



MENÙ

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english



COFFEE BAR



| | |
|---|-------|
| espresso | €1,00 |
| decaffeinated | €1,30 |
| macchiato | €1,20 |
| double coffee | €1,50 |
| americano | €1,20 |
| ginseng coffee | €1,50 |
| barley coffee | €1,50 |
| marocchino | €1,50 |
| shaken coffee | €4,00 |
| corretto coffee <small>with spirits</small> | €2,00 |
| coffee cream | €2,50 |
| cappuccino | €1,50 |
| latte macchiato | €1,50 |
| almond milk | €2,50 |
| fruits smoothie <small>*frutta di stagione</small> | €4,00 |
| fruits extract <small>*frutta di stagione</small> | €4,00 |
| freshly squeezed orange juice | €3,00 |

BREAKFAST



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|--|-------|
| french butter croissant | €1,20 |
| butter croissant with “Antica Dolceria Bonajuto” ricotta cheese, cream, Modica chocolate, Bronte pistachio ricotta | €1,50 |
| wholewheat croissant with honey | €1,50 |
| mini french butter croissant | €0,80 |
| vegan multicereals croissant | €1,50 |
| fagottino “three chocolates” | €1,50 |
| pecan walnut plait with maple syrup | €1,50 |
| Artisanal apricot Plait | €1,50 |
| muffins blueberries e yogurt, triple chocolate, vanilla | €2,00 |
| DOTS ORIGINAL | €1,50 |
| DOTS gianduia filled cocoa, KITKAT | €2,00 |
| seasonal fruits salad | €4,00 |

DELICATESSEN

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|---|-------|
| arancino ragù, butter, norma, artichokes, Montecarlo (pesto, mushrooms and meat) | €2,50 |
| arancino pistachio, cuttlefish ink | €2,50 |
| scaccia ricotta and spinach, spinach e olives, iblea, tomato and cheese | €2,00 |
| romana rice timbale with ragù, mozzarella and caciocavallo DOP | €2,00 |
| sfoglia ham and cheese | €2,00 |
| calzone wurstel, tomato and mozzarella | €2,00 |
| girella spinach and mozzarella | €2,00 |

MENÙ MERCATO

lunch

-Burrata, marinated tomatoes, almonds and basil €7,50
allergens: milk product, gluten

-Salad, marinated mackerel in oil, avocado, cucumber, orange and radicchio €8,00
allergens: gluten

-Meat and potatoes meatballs, rocket and Verdello mayonnaise €9,50
allergens: fish, gluten, eggs

-Fried fish of the day and vegetables in chickpea batter, algae and lime mayonnaise €10,00
allergens: fish, shellfish, eggs

-Purple Shrimp* first choice €12,00

-Prawn* €9,00

-Oyster €9,00

-Calamarata pumpkin, anchovy and spicy capocollo from €4,50 hg
allergens: gluten, milk products

-Tagliatelle ragu and parmesan sauce €5,00
allergens: gluten, milk products, celery

-Spaghetti sardines, fennel and oranges crumb €5,00
allergens: gluten, fish, milk products

-Sea lasagna and zucchini bechamel €5,00
allergens: gluten, fish, shellfish, mollusc, milk products, celery

-Selected meat of the day from €5,00 hg
HAMBURGER / PICANHA / ROAST BEEF / CUBE ROLL

-Selected fish of the day from €6,00 hg

cover €3,00

MENÙ MERCATO

lunch

-Chicken, potatoes, olives and capers €7,50
allergens: milk products, celery

-Grilled fish of the day and scapace zucchini €10,00
allergens: fish

-Selected meat of the day from €5,00 hg
HAMBURGER / PICANHA / ROAST BEEF / CUBE ROLL

-Selected fish of the day from €6,00 hg

SIDE DISHES

-Grilled vegetables €12,00

-Sauteed chard €9,00

-Potatoes with butter and rosemary €9,00
allergens: milk products

PANINI E CROISSANT

with express filling from €3,50

PIC-NIC €5,50
raw ham, ragusano and apricot jam

PORTO LOVERS €6,50
salmon, lime mayonnaise and avocado

TRAZZERA SICULA €4,50
sicilian salame, Madonie smoked treccione,
rocket and mayonnaise

POLIPOLPO €9,00
bagel, grilled octopus*, crispy bacon, aioli sauce and escarole
allergens: mollusc, gluten, eggs, milk products, shell fruits

