

APPETISERS

€ 15

*Octopus and potato croquettes

*Red prawn marinated in citrus fruits and apricot vinegar

Anchovies parmigiana

Sicilian caponata with Modicano I.G.P. chocolate flakes **veg**

Pumpkin pie with a heart of ricotta and pecorino fondue **veg**

Roast-beef with parmesan flakes walnuts and abate pears

FIRST COURSES

€ 20

Linguine with clams and pistachio pesto

Spaghetti with Sicilian sardines

Busiate with *octopus ragout

Penne Norma sauce **veg**

Spaghetti with pumpkin cream, guanciale bacon and cocoa

Busiate with basil pesto, sausage and marinated cherry tomatoes

MAIN COURSES

€ 24

Sea bass with cream of clams and sautéed spinach

Poached squid in tomato sauce and basil oil

Sesame crusted salmon steak with spring salad

Sicilian veal roll with baked potatoes

Sliced beef with cherry tomato rocket and red myrtle reduction

DESSERTS

€ 10

Cinnamon jelly

Cannolata with ricotta

TiramiSUD

Pistachio parfait

*Frozen products. We have gluten-free and vegetarian (**veg**) dishes available.