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APPETIZERS

Bao, steamed buns with crispy legume outlet, soy mayonnaise and fruit (2 pieces) 2- 3 - 7	€ 8
Fresh tomatoes, mozzarella cheese, bread and basil’s oil 8 - 3	€ 14
Homemade potatoes salad with soy mayonnaise and citrus zest 2 - 7	€ 6
Fish tartare* and fresh seasonal fruit 10 - 2	€ 18
Piedmontese Beef Tartare with grain mustard and caper’s fruit 2 - 4	€ 16
Eggplant parmigiana with mozzarella cheese 8	€ 10
Caponata with aubergines, peppers and sweet and sour sauce 5 - 7	€ 10
Sea hummus with seaweed, herbs and capers	€ 8

1 Nuts - 2 Soy - 3 Gluten - 4 Mustard - 5 Celery
6 Egg - 7 Sulphites - 8 Milk and derivatives
9 Mushrooms - 10 Fish - 11 Sesame - 12 Crustaceans

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FIRST COURSES

Risotto	da € 14
Pasta with tomato sauce 3	€ 10
Pasta with fish ragù*, ginger and herbs 3 - 10 - 5	€18
Pasta alla Norma with aubergines and salted ricotta 3 - 8	€12
Vegan Carbonara with smoked tofu 3 - 2	€14
Black and white garlic, oil and chili pepper threads 3	€ 12
Mediterranean pad thai with local shrimp* or with tofu 1 - 2 - 3 - 6 - 7 - 11 - 12	€ 16/14
Pasta with raw tomato pesto, garlic and almonds 3 - 1	€ 13

Our menu is dynamic and follows nature. For this reason,
some dishes can change every day to guarantee freshness,
quality and the best that the market has to offer.
Inform our staff about allergies and special needs

Covers € 2 - Osmotic and sparkling drinking water € 1.5

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SECOND COURSES

Veg burger accompanied by chips* and mixed salad 2- 3	€ 14
Pesce d’uovo (traditional omelette with breadcrumbs, wine and herbs) 6 - 3 - 8 - 7	€ 12
Seitan, recipe of the day 3 - 7	€ 16
Cod* served cold, with fruit & veggies salad 10 - 2	€ 24
Beef slow cooked, accompanied by tuna sauce mixed salad 2 - 7	€ 20

SIDE DISHES

Mixed salad	€ 6
Hard boiled eggs (2 pieces) 6	€ 4
Mozzarella cheese 8	€ 4
Bufala mozzarella 8	€ 5

DESSERT

Tiramisu served with espresso coffee 8 - 6	€ 8
Dessert of the day	€ 7

* Our fish and tartare are subjected to preventive remedia-
tion treatment as per regulation (EC) 853/04. Some products
may be frozen at source or frozen on site by rapid freezing
(EC 852/2004)

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BEERS

LA BASSA Brewfist, Lager	Vol alcol 5,2	€ 7
SPACEMAN Brewfist, Ipa	7	€ 7
FALESIA Lariano, Bok	7	€ 7,5
SALADA Lariano, Simil - gose e sale	5	€ 7
SETA Rurale, Blanche	6,5	€ 7
TIFEO Epica, Belgian ale con miele di ape nera	6,5	€ 7

ALVERIA BEERS

(Sicilia, Siracusa)	Vol alcol	
BLONDE ALE	4,4	€ 7
CENTOBOCCHIE - Pacific saison	5,2	€ 7,5
CID - ipa	4,5	€ 7
NINA - blanche	4,5	€ 7

BALADIN BEERS

(Piemonte, Cuneo)	Vol alcol	
ISAAC - blanche	5	€ 7
WAYAN - saison	5,8	€ 7
BOTANIC - blonde analcolica		€ 7
NORA - spice beer	6,8	€ 7
NAZIONALE ingredienti 100% italiani, Blonde ale	6,5	€ 7
ROCK’N’ ROLL - American pale ale	7,5	€ 7
SIDRO		€ 7
IPPA - indian pale ale	5,5	€ 7

Our wines are a journey through all the provinces of Sicily, produced by three of the main wineries in the region **Mandarossa**★, **Planeta**●, **Murgo**☿, **Mazzei**☞

RED WINES		
TIMPEROSSE ★ Petit verdot, IGT - 2022	€ 7,5	€ 28
BONERA ★ Nero d'Avola cabernet franc, DOC - 2020	€ 7,5	€ 28
ETNA ROSSO ☿ DOC	€ 8	€ 30
PLUMBAGO ● Nero d'Avola IGT - 2020	€ 7	€ 25
CONTRODANZA ● Nero d'Avola, Merlot - Noto DOC - 2020	€ 7	€ 26
FRAPPATO ● Frappato DOC - 2020	€ 7	€ 27
CERASUOLO DI VITTORIA ● Nero d'Avola, Frappato DOCG - 2022	€ 7	€ 26
LA SEGRETA ROSSO ● Nero d'Avola, Merlot, Syrah DOC	€ 6,5	€ 24
ZISOLA ☞ Nero d'Avola DOC - 2022	€ 8	€ 30
FONTERUTOLI ☞ Chianti classico DOCG - 2020	€ 10	€ 42
BURDESE ● Cabernet sauvignon Cabernet Franc/rosso Menfi DOC	€ 9,5	€ 40
SITO DELL'ULMO ● Merlot - Menfi DOC	€ 9,5	€ 40
MAROCCOLI ● Syrah	€ 9,5	€ 40

ROSÈ		
Rosè ★ DOC - 2023	€ 7,5	€ 26
Murgo spumante rosè ☿ Metodo classico		€ 42
Planeta rosè Bio ●	€ 6,5	€ 24

Native and international vines best express the scents and flavours of the territory

WHITE WINES		
URRA DI MARE ★ Sauvignon blanc, DOC - 2022	€ 7,5	€ 28
LARCERA ★ Vermentino Bio IGT - 2022	€ 7,5	€ 28
SANTANNELLA ★ Fiano, Chenin blanc IGT - 2022	€ 7,5	€ 28
ETNA BIANCO ☿ DOC	€ 8	€ 30
BRUT ☿ Spumante metodo classico	€ 9	€ 40
ALLEMANDA ● Moscato di Noto DOC - 2023	€ 7	€ 26
ALASTRO GRECANICO ● Sauvignon blanc IGT - 2023	€ 7	€ 25
TEREBINDO ● Grillo IGT - 2023	€ 7	€ 25
AZISA ☞ Grillo DOC - 2023	€ 8	€ 28
LA SEGRETA ● Bianco Bio	€ 6,5	€ 24