



APPETIZERS

Tasting of mixed Sicilian appetizers
€ . 13

Aubergine croquettes with cold tomato soup and buffalo
stracciatella
€ . 12

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

Beef ibleo tartare, green apple, capers mayonnaise, caramelized
red onion
€ . 12

Carpaccio of catch of the day with salad and apricot and lime
dressing
16

Octopus salad, green tomato gazpacho, sumac
€ . 15

Fried cod, caper mayonnaise
€ . 15

FIRST COURSE - PASTA

Semi-wholemeal Cappellacci stuffed with aubergines alla norma,
datterini tomato puree, salted ricotta fondue, basil sauce
€. 13

Dumplings (ravioli) with sweet fresh cheese and pork tomato
sauce
€. 13

Spaghettoni alla guitar with mussels and Trapani-style pesto
€. 15

Russello wheat calamarata with tenerumi pesto, red beetroot
sauce, "muddica atturrata"
€. 12

SIDE DISHES

Grilled vegetables	€. 6
Grilled potatoes	€. 5,5
French fries	€. 4,5
Tomatoes salad with onions and basil	€. 4
Mix salad	€. 4
Green salad	€. 3,5

DRINKS

Coke (bottle 1 litre)	€. 4,50
Beer (bottle 66 centilitre)	€. 5,50
Beer (bottle 33 centilitre)	€. 3,50
Beer gluten-free (bottle 33 centilitre)	€. 3,50
Water still or sparkling (bottle 0,65 litre)	€. 2,50
Bottled drinks 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 pepper chutney
€ . 16

Quail
€ . 12

Free-range cockerel with fragrant herbs and sumac
€ . 13

Mixed grilled meats
€ . 25

PIZZE

We serve pizza only for dinner not lunch

LA CAPINERA €. 15
(Buffalo mozzarella, herb-marinated Hyblean beef carpaccio, baby spinach, green pepper sauce, cucunci)

GIARRATANA €. 12
(Mozzarella cheese, Giarratana IGP onion, typical grated "ragusano DOP cheese", fresh chopped tomatoes, Campisi anchovies, bread crumbs, origan, extra virgin olive oil)

IBLEA €. 13
(Fresh chopped tomatoes, sausage, mozzarella cheese, soft white Italian cheese, typical grated "ragusano cheese", extra vergin olive oil)

PANTESCA €. 11
Fresh chopped tomatoes, buffalo mozzarella cheese, grilled potatoes, capers, black olives seasoned with celery and oregano, onions, basil, oregano, extra vergin olive oil)

NDUJA €. 12
(Buffalo mozzarella, yellow cherry tomato puree, potatoes, nduja, marinated red onion, chicory topping)

IL BOSCO E L'ORTO €. 13
(Mozzarella cheese, porcino mushrooms, fried aubergine, onions, basil, extra vergin olive oil)*

PARMIGIANA €. 12
(Tomato sauce, mozzarella cheese, grated parmesan cheese, ham, fried aubergine, egg, bread crumbs, extra vergin olive oil)

NORMA €. 11
(Tomato sauce, mozzarella cheese, fried aubergine, ricotta cheese, extra vergin olive oil)

QUATTRO FORMAGGI ALLE PERE €. 12
(Mozzarella cheese, emmenthal cheese, gorgonzola cheese, parmigiano cheese, pears, extra vergin olive oil)

RADICCHIO €. 10
(Fresh chopped tomatoes, radicchio, gorgonzola cheese, extra vergin olive oil)

PORCINI €. 11

(Tomato sauce, mozzarella cheese, porcini mushrooms, extra vergin olive oil)*

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)

AL BARBECUE €. 12

(Tomato sauce, mozzarella cheese, grilled vegetables, 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 €. 13

(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 €. 12

(Tomato sauce, mozzarella cheese, speck (italian smoked ham), artichoke, extra vergin olive oil)

CALZONE €. 10

(Tomato sauce, mozzarella cheese, ham, fresh champignon mushrooms, extra vergin olive oil)

SCACCIONE €. 11

(Chopped tomatoes, mozzarella cheese, ham, basil, extra vergin olive oil)

BUFALINA €. 8

(Tomato sauce, buffalo mozzarella cheese, basil, extra vergin olive oil)

CAPRESE €. 8

(Fresh chopped tomatoes, buffalo mozzarella cheese, basil, extra vergin olive oil)

DIAVOLA	€. 9
<i>(Tomato sauce, mozzarella cheese, spicy sausage, egg, anchoves, chilli pepper, extra vergin olive oil)</i>	
NAPOLETANA	€. 8
<i>(Tomato sauce, mozzarella cheese, anchoves, extra vergin olive oil)</i>	
PATAPIZZA	€. 8,5
<i>(Tomato sauce, mozzarella cheese, french fries)</i>	
007	€. 11
<i>(Tomato sauce, mozzarella cheese, ham, fresh champignon mushrooms, wurstel, egg, extra vergin oil)</i>	
CAPRICCIOSA	€. 12
<i>(Tomato sauce, mozzarella cheese, ham, fresh champignon mushrooms, artichoke, egg, extra vergin olive oil)</i>	
MARGHERITA	€. 6,5
<i>(Tomato sauce, mozzarella cheese, extra vergin olive oil)</i>	
BIANCANEVE	€. 5,5
<i>(Mozzarella cheese, extra vergin olive oil)</i>	
MARINARA	€. 4
<i>(Tomato sauce, oregano, extra vergin olive oil)</i>	
FACCIA DI VECCHIA	€. 3
<i>(Extra vergin olive oil, oregano)</i>	
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