



Our menu is created using only the finest ingredients from our region while respecting the natural rhythm of the seasons



We are strongly tied to the traditions of popular and rural Sicilian cuisine, having fun elaborating the recipes without deviating too much from the original essence.



Latteria Mammaibica was born as a result of the memories of Sunday lunch at my grandparents', characterised by the great dedication and love for making the dishes and the convivial atmosphere that ensued.

BABY SQUID LUCIANA'S STYLE: TOMATO, WHITE ONION, OREGANO  
RED WINE AND BABY SQUID COOKED AT LOW TEMPERATURE 10.00

FRESH FRIED ANCHOVIES (MASCOLINO) WITH CARAMELISED  
RED ONION 8.00

LOCAL PRAWN MINI MEATBALLS WITH SALAD AND BEETROOT  
PUREE WITH GREEK YOGHURT 8.00

EGGS COOKED AT LOW TEMPERATURE IN A CASSEROLE DISH WITH  
CANESTRATO MELTED CHEESE AND TRUFFLE 12.00

STRIPS OF CUTTLEFISH AND SICILIAN CITRUS FRUIT WILD FENNEL  
AND NUBIA GARLIC- FLAVOURED CROUTONS 12.00

CAPONATINA: AUBERGINES, ONION, CELERY, TOMATOES, PINE NUTS  
GREEN OLIVES, WILD FENNEL 8.00

WITH TUNA CHUNKS 12.00

BEER-BATTERED SALTED COD ON PASCIA'S CHICKPEA HUMMUS 12.00

BURRATA CHEESE (A TYPE OF MOZZARELLA CHEESE) WITH SALTED  
TUNA FISH ROE AND SIRACUSE LEMON 12.00



|   |       |
|---|-------|
| LINGUNE WITH ANCHOVIES, LEMON AND PECORINO CHEESE :<br>FRESH ENNA PASTA, FRESH SICILIAN ANCHOVIES, SICILIAN<br>PECORINO CHEESE, LEMON, SAFFRON, GARLIC OIL FROM NUBIA       | 15.00 |
| FRESH PASTA WITH TENDER VEGETABLES (TENERUMI) AND<br>MUSSELS: FRESH PASTA FROM ENNA, TENDER VEGETABLES,<br>MUSSELS, PACHINO TOMATOES  | 15.00 |
| TONNARELLI WITH WHITE FISH RAGU': FRESH ENNA PASTA<br>CATCH OF THE DAY, WILD FENNEL, CAPERS, CREAMED ONIONS,<br>TOASTED BREADCRUMBS   | 16.00 |
| CAROB RAVIOLI WITH RICOTTA CHEESE AND CUTTLEFISH INK<br>HOMEMADE RAVIOLI WITH MAIORCA FLOUR AND STUFFED CAROB<br>WITH RICOTTA CHEESE AND FINISHED WITH CUTTLEFISH INK SAUCE | 16.00 |
| BUCATINI ALLA PALERMITANA : FRESH ENNA PASTA, ANCHOVIES,<br>WILD FENNEL, SULTANAS, PINE NUTS, ONION, SAFFRON AND TOASTED<br>BREADCRUMBS                                     | 16.00 |
| LOLLI RAGUSANI BABY SQUID AND COURGETTES:<br>FRESH MODICA PASTA, FRIED COURGETTES, MINT, BABY SQUID,<br>RED TUNA ROE, TOASTED BREADCRUMBS                                   | 16.00 |
| PAPPARDELLE DELLA CHIOCCIOLA : HOME MADE FRESH PASTA,<br>SICCAGNO TOMATO SAUCE AND MEATBALLS FROM THE MODICA AREA<br>AND MAIORCHINO (A TYPE OF SICILIAN GOAT CHEESE)        | 15.00 |
| TAGLIATELLE IBLEE : FRESH ENNA PASTA, TOMATO FROM PACHINO<br>FRIED AUBERGINE, SALTED RICOTTA ON A BED OF BURRATA CHEESE<br>(A TYPE OF MOZZARELLA CHEESE)                    | 15.00 |

GRILLED MEDITERRANEAN SQUIDD WITH POTATO AND SALMORIGLIO (A SOUTHERN ITALIAN DRESSING MADE OF LEMON JUICE, EXTRA OLIVE OIL , SALT AND HERBS) 18.00 (SOUSE VIDE)

OCTOPUS CAMILLERI STYLE: RED WINE, RED ONION, TOMATO, PINE NUTS, SULTANAS, BLACK OLIVES, BLACK PEPPER, PARSLEY 16.00 (SOUSE VIDE)

SEARED OCTOPUS WITH HUMMUS AND FRAPPATO RED WINE SAUCE 16.00 (SOUSE VIDE)

SEARED BLUEFIN TUNA WITH CARAMELISED RED ONION 18.00

BLUEFIN TUNA BELLY MATALOTTA STYLE (SICILIAN RECIPE) TOMATO, RED ONION, CAPERS, BLACK OLIVES, MINT AND RED WINE, CELERY 18.00

FILLET OF THE CATCH OF THE DAY SUBJECT AVAILABILITY 18.00/22.00

STOCK FISH GHIOTTA MESSINESE STYLE: 18.00  
STOCK FISH, CELERY, POTATOES, ONION, PINE NUTS, GREEN OLIVES, SULTANAS, CAPERS AND TOMATO (SOUSE VIDE)

(SOUSE VIDE: LOW TEMPERATURE COOKED)



MODICANA CARPACCIO (THINLY SLICED RAW MEAT) WITH UNSALTED PECORINO CHEESE AND MIXED SALAD 16.00

BUSCEMI GRILLED SAUSAGE WITH BAKED POTATOES 14.00

BLACK PORK FILLET WITH CHESTNUT HONEY AND ORANGE 16.00

(SOUCE VIDE)

SLICED FILLED STEAK ON A MIXED SALAD, CARAMELISED RED ONION, CAPERS AND APPLE VINEGAR 16.00

(SOUCE VIDE)

SICILIAN TRIPE: TOMATO, ONION, POTATOES, CAPERS, OLIVES CHILLI PEPPER AND CANESTRATO CHEESE 15.00

(SOUCE VIDE: LOW TEMPERATURE COOKED)



SICILIAN SALAD: POTATOES, CHERRY TOMATOES, RED ONION, 14.00  
CHICKPEAS, CELERY, ALMONDS, SLICED SEASONED TUNA, MINT  
BASIL, EXTRA VIRGIN OLIVE OIL

CATANESE SALAD: CHERRY TOMATOES, SALAD RICOTTA CHEESE, RED 8.00  
TROPEA ONION, OREGANO

SAUTEED SEASONAL VEGETABLES 6.00

SICILIAN AUBERGINE SALAD WITH MINT AND WINEGAR 7.00

BAKED POTATOES AND PEPPERS 7.00

DESSERT 5.00

SERVICE CHARGE 2.50

