

APPETIZERS

- Tuna tartar with turmeric tarallo crumble, red cabbage and Greek yogurt: 18,00
- Selection of raw fish (according to the catch): 25,00
- Seared octopus on pea cream and burrata: 16,00
- "Corte dei Biscari" tasting: 20,00
- French oysters: according to quality
- Royal dish of raw ham (second fish) x 2pax: 70,00
- Red prawn tartare with smith apple and burrata sticks: 16,00
- Catalan lobster or lobster cocktail: according to quality

SOUPS

- Mussel and clam soup: 15,00
- Peppered mussels: 8,00
- Great Fish Soup (x 2): 48,00

FIRST DISHES

- Risotto with Sicilian citrus fruits, shellfish and Modica chocolate: 18,00
- Tuffoli in potato cream with lemon, mussels, saffron and drops of basil pesto: 14,00
- Sardinian fregula with clams and bottarga: 15,00
- Linguina with lobster: 22,00
- Spaghetti in yellow datterino cream, red shrimp tartar and stracciatella: 18,00

SECOND COURSES

- Catch of the day: per kg 60,00
- Crustaceans: per kg 120,00
- Canadian lobster: per kg 100,00
- Seared tuna with black sesame and caramelized Tropea onion: 20,00
- Fish steak on potato soup with lemon and crunchy vegetables: 22,00
- Seared salmon tile with red cabbage cream: 16,00
- Grilled fish (second catch): 20,00
- Mixed fried fish: 20,00

SIDE DISHES

- Salad of cherry tomatoes, onion and salted ricotta: 5,00

- Rocket, parmesan flakes and walnuts: 4,00
- Mixed salad: 4,00
- Grilled vegetables: 6,00
- Baked potatoes: 4,00

FRUIT AND SWEETS

- Sliced fruit: 6,00
- Sweets of the day: 6,00
- Citrus sorbet: 4,00
- Homemade ice cream cup: 5,00

DRINKS

- Water: 3,00
- Coca Cola 33 cl: 3,00
- Coca Cola 100 cl: 5,00
- Glass of wine or prosecco: 5,00
- Peroni Gran Riserva Beer: 6,00
- Coffee: 2,00

ALCOHOLIC

- Amari, rosoli and passito: 4,00
- White grappas and barriques: 6,00
- Rum and spirits: second label

* covered € 3.00