

Before you start and to share...

Meat focaccia

steamed with raw Veneto ham PDO Montagnana, burrata and pistachio
16

Sea focaccia

steamed with Sicilian anchovy fillets and candied lemon
16

Ballarò street food

chickpea pannelle, potato croquettes, meat arancini (rice balls)
and sfincione (focaccia-like Sicilian pizza)
18

Raw seafood [®]

red shrimp from Mazara del Vallo, prawns, scallops, tuna
and fish of the day served with our sauces
35

Starters

“CaRnolo”

Sicilian cannolo tuile, Garronese beef tartare, anchovy mayonnaise,
caper berry, and pistachio
14

Swordfish caponata

and Sicilian eggplants, toasted almonds and mint
13

Roasted squid

with its own ink, saffron potato cream, and beccafico-style bread crumble
14

Pumpkin flan

with pecorino cheese fondue and radicchio marinated in raspberry vinegar
13

65° egg

low-temperature cooked egg, roasted chestnut foam, chanterelle mushrooms
and cured ham dust
13

First courses

Chestnut gnocchi

white pork ragù, Ragusano cheese fondue, and sage dust
15

Risotto

with Garronese beef tastasal, pumpkin, and green pepper sauce
16

Calamarata

with fresh tuna ragù in tomato sauce, mint, and dried tuna flakes
15

Cover charge 3,50 - Water 50 cl 2,00 - 75 cl 3,50

 vegan dish

[®] dish with frozen fish product subject to remediation activities according to the law CE 852/04 plan HACCP

Spaghettoni

with clams, lemon caviar, black pepper, and parsley foam

18

Squid ink tagliolini [Ⓜ]

of fresh egg pasta, Mazara del Vallo red prawn tartare, ginger,
and coconut milk reduction

19

Busiate

with pistachio pesto and wild fennel, smoked salted ricotta, and candied orange

15

☉ Second courses

Veal with tuna sauce 2.0

veal fillet l.t.c., tuna foam and Pantelleria capers powder with muscat wine

18

Pork tenderloin

wrapped in pancetta, with chestnuts and dried figs glazed in Nero d'Avola wine sauce

18

Grilled beef slice Garronese Veneta

served with its jus, Maldon smoked salt flakes, and chimichurri

19

Sea in crust

our mixed fried fish served with citrus mayonnaise
(squid, prawns in kataifi pastry, cod in panko bread crust)

20

Pantelleria-style tuna

seared tuna fillet, tomato coulis, capers, olives, and oregano

22

Fish of the day in salmoriglio sauce

boneless fillet of the daily catch served with an emulsion of extra virgin olive oil,
lemon, parsley, and wild fennel
(price varies according to availability)

Underbrush [Ⓜ]

roasted and smoked cardoncello mushroom, olive and hazelnut crumble, polenta
foam,
and dried porcini mushroom dust

18

☉ Side dishes

6

Triple-cooked potatoes
Sicilian eggplant caponata
Radicchio, fennel, and orange salad
Braised Belgian endive with raisins and toasted pine nuts

Cover charge 3,50 - Water 50 cl 2,00 - 75 cl 3,50

[Ⓜ] vegan dish

[Ⓜ] dish with frozen fish product subject to remediation activities according to the law CE 852/04 plan HACCP

TiramiSud

ground chocolate from Modica PGI slightly salted,
Nespresso coffee and mascarpone cream and marsala

The Brontese

Bronte pistachio cake with melting heart and vanilla ice cream

Capperi mille-feuille

ricotta mousse, hazelnut tuile, reduced mulled wine, and wild berries

Pumpkin and chocolate

pumpkin and orange velvety cream, smoked chocolate mousse,
and rice crumble

Variation of sorbets

of our production

Selection of local and sicilian cheeses

four tastings
12

six tastings
18

Allergens

We inform our kind customers that the products, meals and drinks prepared and distributed in this service, can contain ingredients or adjuvants considered allergens.

List of "Substances or products that cause allergies and intolerances" Reg.CE 1169/2011:

1. Cereals containing gluten and derivatives (1.grain, 2.rye, 3.barley, 4.oats, 5.wheat 6.khorasan)
2. Shellfishes and shellfishes based products and their derivatives
3. Eggs and eggs based products
4. Fish and fish based products

5. Peanuts and peanuts based products
6. Soy and soy based products
7. Milk and milk based products (lactose included)
8. Dried fruit (1.almonds, 2.hazelnuts, 3.walnuts, 4.pistachio, 5.cashew nuts, 6.pecan,7.brazil nut, 8.macadamia nuts)
9. Celery and celery based products
10. Mustard and mustard based products
11. Sesame seeds and sesame seeds based products
12. Sulphur dioxide and sulphites are present at greater than 10 mg/kg
13. Lupini beans and lupini beans based products
14. Molluscs and molluscs based products

Meat focaccia 1.1, 7, 8.4
Sea focaccia 1.1, 4, 7
Ballarò street food 1.1, 3, 4, 7, 9
Raw seafood 2, 3, 4, 6, 10, 14
"CaRnolo" 1.1, 3, 4, 7, 10
Swordfish caponata 4, 9
Roasted squid 1.1, 4, 14
Pumpkin flan 3, 7
65° egg 3
Chestnut gnocchi 7
Risotto 7
Calamarata 1.1, 4

Spaghettoni 1.1, 14
Squid ink tagliolini 1.1, 2, 3
Busiate 1.1, 7, 8.4
Veal with tuna sauce 2.0 3, 4, 7, 9
Pork tenderloin 9
Grilled beef slice Garronese Veneta 9
Sea in crust 1.1, 2, 3, 4, 10, 14
Pantelleria-style tuna 4
Fish of the day in salmoriglio sauce 4
Underbrush 8.2
Triple-cooked potatoes /
Sicilian eggplant caponata 9

Radicchio, fennel, and orange salad /
Braised Belgian endive with raisins and
toasted pine nuts /
TiramiSud 1.1, 3, 7, 8.1
The Brontese 1.1, 3, 7, 8.4
Capperi mille-feuille 1.1, 3, 7, 8.2
Pumpkin and chocolate 3, 7, 8.1
Variation of sorbets /
Selection of cheeses 7

In addition to this list further details about allergens can be provided directly by our service staff.