

Starters

<i>Sicilian Parmigiana</i> (aubergine, tomato sauce, basil, parmesan cheese, mozzarella, onion)	€ 8,50
<i>Sweet and sour stuffed smoked tuna rolls</i> (smoked tuna, sweet cheese, pistachio, onion, balsamic vinegar glaze, basil)	€ 11,00
<i>Tuna tartare</i> (thin slices of raw tuna, rocket, lemon juice, black pepper, parsley)	€ 11,00
<i>Swordfish caponata</i> (aubergine, swordfish ^{*1} , capers, olives, cherry tomatoes, vinegar, sugar, onion, celery)	€ 12,00
<i>House starter</i> ^{*2/3} (house speciality made with five different vegetable appetizers)	€ 13,00
<i>Mazara shrimps fruit salad</i> (Mazara ^{*1} shrimps served raw, seasonal fruit)	€ 14,00
<i>Mixed fish starter</i> ^{*1/2/3} (six different fish appetizers)	€ 17,00
<i>Fish crudités</i> (catch of the day served raw ^{*1})	€ 22,00

First courses

<i>Maccheroncini “norma”</i> (fresh pasta ^{*2/3} , tomato sauce, aubergine, baked ricotta cheese, cream, onion)	€ 10,00
<i>Aeolian tagliolini</i> (egg pasta, capers, green olives, black olives, cherry tomatoes, basil, mint, garlic, almonds, caciocavallo cheese slivers)	€ 11,00
<i>Galeone tagliolini</i> (egg pasta, cherry tomatoes, anchovies, capers, toasted breadcrumbs, garlic, chilli, basil, mint)	€ 12,00
<i>Spaghetti with squid sauce</i> (tomato, squid, onion, basil, capers, garlic)	€ 14,00
<i>Sicilian Casarecce</i> (fresh pasta ^{*2/3} , swordfish ^{*1} , aubergine, cherry tomatoes, onion, garlic, mint, basil)	€ 15,00
<i>Fisherman’s Risotto</i> (seafood ^{*1} , parsley, cherry tomatoes, garlic, black pepper)	€ 15,00
<i>Spaghetti Sea Carbonara</i> (pasta, mussels, clams, shrimps ^{*1} , courgette, eggs, cream, parsley, garlic, black pepper)	€ 17,00
<i>Spaghetti with clams</i> (pasta, clams, parsley, garlic, black pepper)	€ 17,00

Second courses - Fish

<i>Anchovies a beccafico</i> (stuffed anchovies) (anchovies, breadcrumbs, grated cheese, parsley, capers, garlic, tomato, eggs, rocket, sultanas)	€ 13,00
<i>Mixed fried fish</i> * 1/3	€ 15,00
<i>Stuffed swordfish rolls</i> (swordfish *1, breadcrumbs, cheese, parsley, capers, garlic)	€ 16,00
<i>Stuffed squid in breadcrumbs</i> (squid, breadcrumbs, eggs, pecorino cheese, parsley, garlic, capers, mozzarella, tomato strips, basil)	€ 16,00
<i>Tuna tagliata with Mediterranean salad</i> (a sliced rare tuna steak, slightly grilled, rocket, cherry tomatoes, seasonal fruit, lemon)	€ 18,00
<i>King prawns in herbed breadcrumbs</i> (king prawns *1, breadcrumbs, pecorino cheese, garlic, mint, parsley, rosemary, pistachio)	€ 20,00
<i>Sweet and sour Ricciola (amberjack)</i> (ricciola, onion, vinegar, toasted almonds, rocket)	€ 22,00
<i>Catch of the day</i> per kilo	€ 60,00

Fish soup and Lobster on request

Second courses – Meat

<i>Beef escalopes cooked in Malvasia</i> * 3 (local sweet wine) with chives	€ 9,00
<i>Sweet and sour chicken breast</i> * 3 (chicken breast, margarine, flour, onion, vinegar, basil)	€ 9,00
<i>Meat pie</i> (pork loin, pancetta, breadcrumbs, cheese, pear, walnuts, nutmeg, apple)	€ 14,00
<i>Beef tagliata</i> (a sliced rare beef steak, slightly grilled, parmesan cheese slivers, butter)	€ 18,00

Side dishes

<i>Chips/French fries</i> * 1	€ 4,50
<i>Mixed salad</i> (lettuce, tomatoes, carrots)	€ 4,50
<i>Grilled mixed vegetables</i> (aubergines, courgettes, peppers)	€ 5,00
<i>Side dish of the day</i>	€ 5,00

Large salad dishes

Caprese salad € 10,00
(sliced tomatoes, mozzarella, basil)

