



**Vicio**  
Il Mastro Pastaio

**Vicio il Mastro Pastaio**  
Private Chef and Catering services  
“Workshop, Fresh Pasta and Private event”

M: 06 58738871

E-mail: [vicio.pastaio@gmail.com](mailto:vicio.pastaio@gmail.com)

**Sicilian Cuisine #ieatsicilian**

**Interested in joining or organizing a fun&tasty pasta workshop at home or in a very cool space, combined with a yummy catering and starting from just 15,00 euros? Please, check our Workshops pages for available options.**

### **Vegetarian Appetizers**

-Aubergine caponata (onions, celery, capers,olives, tomato sauce).....	9,00 €
-Bruschette with aubergine parmigiana.....	9,00 €
-Palermo-style salad with fennels, oranges, shallots, olives and mint.....	9,00 €
-Salad with green beans, potatoes, mint, olives and Tropea red onions.....	9,00 €
-Sicilian-style au gratin stuffed mushrooms with bread crumbs, onions, tomatoes, garlic, pepper, parsley and pine nuts.....	9,00 €
€ -Vegetable stew with aromatic herbs (aubergines, zucchini, peppers, cherry tomatoes, garlic, parsley and basil).....	9,00 €
-Peperonata (peppers, potatoes, onions, tomato sauce, basil, garlic).....	9,00 €
-Seasoned olives, dried tomatoes and pecorino cheese (garlic, laurel, oregan) to share.....	9,00 €
-Sicilian fried mix: sfincione (pizza rustica with wild fennel, onion, pecorino cheese, tomato sauce), panelle (fried chickpea flour, salt, parsley, pepper and lemon), small arancine (tomato, mozzarella), battered cabbage.....	9,00 €
-Seasoned vegetable mix (peppers, zucchini, aubergines, mint, oregan, garlic, lemon).....	9,00 €
-Au gratin vegetable mix with breadcrumbs.....	9,50 €
-Grilled caciocavallo cheese (cheese seasoned with garlic, oregan, balsamic vinegar, rucola).....	9,00 €
-Big Sicilian appetizer mix (vegetable mix, Sicilian fried mix, cheese, bruschette with caponata, arancine, salad with fennels, oranges and tuna or swordfish carpaccio (it is possible to change the selection).....	16,00 €

### **Fish Appetizers**

-Mussel soup.....	9,00 €
-Au gratin mussels stuffed with breadcrumbs, parsley, pine nuts, pecorino cheese, onion, tomatoes, pepper.....	10,00 €

-Fish meatballs with wild fennel.....	11,00
€	
-Palermo-style sardine meatballs (fresh sardines, onion, mint, pecorino cheese, eggs, garlic, pine nuts, tomatoes, raisins, parsley).....	11,00 €
-Sarde alla beccafico (fresh sardines, tomato, garlic, parsley, orange juice, laurel, raisins, pine nuts, pecorino cheese).....	11,00 €
-Tuna/swordfish carpaccio with salad with fennel, oranges, mint, shallots, olives).....	12,50 €
-Octopus caponata di polpo (onion, capers, olives, tomato sauce).....	13,00 €
-Thyme-flavoured octopus on puréed soup with tubers, rosemary toast and toasted almonds..	13,50 €
-Tuna caponata (onion, celery, capers, olives, tomato sauce).....	14,50 €
-White wine-flavoured clam sauté.....	15,00 €

## Pasta

-Spaghetti chitarra with lemon and pecorino cheese.....	11,00 €
-Spaghetti chitarra with fried zucchini, pecorino cheese, toasted breadcrumbs.....	11,00 €
-Classic lasagna with bolognese or vegetarian sauce.....	11,00 €
-Classic cannelloni, with meat or vegetarian.....	11,00 €
-Palermo-style spaghetti “pic pac” (cherry tomatoes, onion, garlic, basil and pecorino).....	12,50 €
-Tagliatelle with bolognese sauce.....	12,50 €
-Margherita (a kind of pasta) with raisins, salted sardines, pine nuts, tomato purée and breadcrumbs.....	12,50 €
-Spaghetti chitarra with mussels, pesto with cherry tomatoes and basil.....	12,50 €
-Tagliatelle Norma with tomato sauce, basil, aubergines, salty ricotta.....	12,50 €
-Sicilian tagliatelle with garlic, oil, parsley, capers, raisins, pine nuts, dried tomatoes, anchovies (possible without), pecorino, toasted breadcrumbs.....	13,50 €
-Tagliatelle with pistacchio and dried tomato pesto.....	13,50 €
-Trapani-style busiate with pesto (cherry tomatoes, basil, garlic, pecorino cheese, breadcrumbs and toasted almonds).....	14,50 €
-Bucatini alla paolina with fresh sardines, onion, tomato sauce, raisins and pine nuts.....	14,50 €
-Agrigento-style cavatelli with tomato sauce, mozzarella, basil, aubergines, salty ricotta, au gratin in the oven.....	14,50 €
-Bucatini with fresh sardines (we can add tomato on request), onion, raisins, pine nuts, wild fennel, saffron.....	15,50 €
-Green spaghetti alla chitarra (spinach-flavoured) with red mullet and wild fennel.....	16,00 €
-Sicilian-style handmade fish cous-cous.....	16,00 €
-Busiate with clams and porcini mushrooms.....	16,50 €
-Margherite (sea asparagus-flavoured green pasta) with clams.....	16,50 €
-Mediterranean tagliatelle (tuna, aubergines, tomatoes, mint, toasted almonds, capers).....	17,00 €
-Tagliatelle with king prawns and pistacchio pesto.....	17,00 €
-Trapani-style busiate with king prawns, tomato pesto, basil, cinnamon, toasted almonds.....	16,00 €
-Trapani-style scavati (long cavatelli) with basil pesto, shrimps and toasted almonds.....	17,00 €
-Etna-style spaghettoni (squid ink-flavoured black spaghetti seasoned with mussels, clams, calamari, shrimps and cherry tomato pesto).....	20,00 €

