



APPETIZERS

Tasting of mixed Sicilian appetizers
€ . 12

Sausage in a puff pastry crust with stewed onion and reduction
of nero d'avola
€ . 12

Tasting of mixed local cured meat and cheese served with
homemade jam and honey
€ . 14

Beef filet tartare, green apple and capers mayonnaise
€ . 10

Mixed wild mushroom soup with croutons
€ . 14

Grilled cardoncelli mushrooms with smoked black pork belly
€ . 14

Fish tartare of the day, citrus fruits from our garden,
baby spinach
€ . 14

Octopus salad, semi-dry cherry tomatoes, cucumbers, red onion,
yogurt, basil
€ . 15

FIRST COURSE - PASTA

Semi-wholemeal pasta tortelloni stuffed with pumpkin, salted with hazelnut butter on wild vegetable puree and black pig's head
€ . 13

Fresh maltagliati with wild vegetables, fresh goat cheese on chickpea puree
€ . 12

Russello wheat pappardelle with mixed wild mushrooms
€ . 14

Dumplings (ravioli) with sweet fresh cheese and pork tomato sauce
€ . 12

Russello wheat calamarata, real octopus sauce
€ . 15

SIDE DISHES

Grilled cardoncelli mushrooms	
Grilled vegetables	€ . 8
Grilled potatoes	€ . 4,5
French fries	€ . 4,5
Tomatoes salad with onions and basil	€ . 4
Mix salad	€ . 4
Green salad	€ . 3
Sanapo	€ . 4

DRINKS

Coke (bottle 1 litre)	€ . 4,50
Beer (bottle 66 centilitre)	€ . 5,00
Beer (bottle 33 centilitre)	€ . 3,50
Water still or sparkling (bottle 1 litre)	€ . 2,50
Can 33 centilitre of coke or fanta, or sprite (lemonade soda), or chinotto	€ . 3,00

COVERED

€ . 2,50

SECOND COURSE - BARBECUE

Sliced scottona with salted butter with herbs and spices
€ 18

Italian scottona loin
€ . 5 (each ectogram) about 500 gr

Irish beef tomahawk rib
€ . 6 (each ectogram) about 1 kg

Beef fillet with green pepper sauce
€ . 22

Uruguayan Angus entrecôte with reduction of Cerasuolo di
Vittoria and myrtle
€ . 20

Beef sirloin with rocket, parmesan flakes and balsamic vinegar
reduction
€ . 15

Spicy pork filet served with citrus sweet and sour sauce
€ . 10

Pork sausage
€ . 10

Local lamb with red salmoriglio
€ . 16

Quail
€ . 12

Mixed grilled meats
€ . 25

SECOND COURSE - FISH

Barbecued octopus with roasted potatoes and red salmoriglio
€ . 15

Fried cod on fennel cream and citrus sauce
€ . 14

PIZZE

We serve pizza only for dinner not lunch

- LA CAPINERA** €. 14
(Buffalo mozzarella, herb-marinated Hyblean beef carpaccio, baby spinach, green pepper sauce, cucunci)
- IBLEA** €. 12
(Fresh chopped tomatoes, sausage, mozzarella cheese, soft white Italian cheese, typical grated "ragusano cheese", extra vergin olive oil)
- PANTESCA** €. 10
(Fresh chopped tomatoes, buffalo mozzarella cheese, grilled potatoes, capers, black olives seasoned with celery and oregano, onions, basil, oregano, extra vergin olive oil)
- NDUJA** €. 11
(Buffalo mozzarella, yellow cherry tomato puree, potatoes, nduja, marinated red onion, chicory topping)
- IL BOSCO E L'ORTO** €. 11
(Mozzarella cheese, porcino mushrooms, fried aubergine, onions, basil, extra vergin olive oil)*
- PARMIGIANA** €. 10
(Tomato sauce, mozzarella cheese, ham, fried aubergine, egg, bread crumbs, extra vergin olive oil)
- NORMA** €. 9
(Tomato sauce, mozzarella cheese, fried aubergine, ricotta cheese, extra vergin olive oil)
- QUATTRO FORMAGGI ALLE PERE** €. 9
(Mozzarella cheese, emmenthal cheese, gorgonzola cheese, parmigiano cheese, pears, extra vergin olive oil)
- RADICCHIO** €. 8,50
(Fresh chopped tomatoes, radicchio, gorgonzola cheese, extra vergin olive oil)
- PORCINI** €. 10
(Tomato sauce, mozzarella cheese, porcini mushrooms, extra vergin olive oil)*
- AL BARBECUE** €. 9
(Tomato sauce, mozzarella cheese, grilled vegetables, extra vergin olive oil)

