

Seafood starters

Insalata di mare

(mussels, clams, squids, shrimps, octopus, garlic, parsley, evo oil)

€ 10,00

Cocktail di gamberi

(shrimps, mixed salad, cocktail sauce, pistachio grain)

€ 10,00

Caponata di pesce spada

(celery, carrots, onion, capers, olives, pine nuts, sultanas, eggplants, peppers, vinegar, evo oil)

€ 12,00

I marinati del giorno

(anchovies, shrimps, salt cod, Chinese icefish, vinegar, garlic, red pepper, evo oil)

€ 12,00

Fritturina di paranza

(catch of the day, whole wheat flour)

€ 14,00

Polpo intero

(octopus, evo oil, garlic, parsley)

€ 18,00

Daily raw seafood

€ 25,00

Montecarlo (hot and cold appetizers x2)

€ 30,00

Seafood first courses

Spaghetti alle vongole

(clams, garlic, parsley, white wine, evo oil)

€ 12,00

Linguine cozze, pomodoro e gamberi

(mussels, tomato, shrimps, garlic, parsley, white wine, evo oil)

€ 12,00

Spaghetti alla siracusana

(anchovies, pine nuts, capers, tomato purée, toasted breadcrumbs, garlic, evo oil) € 12,00

Paccheri con spada, ciliegino e mentuccia

(swordfish, cherry tomato, garlic, parsley, white wine, evo oil) € 12,00

Paccheri vongole, gamberetti e pistacchio

(clams, shrimps, pistachio, garlic, white wine, evo oil) € 14,00

Risotto alla pescatora

(mussels, clams, squids, shrimps, tomato, white wine, parsley, garlic, evo oil) € 14,00

Ravioli di ricotta al nero di seppia

(ricotta cheese, sepia, onion, tomato purée, white wine) € 14,00

Ravioli di cernia con crema di pistacchio

(grouper, pistachio, garlic, parsley, white wine, evo oil) € 16,00

Linguine ai ricci

(sea-urchins, garlic, parsley, white wine, evo oil) € 18,00

Seafood main courses

Sarde alla beccafico

(sardine, eggs, toasted breadcrumbs, pine nuts, sultana, parsley, cheese, citrus juice, garlic, evo oil, mixed salad, balsamic vinegar glaze, pistachio grains) € 10,00

Grilled squid € 12,00

Grilled swordfish € 12,00

Grilled king prawns € 14,00

Tonno alla siracusana rivisitato

(tuna, vinegar, evo oil, peppers cream, caramelised onion) € 14,00

<i>Pesce spada alla messinese</i> (swordfish, capers, olives, tomatoes, garlic, parsley, evo oil)	€ 14,00
<i>Fritto misto</i> (fried squids and shrimps)	€ 14,00
<i>Tagliata di tonno in crosta di pistacchio</i> (tuna, pistachio, rocket and balsamic vinegar glaze)	€ 16,00
<i>Arrosto misto di pesce</i> (grilled squid, prawns, scampi, swordfish)	€ 25,00

NB: *All the main courses are served with a side salad*

Starters from the land

<i>Caponata siciliana</i> (celery, carrots, onion, capers, olives, pine nuts, sultanas, eggplants, peppers, vinegar, evo oil)	€ 8,00
<i>Parmigiana di melanzane</i> (eggplant, tomato, cheese, eggs, ham, basil, evo oil)	€ 8,00
<i>Antipasto rustico</i> (typical Sicilian products)	€ 10,00
<i>Raw ham and melon</i>	€ 10,00

First courses from the land

<i>Spaghetti garlic, oil, chili pepper</i>	€ 8,00
<i>Paccheri alla norma</i> (tomato, eggplant, ricotta cheese, basil, evo oil)	€ 10,00
<i>Spaghetti alla carbonara</i> (eggs, cheek lard, cheese, black pepper, garlic, evo oil)	€ 10,00
<i>Paccheri alla bolognese</i> (tomato patée, beef, celery, onion, carrots, red wine, evo oil)	€ 10,00
<i>Ravioli with ricotta cheese, tomato, basil</i>	€ 12,00