Vegetable couscous € 11,00
(couscous, courgette, aubergine, peppers, cherry tomatoes, potatoes)

Fennel and orange salad € 11,00
(fennel, orange, rocket, lemon)

Galeone salad € 12,00
*(boiled potatoes, octopus*¹, cherry tomatoes, parsley, capers, lettuce, onion)*

Aeolian salad € 12,00
(lettuce, cherry tomatoes, mozzarella, capers, olives, boiled potatoes, tinned tuna, toasted bread, basil)

Fresh salad € 12,00
(spelt, mozzarella, basil, cherry tomatoes, cucumber, rocket, corn)

Swordfish salad € 14,00
(smoked swordfish, orange, lemon, capers, rocket, basil, mint, almonds, sultanas)

Dessert of the day € 5,00

Seasonal fruit € 5,00

Service € 2,00

**1 this product might be frozen*

**2 these products contain traces of egg*

**3 these products contain traces of flour*

Pizzas

<i>Focaccia</i> (olive oil, oregano)	€ 4,00
<i>Biancaneve</i> (mozzarella)	€ 4,50
<i>Margherita</i> (tomato sauce, mozzarella, basil)	€ 5,00
<i>Marinara</i> (tomato sauce, garlic, olives, oregano)	€ 6,00
<i>Primavera</i> (tomato sauce, mozzarella, ham)	€ 7,50
<i>Napoli</i> (tomato sauce, mozzarella, anchovies, oregano)	€ 7,50
<i>Greca</i> (tomato sauce, mozzarella, black olives)	€ 7,50
<i>Calzone</i> (tomato sauce, mozzarella, ham)	€ 8,00
<i>Nostrana</i> (mozzarella, roast potatoes, rosemary)	€ 9,00
<i>4 Formaggi</i> (mozzarella, smoked caciotta cheese, gorgonzola, grana cheese slivers)	€ 9,00
<i>Lipari</i> (tomato sauce, mozzarella, tinned tuna, onion)	€ 9,00
<i>McDonald's</i> (tomato sauce, mozzarella, chips/French fries ^{*1} , frankfurters)	€ 9,00
<i>Al fumo</i> (tomato sauce, mozzarella, smoked caciotta cheese, pancetta)	€ 9,50
<i>4 stagioni</i> (tomato sauce, mozzarella, ham, artichokes, olives)	€ 10,00
<i>Norma</i> (tomato sauce, mozzarella, baked ricotta cheese, aubergine, basil)	€ 10,00
<i>Schiacciata Eoliana</i> (a deep pan pizza, first baked plain, then cut and filled with tomatoes, mozzarella, anchovies and ham)	€ 10,00
<i>Eoliana</i> (tomatoes, mozzarella, prickly lettuce, anchovies, olives)	€ 10,00

<i>Bufala</i>	€10,50
<i>(tomato sauce, buffalo's mozzarella, basil)</i>	
<i>Capricciosa</i>	€ 11,00
<i>(tomato sauce, mozzarella, ham, mushrooms, artichokes, olives)</i>	
<i>Pistacchio</i>	€ 11,00
<i>(mozzarella, mushrooms, speck, pistachio)</i>	
<i>Rucola</i>	€ 11,00
<i>(tomatoes, mozzarella, cured ham, rocket, grana cheese slivers)</i>	
<i>Contadina</i>	€ 11,00
<i>(tomatoes, mozzarella, roast potatoes, capers, olives, oregano, onion)</i>	
<i>Vegetariana</i>	€ 11,00
<i>(tomatoes, mozzarella, grilled aubergine, grilled courgette, grilled peppers, onion)</i>	
<i>Vulcano</i>	€ 11,00
<i>(mozzarella, tomatoes, sausage, mushrooms, onion)</i>	
<i>Desirée</i>	€ 11,00
<i>(a calzone baked with mozzarella, then cut and filled with tomatoes, lettuce and cured ham)</i>	
<i>Stromboli</i>	€ 11,00
<i>(tomato sauce, mozzarella, ham, mushrooms, baked egg)</i>	
<i>Cannolo siciliano</i>	€ 11,50
<i>(a cannolo shaped pizza) (tomatoes, mozzarella, ricotta cheese, aubergine, basil)</i>	
<i>Diavola</i>	€ 11,50
<i>(tomato sauce, mozzarella, spicy salami, chilli, ricotta cheese)</i>	
<i>Faraglioni</i>	€ 12,00
<i>(tomato sauce, mozzarella, mascarpone cheese, pancetta, walnuts)</i>	
<i>Galeone</i>	€ 12,50
<i>(tomato sauce, mozzarella, swordfish*1, aubergine, mint)</i>	
<i>Alicudi</i>	€ 12,50
<i>(tomato sauce, mozzarella, porcini mushrooms, cream, cured ham)</i>	
<i>Tavoletta</i>	€ 13,00
<i>(pizza served on a wooden board with three different toppings of your choice from the pizzas menu)</i>	
<i>Extra</i>	€ 2,50
<i>charge for buffalo's mozzarella, cured ham, walnuts, pancetta, porcini mushrooms, speck</i>	
<i>Other extra charges</i>	€ 2,00

