

RISTORANTE
SANT'ANDREA

TASTING MENU

TUNA FISH

aged with fennel seeds and black pepper,
on celeriac cream and ash orange petals

(4,7,9) (GF)

ARTICHOKE

stuffed heart au gratin with ragusano cheese
on anchovy sauce *masculina da magghia*

(1,4,7,8)

RAVIOLI

sea pebbles filled with molluscs and crustaceans,
glasswort sauce and fish coral

(1,2,3,4,7,14)

SQUID

stuffed with pecorino cheese and breadcrumbs
on broad bean and pea puree

(1,2,4,7,14)

RAISINS AND SAFFRON ICE CREAM

(7) (V, GF)

VEAL CHEEK

braised in red wine with mashed potatoes
in oil and sautéed wild vegetables

(7,12)

WILD STRAWBERRIES

Malvasia sorbet on
caramelized vanilla brioche bread

(1,3,7,12)

Antipasti

LIGHTLY MARINATED RAW FISH 56

shellfish and crustaceans of the day
(2,4,14) (GF)

SEARED SCALLOPS 39

with lemon, on cream of peas and tomatoes
(1,7,14)

STUFFED ZUCCHINI FLOWERS
WITH RICOTTA AND ANCHOVIES 31

on saffron potato cream and black olives
(3,4,7)

WARM SEAFOOD SALAD 42

shellfish, crustaceans and lemon seaweeds
(2,4,14)

STEAMED LOBSTER 44

fennel cream, red onion reduction, tomato and wild rocket
(2,7)

BEEF CARPACCIO 36

artichoke cream with pecorino cheese, caper fruit,
stewed onion and rosemary breadcrumbs
(1,7)

BURRATA WITH A SELECTION
OF SICILIAN TOMATOES 30

Minuta olive oil and basil
(7) (GF,V)

SWEET AND SOUR VEGETABLE CAPONATA 27

olives and *Pantelleria* capers
(9,12) (GF,VG)

TRADITIONAL ROUND PURPLE
EGGPLANT PARMIGIANA 28

(7) (GF,V)

Primi piatti

TRAPANI-STYLE FISH COUSCOUS 42

roasted “Noto” almonds and confit tomatoes
(1,2,4,8,14)

DURUM WHEAT CALAMARATA PASTA 36

crustaceans © and scented *Verdello* lemon
(1,2,4)

BRONZE DRAWN SPAGHETTI 32

Ganzirri clams and parsley
(1,4,14)

SICILIAN BUSIATE PASTA 29

Nubia red garlic, olive oil, chilli, *masculina da magghia*
anchovies and *atturrata* breadcrumbs
(1,4)

GOAT CHEESE RAVIOLI 29

broad beans, peas, artichokes and courgette flowers
(1,3,7,8) (GF)

RISOTTO ACQUERELLO 32

wild asparagus and red prawn carpaccio
(2,4) (GF)

RISOTTO WITH *MENFI* SPINY ARTICHOKEs 29

toasted breadcrumbs with garlic and pecorino
(1) (GF)

MINISTRONE OF ORGANIC VEGETABLES SOUP 26

Minuta extra virgin olive oil and basil
(9) (GF, VG)

FRASCATOLE IN CAULIFLOWER BROTH 26

Sicilian pecorino
(V)

Secondi di pesce

CATCH OF THE DAY, COOKED ANY STYLE

charcoal grill Jospier, steamed, in *Trapani* salt crust or *Eoliana* stew

Fish 120 per kg; Blue lobster 150 per kg;

Spiny and slipper lobsters 190 per kg

(1,2,4)

GRILLED OCTOPUS ON CREAMED PEPPERS 39

squid ink sauce, Sicilian beef tomato and new potatoes

(12,14) (GF)

MULLET *A BECCAFICO* 40

on brown bread crust and late orange stew with chili pepper

(1,4)

FISH STEW 62

molluscs and crustaceans of the day and bread croutons

(1,2,4,14)

EOLIANA-STYLE GRILLED WILD SEA BASS FILLET 42

cherry tomatoes, Salina capers, black olives and basil

(4) (GF)

Secondi di carne

CHARCOAL GRILLED RIB-EYE STEAK

grilled vegetables, sautéed potatoes and a selection of dressings
salmoriglio sauce, balsamic oil, tomato crudaiola, green peppercorn sauce

230 grams 44 / 300 grams 52

(7,9,12) (GF)

BREADED MESSINA-STYLE

VEAL ROLLS *BRACIOLETTINE* 37

pecorino cheese and seasonal sauté vegetables

(1,7,8)

RACK OF LAMB IN *BRONTE* PISTACHIO CRUST 42

Nebrodi black pig lard and potatoes millefeuille

(7,8,9)

SUCKLING PIG LOIN 40

glazed with Sicilian black bee honey,
golden carrots and mashed potatoes

(7,9) (GF)

ROLLED EGGPLANT *INVOLTINI* 26

toasted basil-flavored breadcrumbs on *Pantesca* sauce

(1) (VG)

*(V) vegetarian (VG) vegan (GF) gluten-free
Prices in euros, service included - VAT included*

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.