



Menu Déjeuner

De 12:30 à 15:00

Les Planches "Antipasti"

Schiticchio Vucciria

Arancini ragoût, Arancini beurre, Pannelle, Boulette d'Aubergines, Sfincione

Schiticchio Cefalù

Caponata, Carciofi Gibellinese, Anchois marinés sur bruschetta,
Olives "cunsate", Poivrons panés

Le Insalatone

Alicudi

Mesclun, Espadon fumé, Tomate datterino, Bufala, Menthe

Pantelleria

Mesclun, Crevette, Orange, Céleri, Fenouil, Olive, Origan

Vulcano

Mesclun, Haricot vert, Pecorino, Tomates datterino, Olives, Câpres et Croûtons

Le Spécialité

Tagliata de Thon et Oignons aigre doux

Filet de porc noir de Nebrodi en croûte de pistaches

La Pasta della Casa

Spaghetti aux Oursins

Pasta alle Sarde

Busiate Trapanesi alla Norma

I Pizzotti

Palazzo - Mozzarella, Jambon cru, Roquette, Ricotta et Tomates demi-sèches

Rocca - Mozzarella, Jambon cuit, Tomates, Champignons

Santa Lucia - Espadon, Crème de Bufala, Tomates Cerise

I Dolci

Cannolo Sicilien

Mousse aux amandes

Pizzotto Nutella ou Pistache

Salade de Fruits



Lunch Menu

From 12:30 to 15:00

Assortiment "Antipasti"

Schiticchio Vucciria

Stew Arancini, Butter Arancini, Pannelle, Eggplants balls, Sfincione

Schiticchio Cefalù

Caponata, Carciofi Gibellinese, marinated anchovies on bruschetta
"Cunsate" olives and breaded peppers

Le Insalatone

Alicudi

Mesclun, Smoked swordfish, Datterino tomato, Bufala, Mint leaves

Pantelleria

Mesclun, Shrimp, Orange, Celery, Fennel, Olive, Oregano

Vulcano

Mesclun, Green Bean, Pecorino, Datterino tomato, Olives,
Capers and Bread croutons

Le Specialità

Tagliata of tuna and sweet and sour onions

Nebrodi black pork tenderloin in pistachio crust

La Pasta della Casa

Spaghetti with sea urchins

Pasta alle Sarde

Busiate Trapanesi alla Norma

I Pizzotti

Palazzo - Mozzarella, Ham, Arugula Salad, Ricotta and Half dry Tomatoes

Rocca - Mozzarella, Ham, Tomatoes, Mushrooms

Santa Lucia - Swordfish, Bufala Cream, Cherry Tomatoes

I Dolci

Sicilian Cannolo

Almond mousse

Pizzotto Nutella or Pistachios

Fruits Salad