

Antipasti **Appetizers**

Le Arancinette e le loro salse Small rice balls and an array of sauces	€ 11,00
Mataroccu e Friscina Coul soup of vegetables with colf diaphram	€ 12,00
Salumi di suino nero , spugna e spalmabile locale Black pork cold meats, sponge bread and spreadable cheese	€ 12,00
Melanzana Eggplant and pepper sauces	€ 12,00
Tartara di vitello con salsa Chiara Beef fillet tartar with salsa Chiara, a sauce made with dates, spring onion, mint and vinegar	€ 12,00

i Primi **Main Course**

Ravioli di ricotta, pomodorini e carrubba Ricotta cheese ravioli with cherry tomatoes, artisan soft cheeses, lemon zest and carob powder	€ 14,00
Tagliolini, al tartufo di Palazzolo con uovo pochet Thin noodles, truffle and pochet eggs	€ 16,00
Risotto trota e liquirizia Trout and liquorice risotto	€ 14,00
Maccheroncini Bottarga e Tumazzo Locale Maccheroncini Pasta with Roe and Local Tumazzo chees	€ 16,00
Gnocchi, cavolo trunzo ,olive e salsiccia secca di Palazzolo Gnocchi with Trunzo cabbage, 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	€ 45,00 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 € 13,00

(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	€ 6,00
Soffice di ricotta Fluffy ricotta cheese cake	€ 5,00
Pezzo duro Sicilian ice-cream cake	€ 6,00