*1 this product might be frozen

DRINKS

	<i>Banco</i>	<i>Tavolo</i>
<i>Canned drinks</i> <small>(coca cola, coca light, coca zero, fanta, chinotto, the freddo)</small>	€ 2,00	€ 2,50
<i>Foreign bottled beer cl 66 Heineken - 5% vol</i>	€ 6,00	€ 6,50
<i>Italian bottled beer Moretti cl 66 - 4,8% vol</i>	€ 4,50	€ 5,00
<i>Italian bottled beer Menabrea cl 66 - 4,8% vol</i>	€ 5,00	€ 5,50
<i>Sicilian bottled beer Semedorato cl 66 - 5% vol</i> <small>(Semedorato Brewery in Sommatino, province of Caltanissetta, Sicily)</small>	€ 6,00	€ 6,50
<i>Sicilian bottled beer Birra dello Stretto cl 66 - 4,9% vol.</i> <small>(Messina Brewery, Sicily)</small>	€ 6,00	€ 6,50
<i>Foreign bottled beer Heineken cl 33 - 5% vol</i>	€ 3,00	€ 3,50
<i>Italian bottled beer Moretti cl 33 - 4,8% vol</i>	€ 2,00	€ 2,50
<i>Italian bottled beer Menabrea cl 33 - 4,8% vol</i>	€ 3,00	€ 3,50
<i>Sicilian bottled beer Birra dello Stretto cl 33 - 4,9% vol.</i> <small>(Messina Brewery, Sicily)</small>	€ 3,00	€ 3,50
<i>Sicilian bottled beer Semedorato cl 33 - 5% vol</i> <small>(Semedorato Brewery in Sommatino, province of Caltanissetta, Sicily)</small>	€ 3,00	€ 3,50
<i>Sicilian artisanal bottled beer Tarì Oro cl 33 - 5% vol</i>	€ 6,00	€ 6,50
<i>Mineral water ½ litre</i>	€ 1,00	€ 1,00
<i>Mineral water 1 litre</i>	€ 2,00	€ 2,50
<i>Coffee</i>	€ 1,00	€ 1,20
<i>Barley coffee / Decaffeinated coffee</i>	€ 1,50	€ 2,00
<i>Cappuccino</i>	€ 2,00	€ 2,50
<i>Hot chocolate</i>	€ 3,50	€ 4,00
<i>Sanbitter Dry - Red</i>	€ 3,00	€ 3,50
<i>Schweppes tonic water</i>	€ 2,00	€ 2,50
<i>Succhi di frutta</i> <small>(orange, pineapple, pear, peach)</small>	€ 2,00	€ 2,50
<i>Hot tea</i>	€ 2,00	€ 2,50
<i>Liquers</i>	€ 3,50	€ 4,00
<i>Amaro del Capo / Averna</i>	€ 3,50	€ 4,00
<i>Amaro Jagermeister Wolfenbuttel Germany</i>	€ 3,50	€ 4,00
<i>Amaro Amara</i> <small>(Sicilian red orange) 30% vol.</small>	€ 4,50	€ 5,00
<i>Amaro Amacardo</i> <small>(red orange and wild artichoke from Etna) 30% vol.</small>	€ 4,50	€ 5,00
<i>Grappa Amacardo</i> <small>(wild artichoke from Etna) 40% vol.</small>	€ 4,50	€ 5,00
<i>Vitess</i> <small>(Brandy, Sicilian Verdello and dried mint) 30% vol.</small>	€ 3,50	€ 4,00
<i>Grappa Oris invecchiata Villa Sandi 40% vol.</i> <small>(amber grappa, of mixed marcs, refined in small wooden barriques)</small>	€ 4,50	€ 5,00
<i>Grappa Bianca superiore Villa Sandi 40% vol.</i> <small>(young grappa of pure marc vinified in white) Crocetta del Montello (TV)</small>	€ 4,50	€ 5,00
<i>Whisky</i> <small>(Glen Grant 5 anni - Johnny Walker Red Label)</small>	€ 5,00	€ 6,00
<i>Prosecco or Wine glass</i>	€ 4,50	€ 5,00
<i>Malvasia al bicchiere</i>	€ 3,50	€ 4,00
<i>Campari</i>	€ 3,50	€ 4,00
<i>½ litre house wine served in carafe</i>	€ 5,50	€ 6,00

