



Antipasti **Appetizers**

Le Arancinette e le loro salse Small rice balls and an array of sauces	€ 9,00
Matarocco e “ friscina “ Raw vegetable soup, dried fruit and pan-fried skirt steak	€ 10,00
Salumi di suino nero , spugna e spalmabile locale Black pork cold meats, sponge bread and spreadable cheese	€ 11,00
Focaccia ,Ragusano e sfilacci di cavallo flat bread, Ragusano cheese and horse meat strips	€ 10,00
Tartara di vitello con salsa Chiara Beef fillet tartar with salsa Chiara, a sauce made with dates, spring onion, mint and vinegar	€ 11,00

i Primi **Main Course**

Ravioli d'estate Summer ricotta cheese ravioli with cherry tomatoes, artisan soft cheeses, lemon zest and carob powder	€ 15,00
Tagliolini, tartufo di Palazzolo e uovo pochet Thin noodles, Palazzolo Truffle and poached egg	€ 17,00
Risotto trota e liquirizia Trout and liquorice risotto	€ 13,00
Cavati alla mia Norma Cavatelli alla Norma house special recipe	€ 13,00
Gnocchi, verdura ,olive nere e salsiccia secca di Palazzolo Gnocchi with vegetables, black olives and Palazzolo cured sausage	€ 13,00

Food allergen notice

Dear customer, please alert your server before placing your order if you have food allergies and / or intolerances, or specific questions or concerns about any of our dishes and beverages. We are able to accommodate your specific dietary requirements. A full detailed allergens list is available on request.
Thank you.

i Secondi Main Course II

Agnello, frutta e ortaggi Lamb, fruit and vegetables	€ 14,00
Tanti strati di manzo con salsa di carciofi Layered beef served with artichoke sauce	€ 15,00
Coniglio alla "stemperata" Local Sweet & Sour rabbit	€ 16,00
Il Maialino nero croccante al pistacchio Crispy black pork whit pistaccio	€ 15,00
Lombata di vitello grigliata Grilled veal loin	€ 40,00 al kg
Vitello agli aromi e aria di piselli Veal with fresh herbs and peas air	€ 17,00
Divergenze di salsiccia Palazzolese A selection of Palazzolo sausages	€ 14,00
Salsiccia 3.0 Sausage 3.0 Pan fried sausage with honey and parsley sauce	€ 16,00
Baccalà, spezie e cipolla di Giarratana Salted cod with spices and Giarratana onion	€ 17,00
Trota del Manghisi alle erbe Herbed Manghisi trout	€ 15,00

(i Formaggi) Cheeses Selection

-Ragusano DOP*-Tumazzo primo sale-Piacentinu Ennese -Tuma Persa Palermitana Pecorino Siciliano (fresh&mature) -Caprino di Girgentana (Fresh caprino chesese of Girgentana goat)-Maiorchino-Vastedda del Belice-Fiore sicano -Provola dei Nebrodi

**Protected Designation of Origin*con frutta secca e marmellate
....served with dried fruit and jams € 12,00

(i Dolci) Desserts

Crema cotta alla carruba Carob creme brulee	€ 5,00
Frolla al cioccolato caldo e gelato Shortcrust pastry served with hot chocolate and ice-cream	€ 5,00
Soffice di ricotta Fluffy ricotta cheese cake	€ 5,00
Pezzo duro Sicilian ice-cream cake	€ 6,00