- AUTUNNALE** €. 14
(Mozzarella cheese, yellow pumpkin cream, senapo, fresh barbecued cardoncelli mushrooms, pomegranate seeds, extra virgin olive oil)
- SALSICCIA E SANAPO** €. 12
(Tomato sauce, mozzarella cheese, fresh sausage, senapo, black olives, extra virgin olive oil)
- CARDONCELLI E SALSICCIA** €. 13
(Mozzarella cheese, fresh cardoncelli mushrooms on the barbecue, fresh sausage)
- IL POLPO NELL'ORTO** €. 15
(Mozzarella cheese, octopus, zucchini cream, basil, extra vergin olive oil)*
- AL SALMONE** €. 12
(Tomato sauce, mozzarella cheese, smoked salmon, parsley, extra vergin olive oil)
- AL TONNO** €. 10
(Tomato sauce, mozzarella cheese, tuna, onions, extra vergin olive oil)
- SALUMI** €. 12
(Tomato sauce, mozzarella cheese, dry cured ham, speck (Italian smoked ham), bresaola (air cured beef), spicy sausage, extra vergin olive oil)
- BRESAOLA** €. 12
(Tomato sauce, buffalo mozzarella cheese, bresaola (air cured beef), rocket, parmigiano cheese, extra vergin olive oil)
- MORTADELLA E PISTACCHI** €. 12
(Mozzarella cheese, black pork mortadella, smoked provola cheese, pistacchi)
- TIROLESE** €. 11
(Tomato sauce, mozzarella cheese, speck (italian smoked ham), artichoke, extra vergin olive oil)
- CALZONE** €. 9
(Tomato sauce, mozzarella cheese, ham, fresh champignon mushrooms, extra vergin olive oil)
- SCACCIONE** €. 10
(Chopped tomatoes, mozzarella cheese, ham, basil, extra vergin olive oil)

BUFALINA €. 7,50
(Tomato sauce, buffalo mozzarella cheese, basil, extra vergin olive oil)

CAPRESE €. 7,50
(Fresh chopped tomatoes, buffalo mozzarella cheese, basil, extra vergin olive oil)

DIAVOLA €. 9
(Tomato sauce, mozzarella cheese, spicy sausage, egg, anchoves, chilli pepper, extra vergin olive oil)

NAPOLETANA €. 7,5
(Tomato sauce, mozzarella cheese, anchoves, extra vergin olive oil)

PATAPIZZA €. 8
(Tomato sauce, mozzarella cheese, french fries)

007 €. 10
(Tomato sauce, mozzarella cheese, ham, fresh champignon mushrooms, wurstel, egg, extra vergin oil)

CAPRICCIOSA €. 11
(Tomato sauce, mozzarella cheese, ham, fresh champignon mushrooms, artichoke, egg, extra vergin olive oil)

MARGHERITA €. 6
(Tomato sauce, mozzarella cheese, extra vergin olive oil)

BIANCANEVE €. 5,5
(Mozzarella cheese, extra vergin olive oil)

MARINARA €. 4
(Tomato sauce, oregano, extra vergin olive oil)

FACCIA DI VECCHIA €. 3
(Extra vergin olive oil, oregano)

ADDITION of french fries, buffalo mozzarella, fresh spinach €. 2,5

ADDITION of fresh sausage, dried cured ham, smoked ham, air cured beef, ham, porcini mushrooms, nduja, artichoke hearts €. 3

ADDITION of octopus, smoked salmon, Hyblean beef carpaccio €. 5

ANY OTHER EXTRA INGREDIENT €. 1,5

ADDITION pizza gluten free €. 1,5

***FROZEN INGREDIENT** if not available fresh

PLEASE IF NEEDED ASK FOR THE LIST OF INGREDIENTS USED IN EVERY PREPARATION



COVERED € . 2,5