

ANTIPASTI

WARM SEAFOOD SALAD 42
shellfish, crustaceans and lemon seaweeds
(2,4,14) (GF)

SEARED SALMON 34
Ispica sesame, sprout salad and lettuces, pumpkin-seeds,
sunflower seeds and linseed in soy sauce
(1,4,11)

SICILIAN *NEBRODI* BLACK PIG HAM 31
artichoke salad, peas and broad beans
(1)

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

LINGUINE WITH SHRIMPS 31

guanciale, datterino tomatoes, courgettes, courgette flowers
and Bronte pistachios

(1,2)

BRONZE DRAWN SPAGHETTI 32

Ganzirri clams and parsley

(1,4,14)

HAND MADE MACCHERONI NORMA 30

baked ricotta and aubergines

(1,7) (V)

MARINARA RISOTTO OF LOCAL FISH RAGOUT 31

scented *Verdello* lemon

(2,4,7,14) (GF)

MINISTRONE OF ORGANIC VEGETABLES SOUP 26

Minuta extra virgin olive oil and basil

(9) (GF, VG)

BROAD BEAN SOUP 25

sheep ricotta, courgette flowers and garlic bread croutons

(1,7) (V)

SECONDI DI PESCE

CATCH OF THE DAY, COOKED ANY STYLE

grilled, 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)

FISH AU GRATIN 46

sea bream, squid, swordfish and prawns

(1,2,4,8,14)

DEEP FRIED FISH 40

molluscs and crustaceans with
battered vegetables and tartar sauce

(1,2,3,4,14)

EOLIANA-STYLE GRILLED WILD SEA BASS FILET 42

cherry tomatoes, Salina capers, black olives and basil

(4) (GF)

SECONDI DI CARNE

BREADED MESSINA-STYLE
VEAL ROLLS *BRACIOLETTINE* 37
pecorino cheese and seasonal sauté vegetables
(1,7,8)

ROSEMARY SLICED ANGUS STEAK 44
rocket, parmesan flakes and roasted potatoes
(7) (GF)

GRILLED CHICKEN SUPREME 40
valerian salad, radishes, sliced avocado and multi seeds
(8,11) (GF)

ROLLED EGGPLANT *INVOLTINI* 26
toasted basil-flavored breadcrumbs on *Pantesca* sauce
(1) (VG)

CONDIVISIONE

GRILLED OCTOPUS, MARINATED FISH
AND FRIED CALAMARI WITH TARTAR SAUCE 64
(1,3,4,14)

TOMATO AND BASIL *BRUSCHETTE*,
SWEET AND SOUR VEGETABLE CAPONATA
AND EGGPLANT PARMIGIANA 42
(1,7,9,12)

BUCATINI WITH SARDINES, WILD FENNEL, RAISINS,
PINE NUTS AND TOASTED BREADCRUMBS 46
(1,4,8)

GRILLED SEAFOOD, SEA BASS, SWORDFISH ROLLS,
LOBSTER AND MAZARA KING PRAWNS © 80
(1,2,4)

MIXED MEAT GRILL: LAMB, BLACK PORK SAUSAGE, SPRING ONION
WITH PANCETTA AND MESSINA-STYLE VEAL ROLLS 59
(1,7)

*(V) vegetarian (VG) vegan (GF) gluten-free
Prices in euros, service included - VAT included
Cover charge 7 euros per person*

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.