Main courses from the land

<i>Cotoletta</i> (chicken or meat, roasted breadcrumbs, egg, parsley, cheese)	€ 8,00
<i>Entrecote ai ferri</i> (250 gr of beef steak, evo oil)	€ 12,00
<i>Filetto al pepe verde</i> (beef, green pepper in grains, cream, mustard, garlic, white wine, evo oil)	€ 16,00
<i>Tagliata di manzo</i> (beef, rocket, grana cheese flave, citronette sauce)	€ 16,00
<i>Arrosto misto di carne</i> (roasted horse meatball, leg of chicken, sausage, pork rib)	€ 18,00

NB: all the main courses are served with a side French fries or baked potatoes

Sides

<i>Green salad</i>	€ 3,50
<i>Mixed salad</i>	€ 4,50
<i>Grilled vegetables</i>	€ 8,00

Salads

<i>Sanremo</i> <i>(lettuce, tomato, radicchio, carrots, cucumbers, corn)</i>	€ 8,00
<i>Vienna</i> <i>(lettuce, tomato, radicchio, carrots, cucumbers, corn, tuna, crouton)</i>	€ 10,00
<i>Stoccolma</i> <i>(lettuce, tomato, radicchio, carrots, cucumbers, corn, chicken, crouton)</i>	€ 10,00
<i>Las Vegas</i> <i>(Rocket, songino, radicchio, cherry tomato, spicy pork collar, spicy ewe's cheese)</i>	€ 10,00
<i>Montecarlo</i> <i>(celery, pineapple, rocket, shrimps, toasted almonds, citronette sauce)</i>	€ 10,00
<i>Seasonal fruit mix</i>	€ 10,00
<i>Couscous with vegetables</i>	€ 8,00

Mixed bruschetta chopping board (8)

(tomato concassè, olives patè, capuliatò, Philadelphia)

€ 8,00

Drinks

Still mineral water lt1

€ 2,00

Coca Cola zero cl 33

€ 2,00

Coca Cola cl 33

€ 2,00

Fanta cl 33

€ 2,00

Sprite cl 33

€ 2,00

Chinotto cl 33

€ 2,00

Lemon soda cl 33

€ 2,00

Coca Cola grande lt 1

€ 5,00

Nastro Azzurro beer cl 33

€ 2,50

Nastro Azzurro beer cl 66

€ 4,00

Craft beer cl 50

€ 8,00

Small pale ale draught beer cl 20

€ 3,00

Medium pale ale draught beer cl 40

€ 5,00

Medium bitter draught beer cl 40

€ 5,00

Fried bites

<i>French fries</i>	€ 3,00
<i>I.G.P. lemon potatoes, salt and pepper</i>	€ 3,50
<i>Panelle salt and black pepper</i>	€ 4,00
<i>Fried mini mozzarella(8pz)</i>	€ 4,00
<i>Potato croquettes(8pz)</i>	€ 4,00
<i>Potatoes caciocavallo cheese and bacon</i>	€ 5,00

Sandwiches

<i>Black Jack</i> <i>(Wurstel, chips)</i>	€ 4,00
<i>Roulette</i> <i>(Horsemeat meatball, sliced tomatoes, lettuce, caramelized red onion, ennese pecorino fondue served on a bed of chips)</i>	€ 8,00
<i>Poker</i> <i>(Chicken leg, bacon, cutlet of pleurotus mushrooms, smoked scamorza on a bed of chips)</i>	€ 8,00
<i>Bingo</i> <i>(Hamburger, sliced tomatoes, swiss cheese, mesclun served on a bed of chips)</i>	€ 8,00

Croupier

(Salmon, Philadelphia, chopped pistachios and lemon peel)

€ 8,00

Dealer

(Smoked swordfish, sicilian caponata)

€ 8,00

Pokerboys

(Marinated cod, sweet and sour potatoes, olives, capers, cherry tomato)

€ 8,00

Pane pizza

Baccarat

(Mortadella, pistachio pesto, buffalo's cheese cream, cherry tomato, lemon peel)

€ 6,00

Slot Machine

(Raw ham, buffalo mozzarella, cantaloupe cream)

€ 6,00

Texas Hold'em

(Dry-salted beef carpaccio, rocket, grana cheese flakes, citronette sauce)

€ 6,00

Taglieri

Mixed cured meats and cheeses (x2)