## Ravioli

- Green-filigreed tortello stuffed with ricotta, parmigiano cheese and cinnamon.....16,00 €
- Ogliastra-style culurgiones (Sardinian ravioli stuffed with potatoes, Sardinian pecorino, mint, garlic, served with tomato sauce and fennel seeds or with pork bolognese and fennel seeds.....16,00 €
- Abbracci : tomato-flavoured red “cappelletti” (small hats) stuffed with ricotta, basil pesto, pine nuts, parmigiano served with butter, sage and parmigiano.....16,00 €
- Saffron-flavoured yellow fagottini stuffed with aubergines, parmigiano and mint served with tomato sauce, basil and parmigiano.....16,00 €
- Tortello stuffed with ricotta, parmigiano, Parma ham, walnuts, served with butter and sage..16,00 €
- Tortelli stuffed with meat served with parmigiano cream.....16,00 €
- Spinach-flavoured green cappelletti stuffed with vegetables, mozzarella, parmigiano, nutmeg, served on a puréed soup with carrots, potatoes, pecorino, thyme-flavoured oil and toasted almonds.....16,00 €
- Tomato-filigreed cappelletti stuffed with pumpkin, bacon, rosemary served with butter, sage and parmigiano.....19,00 €
- Chocolate-filigreed tortelli stuffed with different kinds of cheese.....16,00 €
- Black-filigreed (squid ink) Sardinian culurgiones stuffed with fish, almonds, cinnamon, tomato and aromatic herbs in a fish and shrimp broth.....22,00 €
- Option to choose two different pasta tastings from the menu.....22,00 €

## Second-course Dishes

- Kale rolls stuffed with potatoes, porcini mushrooms, parmigiano cheese, au gratin with gorgonzola.....17,00 €
- Sicilian aubergine rolls stuffed with breadcrumbs, pine nuts, pecorino, parsley, pepper, tomato sauce and garlic.....15,50 €
- Peppers stuffed with breadcrumbs, pecorino, tomato sauce, bacon, garlic, parsley (with a side dish).....15,50 €
- Farmer-style chicken (chicken breast, mushrooms, carrots, potatoes, celery, peas).....15,50 €
- Palermo-style breaded cutlet with a side dish of baked potatoes (veal baked in the oven with garlic, oregan, mint, breadcrumbs, pecorino.....19,00 €
- Grilled pork sausage flavoured with wild fennel, with a side dish of baked potatoes.....16,00 €
- ”Allo scoglio” sea soup (oil, garlic, parsley, tomato, basil, pepper, mussels, clams, calamari, tiger prawns.....22,00 €
- Eolian-style tuna stew (garlic, oil, parsley, lemon, capers, pine nuts, tomato, basil, olives)....24,00 €
- \*Sicilian-style baked cernia (jewfish) with potatoes and herbs.....€
- \*Sicilian-style dentice (snapper) with herbs.....€
- Au gratin breaded baked tiger prawns with a side dish of baked potatoes.....19,00 €
- \*Open triglie (red mullet) (au gratin baked boneless breaded fish, garlic, parsley, pecorino, herbs.....17,00 €

\*Italian fish: price and availability depend on daily catch!

