



MENU

RISTORANTE



Seafood starter

Zuppa di vongole/Sautè (<i>clams</i>)	€ 16,00
Zuppa di cozze/Sautè (<i>mussels</i>)	€ 12,00
Insalata di mare (<i>mussels, clams, squids, shrimps, octopus, garlic, parsley, evo oil</i>)	€ 18,00
Cocktail di gamberi (<i>shrimps, mixed salad, cocktail sauce, pistachio grain</i>)	€ 15,00
Caponata di pesce spada (<i>celery, carrots, onion, capers, olives, pine nuts, sultanas, eggplants, peppers, vinegar, evo oil</i>)	€ 13,00
I marinati del giorno (<i>anchovies, shrimps, cod, vinegar, garlic, red pepper, evo oil</i>)	€ 16,00
Fritturina di paranza (<i>catch of the day, whole wheat flour</i>)	€ 18,00
Insalata di Polpo (<i>octopus, evo oil, carrots, celery, lemon, parsley</i>)	€ 20,00
Polpo Montecarlo (<i>octopus, evo oil, capers, olives, potatoes, cherry tomatoes</i>)	€ 20,00
Daily raw seafood	€ 30,00
Polpo alla Luciana (<i>octopus, olio evo, capers, olives, cherry tomatoes, garlic, parsley</i>)	€ 20,00
Montecarlo (<i>Hot and cold appetizers x2</i>)	€ 35,00
Carpaccio di polpo * (<i>rocket, lemon, parmesan flakes</i>)	€ 15,00

Seafood first courses

Spaghetti alle vongole (<i>clams, garlic, parsley, white wine, evo oil</i>)	€ 18,00
Linguine cozze, pomodoro e gamberi (<i>aglio, prezzemolo, vino bianco, olio evo</i>)	€ 18,00

Linguine all'Astice *	€ 22,00
<i>(pomodoro, aglio, prezzemolo, vino bianco, olio evo)</i>	
Spaghetti alla siracusana	€ 14,00
<i>(anchovies, pine nuts, capers, tomato purée, toasted breadcrumbs, garlic, evo oil)</i>	
Paccheri tonno* melanzane e mollica tostata	€ 16,00
<i>(tuna, toasted breadcrumbs, garlic, parsley, white wine, evo oil)</i>	
Paccheri con spada*, ciliegino e mentuccia	€ 16,00
<i>swordfish, mint, cherry tomatoes, garlic, parsley, white wine, evo oil)</i>	
Paccheri vongole, gamberetti* e pistacchio	€ 18,00
<i>(clams, shrimps, pistachio, garlic, white wine, evo oil)</i>	
Risotto alla pescatora	€ 18,00
<i>(mussels, clams, squids, shrimps, tomato, white wine, parsley, garlic, evo oil)</i>	
Ravioli di ricotta al nero di seppia*	€ 18,00
<i>(ricotta cheese, seppia, onion, tomato purée, white wine)</i>	
Ravioli di cernia* con crema di pistacchio	€ 18,00
<i>(grouper, pistachio, garlic, parsley, white wine, evo oil)</i>	
Linguine ai ricci	€ 22,00
<i>(sea-urchins, garlic, parsley, white wine, evo oil)</i>	
Paccheri con ragù di pesce	€ 18,00
<i>(minced garlic, fish, cherry tomatoes, white wine, parsley)</i>	
Riso nero e ricotta fresca	€ 18,00
<i>(onion, tomato concentrate, cuttlefish, ricotta, white wine, extra virgin olive oil)</i>	

Seafood main courses

Sarde alla beccafico	€ 12,00
<i>(sardine, eggs, toasted breadcrumbs, pine nuts, sultana, parsley, cheese, citrus juice, garlic, evo oil, mixed salad, balsamic vinegar glaze, pistachio grains)</i>	
Grilled squid*	€ 18,00
Grilled swordfish*	€ 18,00

