

- APPETISERS -

Oily Fish Pie with rocket pesto and toasted hazelnuts, 12
Blue and Red Shrimp* bake with courgettes and crustacean-flavoured oil, 12
Smooth Clams with parsley bread and organic EVOO, 12
Sicilian Caponata with Couscous flavoured with curry and basil drops (v), 10
Pumpkin pudding with ricotta cheese core (v), 10
Syracuse Salad *Bobbia* (v), 10

- FIRST COURSES -

Clam Linguine Pasta with Pistachio Pesto, 20
Palermo-style Bucatini, 20
Casarecce Pasta with Swordfish, dried tomatoes, Taggiasca olives and mint, 20
Penne alla Norma (v), 18
Penne with cauliflower, sausage, plum tomatoes and fresh basil, 18
Casarecce Pasta with marinated cherry tomatoes, fresh basil and salted ricotta flakes (v), 18

- MAIN COURSES -

Sea Bass Sandwich with aubergines, courgettes and vine tomatoes, 22
'Cartoccio' Baked Fish & Seafood, 22
Steamed Salmon Steak with aromatic herbs and mustard sauce, 22
Nero d'Avola wine and star anise Beef Medallion, 20
Bacon-dressed Pork fillet with PGI Modena balsamic vinegar glaze, 20

SIDES

7

Grilled courgettes and aubergines | Sautéed spinach
Roast potatoes | Mixed salad

- DESSERTS -

10

Ricotta Cannoli 'Cannolata'
Fruit Salad with lemon sorbet
Vanilla Panna Cotta with berry sauce
Sponge Cake with ricotta cheese, pistachio and chocolate chips