



RISTORANTE
SANT'ANDREA

PRIMI ISTANTI

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

Twelve sprout salad and seared salmon with Ispica sesame, linseeds,
pumpkin and sunflower seeds 31

Sicilian Nebrodi black pig ham, served with cantaloupe
and yellow melon millefeuille (GF) 31

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

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

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



NON SOLO PASTA

'Linguine allo scoglio' with fish, molluscs crustaceans © and cherry tomatoes 31

Bronze-drawn spaghetti with Ganzirri clams and parsley 29

Busiate pasta with Trapani-style pesto pizzutello tomato
from Erice valleys, Nubia red garlic, basil, almonds and olive oil (VG) 26

Marinara risotto with Verdello lemon and bay fish ragout (GF) 31

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

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

Swordfish rolls with citrus fruit, with tomato concassé and chips of courgettes 36

Fried anchovies “a linguata” with parsley soy mayonnaise 34

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

TERRA

Braciolettine

Messina-style veal rolls with sautéed seasonal vegetables 34

Grilled lamb chops on a warm green bean salad, onion,
chopped tomato and potato (GF) 42

Lemon organic chicken supreme with grilled spring onion
and mashed potatoes (GF) 32

Basil breaded eggplant rolls with pantesca sauce (VG) 26

E CONDIVISIONE

Grilled octopus with olive mashed potatoes,
marinated fish and fried calamari with tartar sauce 54

Tomato and basil bruschette, sweet and sour vegetable caponata
and eggplant parmigiana (v) 40

Trapani-style fish couscous with toasted Noto almonds and tomatoes confit 55

Mixed fish grill with sea bass, swordfish rolls, lobster and Mazara king prawns © 75

Mixed meat grill with lamb, black pork sausage,
spring onion with pancetta and Messina-style veal rolls 59

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 products.

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: sesamo di Ispica, prosciutto di maialino nero, olio di oliva minuta, masculina di Magghia, aglio rosso di Nubia, sale di Trapani, maialino nero dei Nebrodi, capperi di Salina, pistacchi di Bronte
Ark of Taste: capperi di Pantelleria, limone verdello, maialino nero dei Nebrodi, mandorle di Noto

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.

