

## TASTING MENU'

### Je Mare

Sorbetto di Ostrica e Lime

**Tartare di Gambero**  
served with cinisara stracciatella and Agliano sauce

**Carpaccio di Orata**  
on a brick of pink salt

**Vela di Pane ai Ricci**  
crispy bread with prawn sorbet and sea urchin roe

**Tartare di Ricciola**  
orange - scented

**Risotto Gattopardo**  
carnaroli rice with cuttlefish ink served with warm sorbet  
pink prawns and sea urchin roe

**Tagliolino agli Anemoni**  
with purple shrimp, sea urchins on sea lettuce and prawn carpaccio

**Gamberone Marinato al Garum**  
raw Mazara red shrimp with potato cream and Garum

**Ceviche di Ricciola e Capesante**  
amberjack and scallops cut into pieces, marinated with lime  
and served with red onion and sea asparagus

**Sorbetto Limone e Pera**

**Semifreddo Arancia e Zenzero**  
with EVO oil and orange fleur de sel

**Piccola Pasticceria Secca Marsalese**



TASTING MENÙ 70 €

The tasting menu must be ordered individually by all the guests at the table and it is not shareable.

WINE PAIRING PROPOSALS:

Pairing with 3 wines by the glass € 15

Pairing with 5 wines by the glass € 20

The wines by the glass in the tasting journey will be served in combination with each individual course.

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## RUSTICI

### Rustici d'Autore

**Caponata con Mandorle e Cacao** 12 €  
sweet and sour aubergine caponata, olives, celery, capers and tomato extract,  
enriched with almonds and cocoa served with crusty bread slices

**Patate Vastase alla Trapanese** 8 €  
Baked yellow potatoes with rosemary and white onion au gratin  
with mozzarella and tomato shreds

**Cacio e Acciughe** 10 €  
medallion of semi-seasoned sweet provola with anchovy, oregano and garlic oil,  
gratinated in the oven

**Piccolo Casaro** 13 €  
ricotta and jam, goat cheese with pistachio, grilled caciocavallo and pecorino with honey

**Ballarò** 12 €  
fried pannelle and cazzilli, focaccina cunzata, aubergine caponatina with almonds and cocoa

**Fritto di Polpette** 16 €  
mixed fried beef meatballs, aubergine meatballs, mortadella meatballs and  
parmesan served with vegan mayonnaise and liquid tomato and onion salad

## CRUDI "RAW FISH STARTER"

### Crudi di Mare

**Belladonna** 18 €  
pink prawn tartare, Cinisara cow stracciatella and sprouts,  
sea urchin eggs and Agliano sauce

**Duetto di Tartare** 18 €  
red tuna tartare with citrus fruits with mint and tartare of  
swordfish with lime served with Agliano sauce and citrus emulsion

**Trilogia di Gamberi** 18 €  
carpaccio of gobetto prawns, red prawns from Mazara del Vallo,  
prawns, prawn sorbet and sea urchin roe with lime glaze and green tea

**Ceviche di Ricciola e Capesante** 18 €  
amberjack and scallops cut into pieces, marinated with lime  
and served with red onion and sea asparagus

**Vele ai Ricci** 16 €  
crispy bread with sea lettuce, prawn sorbet and sea urchin roe

**Nudo e Crudo** 26 €  
"perle noir" oysters, red tuna tartare, pink prawn tartare, sea bream carpaccio,  
carpaccio of purple prawns, red prawns from Mazara del Vallo, shredded squid on stone  
pink salt, pink prawn sorbet and sea urchin roe. Served with lime glaze and green tea and  
Agliano sauce

**Gran Crudo di Mare** Recommended for 2 People 40 €  
tuna tartare, amberjack tartare, tuna carpaccio, gobetto prawn carpaccio,  
cuttlefish tagliatelle on pink salt stone, scampi, red prawns from Mazara del Vallo,  
prawns, pink prawn and sea urchin roe sorbet, "fine de claire" and "papillon" oysters.  
Served with citrus emulsion, Agliano sauce and certified sea water

