



Menù

## Appetizers

Fresh fried potatoes (high oleic acid sunflower oil)	6,00
Riceball with cheese and cheese sticks (6pcs)	7,00
Fresh fried potatoes / Riceball with cheese and cheese sticks (4pcs)	8,00
Potato corequettes: stuffed with cold cuts and cheeses with Parmigiano Reggiano fondue	3,00
Supplì Romano: Carnaroli rice, Siccagno tomatoes and mozzarella covered with crunchy breading	3,50
Burrata from Campania, raw Parma ham, Siccagno tomato from Valledolmo	15,00
Pizzacce: small fried Pizza with pic pac tomato sauce / datterino tomato, buffalo mozzarella and oregano (4pcs)	10,00
Caprese: buffalo mozzarella from Campania, datterino tomato, basil, oregano and extra virgin olive oil	13,00
Buffulettuni: mixed buffet plate with meats and cheese (x2)	20,00
<b>Sfincione Palermitano</b>	15,00
Sfincione sauce, datterino cherry tomato, fresh breadcrumbs, tuma cheese from Castelvetrano, sprinkled with Caciocavallo DOP cheese from Ragusa, fresh oregano, extra virgin olive oil.	
<b>Sfincione Bagherese</b>	15,00
Tropea onion stewed in red wine, ricotta from Castelvetrano, tuma cheese from Castelvetrano, sprinkled with Caciocavallo DOP cheese from Ragusa, fresh breadcrumbs, fresh oregano, extra virgin olive oil.	
<b>Rianata Trapanese</b>	14,00
Datterino tomatoes, parsley and anchovy pesto, tuma cheese from Castelvetrano, sprinkled with Caciocavallo DOP cheese from Ragusa, fresh oregano, fresh breadcrumbs, Nubia red garlic oil.	

**Degustation Menu** per person 35,00  
(By reservation only from Tuesday to Thursday)  
5 tastings of specialities chosen by the Chef  
Drinks excluded – from 4 to 6 people

## Special Pizzas

<b>Canalazzo</b>	14,00
Siccagno tomato sauce, mozzarella from Campania, spicy salami, threads of chilli, basil, extra virgin olive oil.	
<b>Piano Carmine (Veg)</b>	16,00
Pepper cream, roasted pepper, Tropea onion, oven baked potatoes, tomato confit, crunchy breadcrumb mix, chilli oil.	
<b>Spinasanta</b>	17,00
Siccagno tomato sauce, mozzarella from Campania, grilled artichoke hearts, Branchi cooked ham, sautéed mushroom of the day, Taggiasche olives, basil, extra virgin olive oil.	
<b>Roccazzelle</b>	16,00
Buffalo stracciata, smoked Provola, buffalo blue cheese, sprinkled with cacioavallo DOP cheese from Ragusa, fresh breadcrumbs, basil, extra virgin olive oil.	
<b>Femmina Morta (Fried Calzone)</b>	16,00
Datterino tomatoes, buffalo mozzarella DOP from Campania, organic ricotta from San Giuseppe Jato, spicy salami, basil, black pepper.	
<b>Caposoprano</b>	17,00
Burrata from Campania, smoked Provola, raw Parma DOP 24-month reserve ham, fresh walnuts, basil, extra virgin olive oil.	
<b>Piano Notaro</b>	16,00
Smoked Provola, artisan Sicilian pork sausage, baked potatoes, Tropea onion stewed in red wine, cacioavallo Ragusano DOP, parsley, fresh oregano from Villalba, extra virgin olive oil.	
<b>Giardinelli</b>	15,00
Smoked Provola, artisan Sicilian pork sausage, sautéed friarelli, red garlic oil from Nubia.	

**Allergens** – Before ordering, our esteemed guests are kindly asked to communicate any allergy concerns to restaurant staff. During preparation in the kitchen, cross-contamination is highly likely. Therefore our dishes may contain allergens according to Reg. EU 1169/11.

Upon request, our staff on duty can supply additional documentation concerning allergens.

**Kindly contact the staff for doubts or clarifications on allergenic ingredients.**

## Special Pizzas

- Fondo Iozza** 18,00  
Artisinal fig jam, Buffalo DOP mozzarella from Campania, 24 month aged raw ham by L'Artemano, fresh walnuts, basil, extra virgin olive oil.
- Settefarine** 17,00  
Fresh basil and almond pesto (no garlic), buffalo mozzarella DOP from Campania, baked datterin tomatoes, Parmigiano Reggiano DOP, baked julienne zucchini, basil, extra virgin olive oil.
- Gattano** 16,00  
Sautéed tenerumi, tuma cheese from Castelvetro, Corbarino tomato cream, fresh breadcrumbs, Caciocavallo DOP cheese from Ragusa, red garlic oil from Nubia.
- Punta Secca (Baked Calzone)** 16,00  
Fried eggplant, baked datterin tomatoes, mozzarella from Campania, sprinkle with Caciocavallo DOP cheese from Ragusa, basil, fresh oregano, extra virgin olive oil.
- Carrubbazza (Focaccia)** 16,00  
Bresaola Busambrina from Cinisara cows, yellow & red datterino tomatoes, buffalo mozzarella bocconcini DOP from Campania, fresh rocket, Parmigiano Reggiano DOP, extra virgin olive oil.
- Donna Giulia** 17,00  
Roast beef, Fresh rocket pesto, mozzarella from Campania, flakes of Parmigiano Reggiano DOP, lemon zest, peach sauce, basil, extra virgin olive oil.
- Cocuzza** 18,00  
Tuna fillets in extra virgin olive oil from Cetara, cherry tomato confit, buffalo mozzarella DOP from Campania, crunchy onion, lemon zest, fresh mint, ginger, black pepper, fresh oregano from Villalba, extra virgin olive oil.
- Manfria** 17,00  
Courgette flower, Buffalo DOP mozzarella from Campania, organic ricotta from San Giuseppe Jato, fried zucchini, Parmigiano Reggiano DOP, fresh mint, black pepper, lemon zest, extra virgin olive oil.
- Priolo** 18,00  
Artisan pistachio pesto, mozzarella from Campania, baked datterino tomatoes, raw Parma DOP 24-month reserve ham, burrata from Campania, basil, extra virgin olive oil.