Spigola all'acqua di mare <i>(garlic, parsley, white wine, evo oil)</i>	€ 20,00
Spigola alla matalotta <i>(capers, olives, cherry tomatoes, tomatoes, parsley, evo oil)</i>	€ 20,00
Zuppa di pesce <i>(fish of the day, mussels, clams, garlic, white wine, tomato, parsley, olio evo)</i>	€ 30,00
Grilled prawns	€ 18,00
Tonno* alla siracusana rivisitato <i>(vinegar, evo oil, served on pepper cream and caramelized onion)</i>	€ 18,00
Pesce spada* alla messinese <i>(capers, olives, tomatoes, garlic, parsley, peppers, pine nuts, evo oil)</i>	€ 18,00
Fritto misto* <i>(fried squids and shrimps)</i>	€ 18,00
Tagliata di tonno* in crosta di pistacchio <i>(tuna, pistachio, rocket and balsamic vinegar glaze)</i>	€ 18,00
Arrosto misto di pesce* <i>(grilled squid, prawns, scampi, swordfish)</i>	€ 30,00
Fish menu of the day	€ 30,00
Meat menu of the day	€ 25,00
The menu of the day includes: first course, second course, side dish, drink, water	

* Frozen when the product is out of season

Starters from the land

Caponata siciliana <i>(celery, carrots, onion, capers, olives, pine nuts, sultanas, eggplants, peppers, vinegar, evo oil)</i>	€ 10,00
Parmigiana di melanzane <i>(eggplant, tomato, cheese, eggs, ham, basil, evo oil)</i>	€ 10,00
Antipasto rustico <i>(typical Sicilian products)</i>	€ 15,00

First courses from the land

Spaghetti aglio, olio e peperoncino <i>(garlic, oil, chilli pepper)</i>	€ 10,00
Paccheri alla norma <i>(tomato, eggplant, ricotta cheese, basil, evo oil)</i>	€ 12,00
Spaghetti alla carbonara <i>(eggs, cheek lard, cheese, black pepper, garlic, evo oil)</i>	€ 12,00
Paccheri alla bolognese <i>(tomato paste, beef, celery, onions, carrots, red wine, evo oil)</i>	€ 12,00
Ravioli di ricotta al pomodoro e basilico <i>(tomato sauce, basil, garlic, extra virgin olive oil)</i>	€ 14,00

Main courses from the land

Cotoletta con patatine <i>(chicken/meat, roasted breadcrumbs, egg, parsley, cheese, french fries)</i>	€ 10,00
Entrecote ai ferri <i>(beef steak, evo oil)</i>	€ 15,00
Filetto al pepe verde <i>(beef, green pepper in grains, cream, mustard, garlic, white wine, evo oil)</i>	€ 20,00
Tagliata di manzo <i>(beef, rocket, grana cheese flave, citronette sauce)</i>	€ 18,00

Side Dishes

Green salad	€ 4,00
Mixed salad	€ 5,00
Grilled vegetables	€ 10,00
Baked potatoes	€ 5,00
Mixed bruschetta platter (10) <i>(concassè di pomodoro, patè di olive, capuliato)</i>	€ 10,00

Fruit

Seasonal fruit	€ 5,00
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Dessert

Cannolo scomposto	€ 5,00
Tiramisù	€ 5,00
Bocconcini di nutella	€ 5,00
Bocconcini di Pistacchio	€ 7,00
Torta Setteveli 1/8	€ 5,00
Torta Pistacchio - Ricotta 1/8	€ 5,00
Torta Pistacchio - Nocciola 1/8	€ 5,00

Drinks

Still/sparkling water lt 1	€ 2,50
Natural effervescent water	€ 2,50
Drinks cl 33 <i>(Coca Cola, Fanta, Sprite, Chinotto, Lemon soda)</i>	€ 2,00
Coca Cola lt 1	€ 5,00
Beer cl 66	€ 5,00
Beer Messina Cristalli di sale cl 50	€ 5,00
Beer alla spina bionda cl 20 / cl 40	€ 3,00/ € 5,00
Beer Messina alla spina Cristalli di sale cl 40	€ 5,00
Beer alla spina rossa cl 20 / cl 40	€ 3,00/ € 5,00
Coperto	€ 3,00