€ 20,00

Pizzas

<i>Focaccia: oregano, salt, evo oil;</i>	€ 3,00
<i>Russo: tomato, basil, evo oil;</i>	€ 4,00
<i>Rita: tomato, mozzarella cheese, basil, evo oil;</i>	€ 5,00
<i>Regina: sliced tomato, mozzarella cheese, basil, evo oil;</i>	€ 6,00
<i>Topolino: tomato, mozzarella cheese, wurstel, fries*;</i>	€ 6,00
<i>Tumosa: tuma, olives, anchovies, oregano, evo oil;</i>	€ 7,00
<i>Napoli: tomato, mozzarella cheese, olives, anchovies, oregano, evo oil;</i>	€ 7,00
<i>Norma: tomato, mozzarella cheese, fried eggplant, ricotta salata cheese, basil, evo oil;</i>	€ 7,00
<i>Capriccio: tomato, mozzarella cheese, peas*, egg, cooked ham, mushrooms, olives, oregano, evo oil;</i>	€ 8,00
<i>007: tomato, mozzarella cheese, peas*, cooked ham, wurstel, egg, oregano, evo oil;</i>	€ 8,00
<i>Bufala: tomato, mozzarella di bufala ragusana, basil, evo oil;</i>	€ 8,00
<i>Parmigiana: tomato, mozzarella cheese, fried eggplant, cooked ham, egg, grana cheese flakes, basil, evo oil;</i>	€ 9,00
<i>Quattro formaggi: mixed cheese;</i>	€ 9,00

Vegetariana: mozzarella cheese, zucchini, eggplant, spinach, cherry tomato,
mushrooms, oregano, evo oil; € 9,00*

*Rustica: mozzarella cheese, Iblei sausage, baked potatoes, olives,
caramelised Tropea's onion, evo oil; € 9,00*

*Boscaiola: mozzarella cheese, tuma, pine nuts, mixed forest mushrooms, parsley,
red pepper, evo oil; € 9,00*

Special Pizzas

*Golden Slot: mozzarella di bufala ragusana cheese, friarielli, Iblei sausage,
capuliato, evo oil; € 10,00*

*Stop 20: mozzarella di bufala ragusana cheese, porcini mushrooms, radicchio,
South Tyrolean speck, evo oil; € 10,00*

*Cherry Slot: tomato, mozzarella cheese, spicy salami, peppers,
sweet and sour chili drops, evo oil; € 10,00*

*Sphinx: mozzarella cheese, baked potatoes, bacon, toasted breadcrumbs,
olives, evo oil; € 10,00*

*Book of Ra: mozzarella cheese, fried zucchini, ricotta cheese, anchovies,
black pepper, evo oil; € 10,00*

*Magic Peter: mozzarella cheese, sliced tomato, olives, tuna,
toasted breadcrumbs, basil; € 10,00*

*Fowl Play: mozzarella cheese, bacon, scrambled eggs,
pecorino cheese, black pepper, evo oil; € 12,00*

- Ulisse: tomato, mozzarella cheese, spicy salami, Ilbei sausage , olives,
caramelised Tropea's onion, sweet and sour chili drops; € 12,00*
- Big Easy: mozzarella di bufala ragusana cheese, basil pesto, tuna,
fried zucchini, cherry tomato; € 12,00*
- Circus: tomato, mozzarella cheese, spinach*, shrimps, cream, evo oil; € 12,00*
- Nuit Parisienne: mozzarella di bufala ragusana cheese, fried zucchini, evo oil,
porcini mushrooms, South Tyrolean speck, grana cheese flakes €12,00*
- Ten: pumpkin cream, gorgonzola cheese, South Tyrolean speck, walnuts, oregano, evo oil;
€ 12,00*
- Pin Up: pumpkin cream, sausage, olives, mozzarella di bufala
ragusana(in crudo) cheese, black pepper, evo oil; € 12,00*
- Robin Hood: mozzarella cheese, fried zucchini, shrimps, cherry tomato, evo oil;
€12,00*
- Multi Joker: tomato, mussels, squids, clams, shrimps,
Mazara red prawns, parsley, evo oil; € 14,00*

I vota vota

- Vota a destra: tomato, mozzarella cheese, cooked ham, egg,
grana cheese flakes; € 9,00*
- Vota a sinistra: mozzarella cheese, cooked ham, gorgonzola cheese, porcini
mushrooms; € 9,00*

*Vota in alto: mozzarella cheese, spicy salami, smoked scamorza,
caramelised onion, balsamic vinegar glaze;* € 9,00

Vota in basso: mozzarella cheese, spinach, sausage, smoked scamorza,
capuliatto* € 9,00