**Oyster Selection:**  
Gillardeau 5 € cad.  
Fine de Claire 3,5 € cad.  
Perle Noir 3,5 € cad.  
Papillon 2 € cad.

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## INSALATE E SPADELLATI "SALAD AND SIDES"

### Insalate e Spadellati

**Insalata Isola** 8 €  
sea asparagus, capers, cherry tomatoes and olives

**Misticanza** 5 €  
mixed salad of narrow-leafed herbs, carrots, cherry tomatoes

**Insalata di pomodoro** 5 €  
red tomatoes, red onions and oregano

**Patate al forno** 6 €  
baked yellow potatoes with onions and rosemary

**Insalata di Fagiolini** 8 €  
boiled green beans, boiled potatoes, red tomatoes, red onions and oregano

**Spadellata di ortaggi** 6 €  
sautéed carrots and courgettes

**Verdure Rosticciate** 6 €  
domestic aubergines, green courgettes, grilled potatoes and peppers and  
roasted with rosemary

## COTTI "COOKED FISH STARTER"

### Cotti di Mare

**Catalana di Crostacei** 20 €  
red prawn from Mazara del Vallo, cooked prawns and scampi  
in citrus courtbouillon with red onion, potatoes, sautéed cherry tomatoes.  
Served with drops of fruit puree and Agliano sauce

**Polpo Patate e Cozze** 18 €  
Sautéed octopus with mussels, cherry tomatoes and metuccia served  
on potato cream soup and drops of octopus mayonnaise

**Caponata di Pesce Spada** 16 €  
diced swordfish stewed with red onion, olives, celery, capers,  
basil, sweet and sour tomato paste and cooked wine

**Spiedini Fritti di Polpo e Patate** 16 €  
fried octopus and potato skewers in crunchy breading served with octopus mayonnaise

**Burrata e Filetti di Sardine Affumicate** 15 €  
Apulian burratina and smoked sardine fillets from the Cantabrian Sea

**Tonno in Agrodolce** 16 €  
tuna cut into chunks, fried and marinated with red onion in sweet and sour cooked wine

**Padella di Fritto** 25 €  
fried red prawns, cuttlefish, chunks of red tuna, paranza fish,  
real calamari, served with our vegan mayonnaise

**Gran Piatto della Corte** Recommended for 2 People 20 €  
small tasting with: mackerel meatballs with liquid tomato salad, octopus, potatoes  
and mussels, bread, butter and anchovies, sweet and sour tuna and red onion,  
steamed prawns on a nest of straw pasta and vegan mayonnaise, swordfish caponata.

**Tagliere Rais** Recommended for 2 People 20 €  
red tuna bresaola, smoked red tuna fillet, swordfish ham, red tuna bottarga with lemon oil,  
"fcazza di tuna" (red tuna salami), black bread with buffalo butter and Sciacca anchovies.

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## COUS COUS

### Carta dei Cous Cous

**Cous Cous alla Trapanese** 18 €  
Sicilian durum wheat semolina steamed with bay leaves and cinnamon  
and almonds, topped with red scorpion fish and grouper soup  
enriched with almonds, Nubia red garlic, pepper, chili pepper  
and parsley all served with fish pulp and its jar soup

**Cous Cous Patate e Gamberi** 18 €  
Sicilian durum wheat semolina steamed with bay leaves and cinnamon  
and almonds, seasoned with scorpion fish and grouper soup, almonds,  
Nubia red garlic, pepper, chilli pepper enriched with  
diced baked yellow potatoes, red prawns and pink prawns  
baked au gratin served in a brick pasta basket

**Cous Cous Pantasca** 18 €  
Sicilian durum wheat semolina steamed with bay leaves, cinnamon,  
almonds, garlic and parsley topped with fish soup  
enriched with pistachio pesto, olives, basil, capers, pepper and  
parsley served with monkfish pulp, golden vegetables,  
pistachio pesto combined with Marsala Vergine DOC



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## PRIMI "PASTA"