INFORMATION TO CUSTOMERS

LIST OF FOOD ALLERGENS (AI SENSI DEL REG. 1169/11 – D.LG5 109/92,88/2009 E S.M.I)

DEAR CUSTOMER, COMMERCIAL FOODS OFTEN CONTAIN ALLERGENIC INGREDIENTS THAT MAY CAUSE VIOLENT REACTIONS IN PREDISPOSED PEOPLE. THE ALLERGENS YOU COULD FIND IN SOME OF OUR FOODS ARE HIGHLIGHTED IN THE LIST BELOW.

THE STAFF IS AT YOUR DISPOSAL, SO PLEASE REPORT US ANY KIND OF ALLERGIES.

FOOD ALLERGENS

- 1) CEREALS CONTAINING GLUTEN (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) AND DERIVATED PRODUCTS, EXCEPT:
 - a) wheat based glucose syrup, including dextrose, and derivated products, as long as the process does not increase the allergenicity level assessed by EFSA for the base product from which they are derived;
 - b) maldodextrins based on wheat and derivated products, as long as the process does not increase the allergenicity level assessed by EFSA for the base product from which they are derived;
 - c) glucose syrups based on barley;
 - d) cereals used for the manufacture of spirits or agricultural alcohol for liqueurs and other alcoholic drinks.
- 2) CRUSTACEANS AND DERIVATED PRODUCTS
- 3) EGG AND DERIVATED PRODUCTS
- 4) FISH AND DERIVATED PRODUCTS, EXCEPT: a) isinglass used as a support for vitamin or carotenoid preparations; b) gelatine or isinglass used as a clarifier in beer or wine;
- 5) PEANUTS AND DERIVATED PRODUCTS;
- 6) SOY AND DERIVATED PRODUCTS, EXCEPT: a) oil and rafined soy fat and derivated products, as long as the process does not increase the allergenicity level assessed by EFSA for the base product from which they are derived,; b) tocopherols, natural blends (E306), tocopherol D-alpha natural, tocopherol acetate D-alpha, tocopherol succinate Dalpha soy-based natural; c)vegetable oils derived from phytosterols and phyterosterols esters soy-based; d) plant stanol ester produced from vegetable oil sterols from soybean sources.
- 7) MILK AND DAIRY PRODUCTS, INCLUDING LACTOSE, EXCEPT: a) milk serum used for the manufacture of spirits or agricultural alcohol for liqueurs and other alcoholic drinks; b) lactitol.
- 8) NUTS, AS ALMONDS(AMYGDALUS COMMUNIS L.), HAZELNUTS (CORYLUS AVELLANA), WALNUTS(JUGLANS REGIA), CASHEW(ANACARDIUM OCCIDENTALE), PECANS[CARYA ILLINOIESIS(WANGENH)K.KOCH], BRAZIL NUTS (BERTHOLLETIA EXCELSA), PISTACHIO (PISTACIA VERA), QUEENSLAND NUTS(MACADAMIA TERNIFOLIA) AND DERIVATED PRODUCTS, EXCEPT NUTS USED FOR THE MANUFACTURE OF SPIRITS OR ETHYL ALCOHOL OF AGRICULTURAL ORIGIN FOR LIQUEURS AND OTHER ALCOHOLIC DRINKS.
- 9) CELERY AND DERIVATED PRODUCTS
- 10) MUSTARD AND DERIVATED PRODUCTS
- 11) SESAME SEEDS AND DERIVATED PRODUCTS
- 12) SULPHUR DIOXIDE AND SULPHITES AT CONCENTRATIONS OF MORE THAN 10MG/KG OR 10MG/L EXPRESSED AS SO₂
- 13) LUPINS AND DERIVATED PRODUCTS
- 14) MOLLUSCS AND DERIVATED PRODUCTS