PROSECCO

ASTORIA *Crocetta del M. llo (Tv)*

Galie Prosecco Treviso DOC

€ 17,00

Prosecco 100% Vol 11%

METODO CLASSICO

AZIENDA AGRICOLA G. MILAZZO *Campobello di Licata (Ag)*

(SPUMANTE SICILIANO 24/36 MESI SUI LIVIETTI)

Milazzo Classico Brut VSQ - IGP BIO

€ 30,00

Inzolia dominante 70%, Chardonnay 30% Vol 12,5%

SPARKLING WINE

AZIENDA AGRICOLA G. MILAZZO *Campobello di Licata (Ag)*

Bianco di Nera Più IGP BIO

€ 20,00

Nero Cappuccio e Inzolia Vol.12%

CHAMPAGNE

JOSEPH PERRIER CHALONS EN CHAMPAGNE

Champagne Cuvee Royal Brut

€ 55,00

Chardonnay 35%, Pinot Noir 35%, Pinot Meunier 30% Vol 12%

WHITE WINES

CANTINE CELLARO *Sambuca di sicilia (Ag)*

Quattro Borghi IGP Terre Siciliane

€ 13,00

Grillo 100% vol. 13%

C.V.A. *Canicatti (Ag)*

Grillo Bio Aquilae IGP

€ 15,00

Grillo 100% Vol. 12,50%

MANDRAROSSA *Menfi (Ag)*

Chardonnay DOC Sicilia

€ 15,00

Chardonnay 100% Vol 13,5%

AZIENDA AGRICOLA G. MILAZZO *Campobello di Licata (Ag)*

Castello Svevo IGP BIO

€ 17,00

Inzolia 50%, Catarratto 50% Vol 12.5%

Maria Costanza IGP BIO

€ 29,00

Inzolia dominante 70%, Chardonnay 30% Vol 13%

Selezione di famiglia DOP BIO

€ 34,00

5 Cloni di Chardonnay Vol 13,5%

PLANETA *Castiglione di Sicilia (Ct)*

Etna Bianco DOC

€ 23,00

Carricante 100% Vol 13%

AZ. AGR. VIRGONA *Malfa Salina (Me)*

Salina Bianco IGT € 18,00

Malvasia 90%, Inzolia 5%, Catarratto Lucido 5 %, Vol 13%

TENUTA CASTELLARO *Lipari (Me)*

Bianco Porticello IGP BIO € 26,00

Carricante 60%, Moscato 40%, Vol 12%

Bianco Pomice IGP BIO € 30,00

Malvasia 60%, Carricante 30%, e altri vitigni autoctoni 10% Vol 13,5%

ROSÉ WINES

AZ. AGR. VIRGONA *Malfa Salina (Me)*

Salina Rosato IGT € 17,00

Nerello Mascalese 90%, Corinto Nero 10% Vol 12,5%

SICILIAN RED WINES

CANTINE CELLARO *Sambuca di sicilia (Ag)*

Quattro Borghi IGP € 13,00

100% Nero d'avola vol 14%

AZIENDA AGRICOLA G. MILAZZO *Campobello di Licata (Ag)*

Castello Svevo IGP BIO € 18,00

Nero d'avola 85%, Barbera 5%, Perricone 10% Vol. 12, 5%

Maria Costanza IGP BIO € 33,00

Nero d'Avola 100% Vol 13,5%

PLANETA *Vittoria (Rg)*

Cerasuolo di Vittoria DOCG € 20,00

Nero d'Avola 60%, Frappato 40% Vol 13%

PLANETA *Castiglione di Sicilia (Ct)*

Etna Rosso DOC € 21,00

Nerello Mascalese 100% Vol. 13%

TENUTA CASTELLARO *Lipari (Me)*

L'Ottava Isola Etna DOC € 28,00

Nerello Mascalese 80%, Nerello Cappuccio 20% Vol. 13,5%

Nero Ossidiana IGP BIO € 31,00

Nero d'avola 20%, Corinto nero 60% e altri vitigni autoctoni 20% Vol. 14,5%

SOFFIO SULLE ISOLE *Vulcano (ME)*

Soffio sulle Isole IGP Terre Siciliane € 27,00

100% Ciliegiole vol 14%