemon, grilled spring onion and mashed potatoes 30

## E CONDIVISIONE

**P** ✂️ Lightly marinated raw fish of the day with Trapani salt 90

Octopus, marinated fish and fried calamari 52

✓ Bruschette, caponata and parmigiana 40

**P** Trapani-style fish couscous with toasted Noto almonds and candied tomatoes 45

Seafood grill with sea bass, swordfish rolls, lobster and Mazara king prawns 75

**P** Mixed meat grill with lamb, black pork sausage, spring onion with pancetta  
and Messina-style veal chops 55

*Prices in Euro - Service and VAT included - Cover charge 5 euro*

### INFORMATION ON FOOD ALLERGIES

Some dishes and beverages may contain one or more of the 14 allergens indicated by EU Regulation No. 1169/2011.  
On request the specific documentation will be provided by our staff.  
We cannot guarantee the total absence of traces of such allergens in all our dishes and beverages

Allergens and products thereof: (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) Lupins, (14) Molluscs.

Fish intended to be consumed raw or partially raw has undergone a prior freezing treatment in accordance with the  
requirements of Regulation EC 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

✓ vegetarian dish ✂️ gluten free product **P** Presidio Slow Food® **A** Arca del Gusto®

**The dishes marked with the letter A are prepared using at least one ingredient listed on the Arca del Gusto® Slow Food:  
these are products at risk of extinction and their use in our menu helps to bring them out of oblivion, giving them economic value.  
The letter P indicates the dishes prepared with at least one Presidio Slow Food® ingredient. These products belong to the great heritage  
of food biodiversity that the association (born in Italy in the mid-1980s and now present in 160 countries around the world) saved from  
extinction with the help of small-scale producers and local communities.**





**VILLA SANT'ANDREA**  
A BELMOND HOTEL  
TAORMINA MARE