

CORTE DEI BISCARI  
SPECIALITÀ DI MARE

# MENÙ






## INTRODUCE OURSELVES

The **Corte dei Biscari** restaurant, in the heart of **Catania**, it embraces the ancient arches of the Marina and the historic Palazzo Biscari, delighting your palate with typical and tasty dishes.

The passion for tradition and the refinement of **high quality products**, always fresh and controlled, ensure the authenticity of the dishes and the success of your gastronomic meetings.

**Dear customer**, if you have any food allergies or intolerances, please ask our staff for information about our food and drinks. We are prepared to advise you in the best possible way of ways.





## TASTING MENÙ

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### **Grand Tasting Menu 7-course**

2 starters, 2 first and 2 second courses and chosen desserts presented and matched by our chefs

**Per person (excluding drinks) 55,00**

### **Tasting menu 4 courses**

1 appetizer, 2 first courses, 1 second course and selected desserts presented and matched by our chefs

**Per person (excluding drinks) 35,00**

## APPETIZERS

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Tuna tartar, orange zest, grains of pistachio and burrata cheese straciatella **18,00**

Seared octopus on bean bag **15,00**

Shrimp tartare, mixed salad, Taggiasca ùlives and caper flowers **16,00**

"Corte dei biscari" tasting **20,00**

Raw fish selections (according to catch) **25,00**

Royal dish with molluscs and crustaceans (according to catch) x 2 pax. **65,00**

Catalan lobster or lobster cocktail  
**According to quantity**

Oysters **According to quality**

## SOUPS

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Peppered mussels **8,00**

Mussel and clam soup **14,00**

Chickpea soup, clams and crunchy bacon **16,00**





## FIRST COURSES

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Black tagliolino, seared cuttlefish, ricotta mousse and crispy artichoke	<b>16,00</b>
Risotto with pumpkin cream, scampi and burrata straciatella	<b>18,00</b>
Childhood memory (broken spaghetti in lobster broth)	<b>22,00</b>
Grouper ravioli with Sicilian red shrimp	<b>14,00</b>
Octopus ragout tagliatella with pea cream	<b>12,00</b>
Busiata in broccoli cream, clams, chopped hazelnuts and lemon zest	<b>16,00</b>

## SECOND COURSES

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Seared tuna in black sesame with caramelized onion and chef's jam	<b>22,00</b>
Imperial soup with lobster, molluscs and fish (second catch) x 2 pax	<b>44,00</b>
Ghiotta-style cod fillet	<b>18,00</b>
Seared salmon steak on mashed potatoes and seasonal vegetables	<b>16,00</b>
Mixed fried fish served with a chef's mayonnaise	<b>18,00</b>
Grilled fish (second catch)	<b>20,00</b>
Catch of the day (served raw or cooked according to the guest's choice)	<b>Al kg 60,00</b>
Shellfish of the day (served raw or cooked according to the guest's choice)	<b>Al kg 100,00</b>
Canadian lobster (served at the guest's choice)	<b>Al kg 80,00</b>

**\*Products shot down on board national and international markets**



## SIDE DISHES

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Baked potatoes spiced with butter	4,00
Mixed salad	4,00
Salad: Pear, walnut, gorgonzola and mixed salad	6,00
Sautéed seasonal vegetables	5,00

## SWEETS AND FRUITS

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Sweets of your choice	6,00
Cake of your choice	<i>Al kg 20,00</i>
Sorbet	4,00
Ice-cream	6,00
Mixed fruit	6,00
Pineapple	4,00

## DRINKS

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Still water Panna	3,00
Sparkling water San Pellegrino	3,00
Effervescent water Lete	3,00
Sparkling water Perrier	5,00
Coca cola 330 ml	2,50
Fanta 330 ml	2,50
Wine glass	<i>Second label</i>
Glass of prosecco	5,00
Peroni great reserve beer	6,00
Coffee	1,00
Decaffeinated coffee	2,00