### Primi di Mare

- Risotto Gattopardo €20**   
carnaroli rice with cuttlefish ink served with warm sorbet pink prawns and cascade of sea urchin eggs
- Ghiotta d'Aragosta 30 €**   
Marettimara style lobster uppa with broken spaghetti
- Tagliolini agli Anemoni, Gamberi Viola e Ricci 20 €**   
fresh tagliolini with sea anemones, purple prawn and urchins served on sea lettuce and gobbetto prawn carpaccio
- Fregola con Granchio e Frutti di Mare 18 €**   
sardinian fregola in crab soup, shellfish and seafood
- Spaghettoni al Gambero Rosso e Pistacchio 19 €**   
fresh pasta risotto with red prawn bisque served with raw prawn, drops of sour cream and pistachio cream
- Tonnarelli Sgombro e Salicornia 17 €**   
fresh tonnarelli with mackerel fillets, sea asparagus and wild fennel
- Tagliolini Nero e Crudo 20 €**   
fresh black tagliolini sautéed with pink prawns, cuttlefish, lemon oil, served with raw pink prawns, shredded cuttlefish and sea urchin roe
- Calamarata Cacio Pepe e Bottarga di Tonno Rosso 20 €**   
fresh calamarata with cheese and toasted pepper served with Mediterranean bluefin tuna bottarga
- Paccheri Seppia e Polpo 18 €**   
fresh paccheri sautéed with cuttlefish served on octopus ragù and cuttlefish ink with shredded raw cuttlefish and lemon zest

### Primi di Terra

- Busiate alla Trapanese 14 €**   
Sicilian wheat busiata with Trapani pesto and almonds, basil and tomato; served with fried potatoes and aubergines
- Norma d'Estate 14 €**   
Fresh calamarata with yellow datterino tomato sauce, fried aubergines, salted ricotta and basil
- Carbonara della Casa 16 €**   
fresh tonnarelli with toasted bacon, black pepper, egg yolk and pecorino romano on parmesan fondue forty-eight months

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## BAR

### WATER

- Acqua della Corte Naturale e Frizzante (1 Lt.) 2 €**  
Biologically Micro-Filtered and Osmotized with a System Guaranteed by Lagrene as per Legislative Decree 06/23/2003 n°181, art. 13, paragraph 5
- Acqua Panna Natural (750 ml) 3 €**
- Acqua San Pellegrino Sparkling (750 ml) 3 €**
- Acqua Ferrarelle Lightly Sparkling (750 ml) 3 €**

### COFFEE SHOP - Illy Coffee Selection

- Espresso Classic, Robusto, Decaffeinato 2 €**
- Caffè Macchiato 2 €**
- Coffee with Alcohol 4 €**
- Barley Coffee 3 €**
- Ginseng Coffee 3 €**
- Cappuccino 3,5 €**

**SANDWICHES FROM ANCIENT GRAINS, ARTISAN BREADSTICKS AND COVERED 3 €**










## SECONDI DI PESCE "SEAFOOD MAIN COURSES"

### Secondi di Pesce

- Turbantino di Spatola a Beccafico 18 €**   
spatula fish fillet with heart of bread, orange, raisins, pine nuts and saffron
- Lingotto di Tonno 19 €**   
tuna fillet in a black sesame crust, pistachios and herbs served on garum cream soup and pieces of rosemary potatoes
- Involtoni di Pesce Spada 24 €**   
swordfish stuffed with potatoes, domestic aubergines, dried tomatoes and mint on a velouté of baked aubergines and roasted potatoes
- Gamberoni Scottati 24 €**   
Mazara red prawns seared in coarse salt served with sea asparagus and citrus emulsion
- Ricciola al Sale Grosso 20 €**   
slice of amberjack au gratin with coarse salt served with salad and citrus emulsion
- Calamaro "Muttunato" 18 €**   
real squid stuffed with couscous and green olives on a small fish and potato soup
- Scottata di Tonno 18 €**   
grilled Mediterranean red tuna fillet served with sprigs of mixed salad and citrus emulsion
- Grigliata di Sicilia 30 €**   
mixed grill of fish and shellfish with red prawns from Mazara del Vallo, prawns, white fish fillet, red tuna, calamari, served with baked potatoes
- Pesce Fresco del Giorno 6,5 € / 100g**  
selection of the daily catch from the trolley which can be cooked on the grill, in the oven, in salt, in soup or crazy water