I calzoni

Classico: tomato, mozzarella cheese, cooked ham; € 8,00

Verde: spinach, mozzarella cheese, sausage;* € 9,00

Napoletano: mozzarella cheese, ricotta cheese, spicy salami; € 10,00

Le Gourmet

*Montecarlo: mozzarella di bufala ragusana cheese, mortadella,
ried tomatoes, pistachio grain, oregano, evo oil;* €15,00

*Santa Teresa: mozzarella di bufala ragusana cheese, gratin tomatoes,
fried zucchini, raw ham, oregano, evo oil;* € 15,00

*Caprese: mozzarella di bufala ragusana cheese, tomatoes, basil,
oregano, evo oil;* € 15,00

*Mortazza: mozzarella cheese, pistachio and ricotta cheese patè, mortadella,
chopped tomatoes seasoned, pistachio grain, evo oil;* € 15,00

*Mare Nostrum: mixed salad, filed of tuna and mackerel, mozzarella di
bufala ragusana cheese, I.G.P. lemon slices, evo oil;* € 15,00

Delicata: rocket, dry-salted beef, mozzarella di bufala cheese, cherry tomato, grana cheese flakes, I.G.P. lemon slices, evo oil; € 15,00

NB: Le pizze sono condite in crudo e tagliate in sei parti.

I pizzoli

Classico: mozzarella cheese, cooked ham; € 10,00

Spinacino: mozzarella cheese, spinach, sausage, sweet and sour chili drops; € 12,00*

Tuma: tuma, anchovies, olives, red pepper, oregano, evo oil; € 12,00

Crudo: rocket, cherry tomato, raw ham, grana cheese flakes; € 12,00

*Asina: smoked provola, caramelised onion, mortadella,
grana cheese flakes; € 14,00*

Cavallo: horse meat, mozzarella cheese, smoked provola, caramelised onion; € 14,00

Pollo: mozzarella cheese, chicken strips, Swiss cheese, cherry tomato; € 14,00

Le sfiziose

*Cannolata: ricotta cheese, nutella, cannolo rind, icing sugar,
almond grains; € 12,00*

Squisita: nutella, almond grains, pistachio grains; € 12,00

Additional: egg, peas, olives, wurstel, french fries, onion, cherry tomato, eggplant, zucchini, mushrooms, cooked ham, spinach

€ 1,50

Spicy salami, dry-salted beef, raw ham, mortadella, Speck, grana cheese flakes, mozzarella di bufala ragusana cheese, sausage, salmon, smoked swordfish, Philadelphia.

€ 2,00* frozen product

Drinks

<i>Still mineral water lt 1</i>	€ 2,00
<i>Coca Cola zero cl 33</i>	€ 2,00
<i>Coca Cola cl 33</i>	€ 2,00
<i>Fanta cl 33</i>	€ 2,00
<i>Sprite cl 33</i>	€ 2,00
<i>Chinotto cl 33</i>	€ 2,00
<i>Lemon soda cl 33</i>	€ 2,00
<i>Coca Cola grande lt 1</i>	€ 5,00
<i>Nastro Azzurro beer cl 33</i>	€ 2,50
<i>Nastro Azzurro beer cl 66</i>	€ 4,00
<i>Craft beer cl 50</i>	€ 8,00
<i>Small pale ale draught beer cl 20</i>	€ 3,00
<i>Medium pale ale draught beer cl 40</i>	€ 5,00
<i>Medium bitter draught beer cl 40</i>	€ 5,00

Dessert

<i>Decomposed cannolo</i>	€ 5,00
<i>Crunchy almond semifreddo</i>	€ 5,00
<i>Crunchy pistachio semifreddo</i>	€ 5,00
<i>Panna cotta</i>	€ 5,00
<i>Tiramisù</i>	€ 5,00
<i>Bocconcini alla nutella</i>	€ 5,00

Amari

<i>Amari</i>	€ 3,00
<i>Digestive</i>	€ 3,00
<i>Distillate</i>	€ 3,00
<i>Old distillate</i>	€ 8,00
<i>Cocktail</i>	€ 5,00
<i>Coffè</i>	€ 1,00
<i>Decaffeinated coffee</i>	€ 1,50
<i>Cappuccino</i>	€ 2,00

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 refined 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 D-alpha 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 ILLINOIENSIS (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