

Raw and cooked, from starter to main course...our cooking idea.....

“Prima secca”

Mediterranean raw fish, between sea culture and innovation

€22,00

“Sud”

Seared littles squids, buffalo stracciatella, Scicli’s tomato squeezed and toasted bread € 15,00

“U cuòppu”

Frying fish of our boats

€15,00

“Cozzalemon”

Sauted mussels with mint, ginger and lemongrass scents

€13,00

“Scapece”

Mackerel marinated, zucchini sour, soiasauce and maionesewith wasabi

€14,00

“Ammuddicata”

Light breading scabbard fish, Ispica’s carrots cream and Sicilian caponata

€13,00

“Coast to coast”

Fish skewer, small mixed salad and light tzatziki with yogurt

€15,00

“A Tunnina”

Mediterranean tuna with capers, mint, red onions and ligh tzatziki sauce

€ 18,00

Water € 3,00

Cover charge € 3,00

Foods which are intended to be eaten raw were subjected to decontamination treatment prior accordance with the requirements of Reg. 853/04.

Incocciare ,impastare,scaniare,..saltare,....mantecare...
pasta...knowledge and tradition...our first course idea...

“Pasta con le sarde”

Fresh Russello wheat tagliolino with sardines, wild fennel pesto and pine nuts

€13,00

“Pizzaiola”

Fresh potato gnocchi, sea food soup and Ragusana buffalo cheese

€14,00

“Frutti di mare”

Fresh Spaghetti of Russello wheat, garlic, oil, chili pepper with mediterranean sea food

€15,00

“Rònnalucata”

Ricotta cheese Ravioli, black ink cuttlefish sauce, toasted bread and baked tomato

€15,00

“Mare d’inverno”

Fresh “Spaghettonone” of Russello wheat with spring onion at saffron, bottarga and Nori seaweed pesto

€15,00

“CousCous”

with fish stock and trapanese pesto

(Our couscous, as a tribute to Marilù Terrasi, is traditionally hand made using ancient sicilian wheat varieties. We make it every day and, according to tradition, we steam it slowly)

€15,00

Salads

“Tataki”

Mediterranean Tunatataki, sprouts of lettuce, tomato datterino, katsuobushi and ponzu sauce € 12,00

“Magghia”

Fresh anchovies marinated, orange fillets, “Enrico capers’s”, fennel, onion and black olives € 12,00

Our Staff is always available to provide informations on the possible presence of allergens (UE 1169/2011)

