

English Menu'

Appetizers

Grilled octopus on pumpkin cream	€ 15,00
Steam cooking Codfish on smoked onion cream	€ 14,00
Raw fish	€ 20,00
Marinated fish and fresh herbs	€ 11,00
Tuna tartare with quail egg and truffle	€ 18,00
Mackerel, at low-temperature cooking, with sweet&sour red onions	€ 12,00

First course

"Nucciatieddu" handmade carob pasta with shrimps and "sanapo"	€ 15,00
Linguine pasta with broccoli and anchovies sauce	€ 14,00
"Le veraci" (fresh tagliolini pasta with carpet shell clams)	€ 13,00
"Tutti i frutti" (spaghetti with sea foods)	€ 13,00
"Risotto" with prawns and truffles, creamed with "burrata"	€ 18,00
Il Cous Cous (fish stew with cous cous, onions, dates and almonds)	€ 16,00
Pasta "Maritata" in shellfish soup	€ 16,00
Hand made "tortellini" pasta stuffed with tub gurnard fish in broth	€ 15,00

Main course

Fillet of aromatic seabass	€ 13,00
Mixed fried fish	€ 14,00
Mixed Fish stew	€ 19,00
Cod fish and potatoes tajine	€ 18,00
Mahi mahi fillet stuffed with chestnut and mushrooms	€ 18,00

Dessert

Pane, ricotta e...fantasia (bread crumble, ricotta cream and sweet cooked wine)	€ 5,00
Almonds pudding	€ 5,00
Caprese dolce (Iced ricotta, cherry tomato reduction and basil sorbet)	€ 5,00
Il quinto commensale (Modican chocolate sphere from Bonajuto, almonds ice cream and crumble)	€ 8,00
Tarte Tatin (apple cake)	€ 8,00
Lemon sorbet	€ 3,00

Coperto € 2,50