## Sicilian Sweets

-Handmade Sicilian cannolo with fresh sheep ricotta.....	4,50 €
-Handmade Sicilian cassata with fresh sheep ricotta, almond paste, sponge cake and candied fruits.....	6,00 €
-Baked cassata, shortcake stuffed with ricotta, chocolate, cinnamon, powdered sugar.....	6,00 €
-Orange-flavoured tart with figue jam and walnuts.....	5,00 €
-Orange-flavoured tart with orange jam and ginger.....	5,00 €
-Orange-flavoured tart with nutella.....	5,00 €
-“Semifreddo” parfait with almonds / coffee/ strawberries / berries / pistacchio.....	5,00 €
-Trapani-style small cassatelle, fried sweet ravioli with Marsala-and-orange-flavoured sheet, stuffed with sweet sheep ricotta, lemon, cinnamon and chocolate drops.....	7,00 €
-Tenera with chocolate and almonds.....	5,00 €
-Tart with chocolate and raspberries.....	5,00 €
€	
-Minne di Sant' Agata, small cassate, single-portion, with almond paste, sponge cake, stuffed with sweet sheep ricotta and sugar icing.....	7,00 €
-Sicilian pignolata, fried crispy dough sticks seasoned with honey and cinnamon.....	5,00 €
-Panna cotta, caramel/chocolate/strawberries/mixed berries.....	5,00 €
-Classic tiramisù, or with strawberries.....	5,00 €
-Tart with lemon cream and fresh fruits.....	6,00 €
-Fried cartoccio stuffed with fresh sheep ricotta.....	5,00 €
-Sicilian buccellato (biscuit stuffed with figs, dried fruits, candied fruits, cinnamon, chocolate).....	5,00 €
-Erice-style genovesi (vanilla-flavoured dough stuffed with lemon cream).....	5,00 €
-Grandmother's cake (shortcake with vanilla, orange and pine nuts, stuffed with lemon cream).....	5,50 €
-Almond paste cakes.....	5,00 €
-Neapolitan pastiera (shortcake stuffed with sweet ricotta, candied fruits, eggs, wheat, orange blossom).....	5,00 €

### Water

Acqua Panna (still).....	4,00 €
Acqua San Selergrino (sparkling).....	4,00 €

### Wines

Nero d'Avola Paolini (red).....	25,00 €
Cerasuolo di Vittoria Avide (red).....	35,00 €
€	
Malvasia (white).....	25,00 €
Insolia Maria Stella Avide (white).....	35,00 €
€	
Rosé and Prosecco (depending on availability, we will inform you about available options)	

### FIXED MENU OPTIONS

Several options for the creation of a fixed price menu are available, upon agreement.

STARTING FROM:

**15.00 € - Sicilian Aperitivo - Appetizer mix**

- 1) Mixed Sicilian tastings with cheese, option vegetarian/vegan available.
- 2) Optionally, a pasta tasting or a 200-gr arancina, meat/vegetarian, or a cake!

\*To be agreed upon when ordering

Drinks excluded.

**29.00 €** (You can combine it with the pasta workshop)

- 1) Mixed Sicilian tastings with cheese, vegetarian/vegan option available.
- 2) A vegetarian pasta (chosen from the menu) – to be agreed upon
- 3) A cake from the menu – to be agreed upon

Drinks excluded.

**34.00 €** (You can combine it with the pasta workshop)

- 1) Sicilian antipasti mix with cheeses – to be agreed upon
- 2) Two pasta tastings: one vegetarian, one with fish.
- 3) A cake from the menu – to be agreed upon

Drinks excluded.

**42.00 €** (You can combine it with the pasta workshop)

- 1) Sicilian appetizer mix with cheeses, vegetarian/vegan option available
- 2) A vegetarian first course
- 3) A vegetarian second course – to be agreed upon
- 4) A cake from the menu – to be agreed upon

Drinks excluded.

**60.00 €** (You can combine it with the pasta workshop)

- 1) Sicilian appetizer mix with fish – to be agreed upon
- 2) Two pasta tastings: one vegetarian, one with fish – to be agreed upon
- 3) A vegetarian/fish/meat second course + side dish – to be agreed upon
- 4) A cake

Drinks excluded.

**75.00 €** (You can combine it with the pasta workshop)

-Aperitivo with Sicilian baked appetizers

-On-table mixed Sicilian buffet with fish.

-Two pasta tastings (also with fish) – to be agreed upon

-A fish second course – to be agreed upon depending on the Italian catch availability

-Mixed cake (five types) – to be agreed upon

Drinks excluded.

\*-ALL PASTA CONTAINS EGGS.

-IT IS POSSIBLE TO REQUEST VEGAN PASTA WITHOUT EGGS.

-PLEASE, REPORT ANY ALLERGIES BEFOREHAND.

-Homecooking chef is included in our prices

-Kitchen cleaning and tidying up is included in our prices

-Payment method: bank transfer with invoice

-Prices include VAT.