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## MENÙ BAMBINI "CHILDREN MENÙ"

- Patatine\* €4**   
fried potato sticks
- Bocconcini di Baccalà\* €10**   
morsels of breaded cod with fresh crumbs and breadcrumbs, au gratin served with french fries
- Busiate al Pomodoro €9**   
fresh busiata with tomato puree and basil
- Pasta ai Formaggi €9**   
short pasta with soft cheeses and parmesan
- Gnocchetti con Salsa di Pomodoro e Mozzarella €9**   
potato gnocchi with baked datterni cherry tomato sauce and mozzarella
- Risottino al Burro e Parmigiano €9**   
carnaroli rice creamed with butter and Parmigiano Reggiano
- Panatina di Pollo €10**   
breaded chicken breast with fresh crumbs and breadcrumbs, gratinated served with french fries\*
- Bistecca ai ferri €10**   
grilled beef sirloin steak served with green salad
- Filetto di Pesce Panato al Forno €10**   
Breaded white fish fillet with fresh breadcrumbs and baked au gratin served with french fries\*



For us the little ones are very important. These dishes are designed exclusively for them, we will be happy to vary some ingredients to satisfy their every desire.

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## SECONDI DI CARNE "MEAT MAIN COURSES"




















### Secondi di Carne

- Tagliata di Scottona 18 €**   
sliced grilled scottona, scalloped and served with fresh vegetables and balsamic vinegar glaze
- Filetto di Manzo con Fonduta e Tartufo 20 €**   
sautéed beef fillet with black truffle served with Cinisara cow vastedda fondue and parmesan enriched with slices of raw black truffle
- Lombatina di Agnello 22 €**   
lamb loin au gratin with herb and dried fruit breading served on a velouté of potatoes with nero d'avola accompanied by sautéed vegetables
- Arrosto Panato alla Palermitana 16 €**   
breaded beef steak with breadcrumbs and ragusano caciocavallo au gratin and served with baked potatoes

## I NOSTRI DOLCI "DESSERTS"

- Tiramisù al Marsala €6**   
with ladyfingers soaked in Marsala, mascarpone cream and coffee powder
- Cheesecake di Cannolo €6**   
Lemon cannoli crumbs, fresh ricotta cream and cheeses soft garnished with lemon and pistachio jam
- Sorbetto Limone e Pera €6**   
lemon ice cream with pear puree
- Parfait di Mandorle €6**   
semifreddo with Sicilian almond brittle with chocolate and pistachio cream
- Parfait Amour €6**   
red fruit semifreddo with spicy chocolate with cardamom and chilli pepper threads
- Semifreddo Arancia e Zenzero €6**  
with candied ginger, oil and orange salt
- Semifreddo Zagara e Gelsi €6**  
with black mulberries from Etna
- Crema Brûlée alla Vaniglia €6**   
caramelized Madagascar vanilla cream with mulberry heart and blackcurrant puree
- Sporcamuso €6**   
puff pastry baskets with vanilla cream, baked au gratin veiled with pistachio nutella
- Le Coccole Dolci dello Chef €15**   
small tastings
- Tagliata di Frutta Fresca del Giorno €5**

## ALLERGENI "ALLERGENS"

- |  |   |  |
|--|---|--|
|  Garlic/Onion         |  Soy         |  Mustard/Sauces |
|  Pepper/Chilli        |  Sesame      |  Celery         |
|  Pork and derivatives |  Lactose     |  Gluten         |
|  Egg                  |  Sulphites   |  Llams          |
|  Beef                 |  Nuts        |  Vegan          |
|  Fish                 |  Crustaceans |  Peanuts        |
|  Alcohol/Vinegar      |   |  |