

APPETISERS

OUR GASTRONOMY € 2.00/hectogram
BY YOUR CHOICE

HOUSE CHOPPING BOARD € 8.00
(Caponata, sfincione, Cheese, Olives, grilled vegetables etc.)

FIRST COURSES (Pastas)

THE KISS OF TENERUMI € 10.00
Soup with spaghetti, tenerumi, tomato, zucchini,
garlic, evo olive oil, and salt, pepe

NORMA € 12.00
Busiata, tomato, onion, aubergine, basil, evo olive oil, salt

TRAPANESE € 12.00
Busiata, tomato, local olive oil, garlic, almond, salt

PISTACHIO PESTO € 15.00
Busiata, basil, local olive oil, pistachio, salt, pepper

BOAR RAGÙ € 15.00
Busiata, boar meat, carrots, celery, onion, rosemary, salt,
sugar, tomato, evo olive oil, marjoram, sagebush, pepper

MACARONI WITH SAUCE € 15.00
Macaroni, tomato, onion, salt, basil, sugar, oil

MAIN COURSES (Meats)

BOAR STEAK € 15.00
Seasoned Steak, oven baked for over 20h at
low temperature, served with fresh green salad or potatoes,
salt, sugar, rosemary, black pepper, cloves

SAUSAGE € 12.00
Grilled fresh sausage, served with potatoes
salt, pepper, wild fennel

BUFFALO CUT € 18.00
Served with fresh green salad or potatoes, salt,
olive oil, black peper, rosemary

SIDE DISHES

Roasted potatoes € 5.00

Green salad sicilian lattuce € 5.00

Tomatoes, onion, olives, oregano € 5.00

Salad with fennel, oranges,
onion, black olives € 6.00

DRINKS

STILL WATER Lt. 1,5 € 2.00

SPARKLING WATER Lt. 1,5 € 2.00

FRESH ORANGE JUICE € 3.00

LEMONADE € 3.00

FRUIT EXTRACT € 5.00

WIND AND FRUIT € 5.00

WINE (OUR PRODUCTION)

WHITE CATARRATTO 1L € 4.50

RED NERO D' AVOLA 1L € 4.50

WHITE CATARRATTO 1/2 L € 3.50

RED NERO D'AVOLA 1/2 L € 3.50

DESSERT

Tiramisù € 5.00

Small Cannolo € 1.50

Almond parfait € 5.00

House cake € 2.50

Sicilian watermelon pudding € 4.00



Leave a Review

Cover charge € 1,50