## ALCOHOLIC

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Amari and rosoli	4,00
Passiti	<i>Second label</i>
White grappas and barriques	6,00
Rum and spiritsi	<i>Second label</i>

*Cover charge 2,00 per person*

*For more information and to find out the list of allergens, contact the dining room staff, one of our staff is at your disposal to provide any additional information.*

*Customers are requested not to bring sweets and drinks from home.*





# ALLERGENS

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## EU Regulation n. 1169/2011 relating to the provision of information on foods to the consumer

**CEREALS** containing gluten (wheat, rye, barley, oats, spelled, kamut and their hybridized strains) and derivative products, except:

- 1) glucose syrups, based on wheat including dextrose;
- 2) wheat-based malt dextrins;
- 3) barley-based glucose syrups;
- 4) Cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

## CRUSTACEANS AND CRUSTACEAN PRODUCTS

**EGGS AND EGG PRODUCTS** (including eggs of all oviparous animal species)

**FISH AND FISH PRODUCTS** except:

- 1) fish gelatin used as a support for vitamin or carotenoid preparations;
- 2) gelatin or isinglass used as clarifier in beer and wine.

## PEANUTS AND PEANUT-BASED PRODUCTS

**SOYA AND SOYBEAN PRODUCTS** except:

- 1) refined soybean oil and fat;
- 2) natural mixed tocopherols (E306) natural D-alpha tocopherol, natural D-alpha tocopherol succinate based on soy;
- 3) vegetable oils derived from soy-based ester phytosterols;
- 4) vegetable stannol ester produced from soy-based vegetable oil sterols.

**MILK AND MILK-BASED PRODUCTS** (including lactose) except:

- 1) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin;
- 2) lactitol: including cow, goat and sheep milk and any type of product from them derivative.

**NUTS** namely:

almonds (*Amigdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), walnuts cashew (*Anacardium storico*), pecan nuts [*Carya illinoensis* (Wangenh) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland (*Macadamia ternifoliae* their products, except for the nuts used for the manufacture of alcoholic distillates including ethyl alcohol of agricultural origin.

## CELERY AND CELERY-BASED PRODUCTS

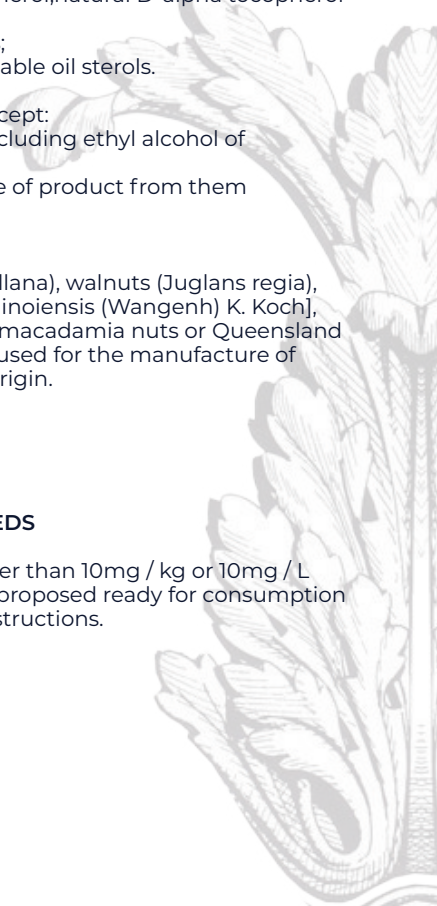
## MUSTARD AND MUSTARD-BASED PRODUCTS

## SESAME SEEDS AND PRODUCTS BASED ON SESAME SEEDS

**SULFUR DIOXIDE AND SULPHITES** in concentrations higher than 10mg / kg or 10mg / L expressed in terms of SO<sub>2</sub> to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions.

## LUPINS AND LUPINE-BASED PRODUCTS

## MOLLUSCS AND MOLLUSC-BASED PRODUCTS





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