PORPORCHETTA €7,00
bagel, pork, lemon, brean and panelle
allergens: mollusc, gluten, eggs, milk products, shell fruits

cover €3,00

DESSERT

- Tiramisud** €7,00
**with carrubbo extract,
mascarpone cream and coffee**
allergens: milk products, eggs, gluten
- Creamy ricotta, candied orange,
cinnamon and crispy wafer** €5,00
allergens: gluten, peanut, milk products, shell fruits, eggs
- Red fruits cheesecake** €6,00
allergens: milk products, eggs, shell fruits
- Pistachio Crème Brûlée** €6,50
allergens: milk products, eggs, shell fruits

cover €3,00

*frozen products are used in absence of fresh product

WE KINDLY ASK OUR CUSTOMERS TO COMMUNICATE ANY ALLERGIES AND / OR INTOLERANCES

MENÙ MERCATO

dinner

STARTERS

RAW

-Beef carpaccio, tuna sauce, crispy onion and celery €12,00
allergens: milk products, celery, eggs

-Tuna* tartare, bottarga mayonnaise and rocket €15,00
allergens: shell fish, mollusc

-Purple shrimp* first choice €7,50 / hg

-Prawn* €4,50 / hg

-Oyster €3,00 / cad

COOKED

-Meat and potatoes meatballs, rocket and Verdello mayonnaise €15,00
allergens: gluten, fish, eggs

-Roasted shrimps*, cauliflower cream and black bread crumble €15,00
allergens: gluten, shellfish, milk products

-Grilled octopus*, burrata, pumpkins and confit tomatoes €17,00
allergens: mollusc, milk products

-Fried calamari, shrimps* and fish of the day, lime mayonnaise €18,50
allergens: gluten, shell fish, mollusc, fish, eggs

FIRST COURSES

- Pacchero with mullet ragu, almonds and fennel** €15,50
allergens: gluten, fish, shell fruits
- Spaghettone with raw prawn*, bacon and escarole** €16,00
allergens: shellfish, gluten, milk products
- Risotto, raw amberjack, orange, nut and acid butter** €18,00
allergens: milk products, gluten, shell fruits
- Sea lasagna and zucchini besciamella** €14,50
allergens: gluten, fish, shellfish, mollusc, milk products, celery
- Cappellacci, braised beef, herbs ricotta and ragusano sauce** €15,00
allergens: gluten, milk products, celery

SECOND COURSES

- Grilled fish of the day, Evo oil potatoes purè, citrus and crisp tender** €18,50
allergens: fish, milk products
- Filetto, Evo olive oil potatoes purè, flamed radicchio and veal jus** €26,50
allergens: milk products, celery
- Chicken, potatoes, olives and capers** €12,50
allergens: milk products, celery
- Selected meat of the day** from €5,00 hg
HAMBURGER / PICANHA / ROAST BEEF / CUBE ROLL
- Selected fish of the day** from €6,00 hg

SIDE DISHES

- Grilled vegetables** €5,00
- Sauteed chard** €4,00
- Potatoes with butter and rosemary** €4,50
allergens: milk products

DESSERT

- Tiramisud
with carrubbo extract,
mascarpone cream and coffee** €7,00
allergens: milk products, eggs, gluten
- Creamy ricotta, candied orange,
cinnamon and crispy wafer** €5,00
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SOFT DRINK



| | |
|---|------------|
| acqua Panna | €1,50/2,50 |
| acqua SanPellegrino | €1,50/2,50 |
| SanPellegrino soft drink aranciata, cedrata, chinotto, tonic water, lemonade, ginger beer | €2,50 |
| Coca-Cola | €2,50 |
| SanPellegrino Fizz | €3,00 |
| SanBitter white/red | €3,00 |
| Estathe lemon, peach | €2,50 |
| Fruits juice peach, pear, blueberry, green apple, pineapple, ace | €2,50 |

APERITIVO DEL MERCATO



APERITIVO DEL MERCATO
charcuterie and cheese selection
homemade focaccia and fried
daily proposal

€7,00 cad

*based on daily availability

APERITIVO RINFORZATO

€10,00 cad

SEAFOOD APERITIVO

€15,00 cad

*based on daily availability

glass

€6,00

COL MESIAN - blanc de blancs

SUALTEZZA - brut

NEROMOSSO - frizzante

SCIARE DI EST - grillo

NOSTRU - carricante

NOSTRU - catarratto

QUATTRO BORGHI - inzolia, viognier

NOSTRU - nero d'avola

cocktail

€7,00

Hugo

French 75

Spritz Veneziano

service 20%

BEER

| | |
|--|--------------|
| Heineken -cl33 | €3,00 |
| Messina Cds -cl33 | €4,00 |
| Yblon -cl33 Yblond, Tarocco, Badessa, Culovra, Timpa, Saia | €6,00 |
| Epica -cl75 Eolo, Polifemo | €13,00 |
| Rebeers -cl33/75 Apaks, Golden, Bianca | €9,00/€16,00 |
| Nursia -cl75 Bionda, Extra | €14,00 |
| Casmeneo -cl75 American Ipa, Belgian Ale | €13,00 |
| Lacu -cl75 Birra d'Abbazia belga | €20,00 |