# Classic Pizza

**Molino a Vento** 10,00  
Siccagno tomato sauce, mozzarella from Campania, basil, extra virgin olive oil.

**Molino a Vento DOP** 13,00  
Siccagno tomato sauce, buffalo mozzarella DOP from Campania, Nocellara cultivar extra virgin olive oil of Belice Mandranova.

**Piano Mendola** 9,00  
Pic pac Siccagno tomato sauce, fresh oregano from Villalba, basil, black pepper, red garlic oil from Nubia.

**Piano Mendola DOP** 13,00  
Pic pac Siccagno tomato sauce, yellow & red oven-baked datterino tomatoes, sprinkled with Caciocavallo DOP cheese from Ragusa, fresh oregano from Villalba, basil, black pepper, red garlic oil from Nubia.

**Montelungo** 12,00  
Buffalo mozzarella DOP from Campania, baked datterino tomatoes, basil, extra virgin olive oil.

**Montelungo DOP** 17,00  
Buffalo mozzarella DOP from Campania, baked datterino tomatoes, raw Parma DOP 24- month reserve ham, flakes of Parmigiano Reggiano DOP, basil, Nocellara cultivar extra virgin olive oil of Belice Mandranova.

**Loco Barone** 14,00  
Mediterranean anchovies, Siccagno tomato sauce, mozzarella from Campania, fresh oregano from Villalba, basil, extra virgin olive oil.

**Ponte Olivo** 16,00  
Fresh datterino tomato sauce, mozzarella from Campania, fried eggplant, buffalo ricotta from Salerno, flakes of Parmigiano Reggiano Dop, basil, extra virgin olive oil.

Whole grain / alternative dough (subject to availability) €2,50

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*Additions: Buffalo Mozzarella DOP €3.00, Raw Parma ham €3.00, Branchi cooked ham €3.00, Ricotta €2.00, Mozzarella €2.00, Buffalo Ricotta €3.00, Tropea stewed onion €1.50, Sausage €2.00, Buffalo stracciatella €3.00, Buffalo blue cheese €1.50, Salami €2.00, Burrata €3.00, Datterino tomatoes €1.50, Yellow datterino tomatoes €2.00, Fresh walnuts €1.50, Honey €1.50, Mushrooms €3.00, Friarelli €3.00, Pistachio pesto €3.00, Rocket (arugula) €1.00, Mediterranean anchovies €2.50, Caciocavallo DOP from Ragusa €1.50, Fresh breadcrumbs €1.00, Parmigiano Reggiano €2.00, Artichokes €2.50, Tuna fillets €3.00, Taggiasche olives €2.00, Tuma from Castelvetro €1.50, Capers €1.50, Spicy Salami €2,00.*

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Service charge: €3.50

## Drinks

Panna Still water 75 cl	3,00
Sparkling San Pellegrino water 75 cl	3,00
Ferrarelle water 75 cl	3,00
Coca Cola / Coca Cola Zero 33 cl	3,50
Aranciata San Pellegrino 20 cl	3,00
Gassosa San Pellegrino 20 cl	3,00
Chinotto San Pellegrino 20 cl	3,00
Aperol Spritz	7,00

## Draft Beers

Menabrea Blonde Beer 20 cl	4,50
Menabrea Blonde Beer 40 cl	6,00
Menabrea Red Beer 20 cl	5,00
Menabrea Red Beer 40 cl	6,50

## Bottled Beers

Baladin "Nazionale" 75 cl	14,00
Baladin "Isaac" 75 cl	14,00
Tarì "Oro" Blonde craft beer 75 cl	14,00
Tarì "Trisca" blanche craft beer 75 cl	14,00
Bruno Ribadi "Sicilian Pale Ale" 75 cl	14,00
Bruno Ribadi "Bianca" 75 cl	14,00
Herrnbrau "Weiss" 50 cl	6,00
Baladin "Nazionale" 33 cl	6,00
Baladin "Isaac" 33 cl	6,00
Bruno Ribadi "Sicilian Pale Ale" 33 cl	6,00
Bruno Ribadi "Bianca" 33 cl	6,00

## Dessert

7,00

Handmade sweets provided by 'Il Signor di Carbognano'.  
Our staff will be happy to show you the daily desserts.