

VICIO IL MASTRO PASTAIO

MENU

STARTERS

AUBERGINE CAPONATA

onion, celery, capers, olives, tomato sauce

9

with octopus or tuna

14.50

PALERMO-STYLE SALAD

fennel, orange, shallots, olives and mint

9

with tuna tartare or shrimps

14.50

SEASONAL MIXED VEGETABLES

peppers, mushrooms, zucchini, aubergine, mint,
oregano, garlic, lemon

9

"MACCO DI FAVE" SOUP

Fava bean purée, bufala "stracciata", pistachios,
wild fennel

8.90

"SARDE ALLA BECCAFICO"

fresh sardines, tomato, garlic, parsley, orange
juice, laurel, raisins, pine nuts, pecorino cheese

11

PALERMO-STYLE SARDINE MEATBALLS

fresh sardines, onion, mint, pecorino cheese,
eggs, garlic, pine nuts, tomatoes, raisins, parsley

11

FRESH PASTA

BUSIATA WITH TRAPANI STYLE PESTO

with cherry tomato, basil, garlic, toasted almonds,
olive oil, pecorino cheese, toasted breadcrumbs

13.50

TAGLIATELLE NORMA

with tomato sauce, basil, aubergine, salty
ricotta

13.50

SICILIAN TAGLIATELLE

with garlic, oil, parsley, capers, raisins, pine nuts,
dried tomatoes, anchovies (possible without),
pecorino cheese, toasted breadcrumbs

13.50

AGRIGENTO-STYLE CAVATELLI

with tomato sauce, mozzarella, basil, aubergine,
salty ricotta (au gratin)

13.50

TAGLIATELLE

with pistachios and dried tomato pesto

14.50

"PASTA CON I BROCCOLI ARRIMINATI IN TEGAME"

Bucatini with broccoli, anchovies, raisins, pine
nuts, garlic, parsley, pecorino cheese,
breadcrumbs

15

GNOCCHI

with clams and porcini mushrooms

16.50

FRESH PASTA

PASTA CON LE SARDE

Bucatini with fresh sardines (we can add tomato on request), onion, raisins, pine nuts, wild fennel, saffron

16.50

ETNA-STYLE SPAGHETTONI

squid ink-flavoured black spaghetti seasoned with mussels, clams, calamari, shrimps and cherry tomato pesto

19

SECOND COURSE

SICILIAN AUBERGINE ROLLS

stuffed with breadcrumbs, pine nuts, pecorino cheese, parsley, black pepper, tomato sauce and garlic

15.50

STUFFED PEPPERS

with breadcrumbs, pecorino cheese, tomato sauce, bacon (optional), garlic, parsley (with a side dish)

15.50

PALERMO-STYLE BREADED CUTLET

with a side dish of baked potatoes (veal baked in the oven, garlic, oregano, mint, breadcrumbs, pecorino cheese)

19

GRILLED PORK SAUSAGE

flavoured with wild fennel (with a side dish of baked potatoes)

16

FARMER-STYLE TURKEY

turkey breast with mushrooms, carrots, potatoes, celery, peas

13.90

EOLIAN-STYLE TUNA STEW

garlic, oil, parsley, lemon, capers, pine nuts, tomato, basil, olives

20

SECOND COURSE

"ALLO SCOGLIO" SOUP

oil, garlic, parsley, tomato, basil, pepper, mussels, clams, calamari, tiger prawns

20

It is possible to propose other requests for fish of the day.

HANDMADE SICILIAN DESSERTS

SICILIAN CANNOLO

with fresh sheep ricotta

4.50

ORANGE-FLAVOURED TART

with fig jam and walnuts OR orange jam and ginger OR nutella

6

SICILIAN CASSATA

with fresh sheep ricotta, almond paste, sponge cake and candied fruit

6

BAKED CASSATA (STUFFED SHORTCAKE)

with ricotta, chocolate, cinnamon, powdered sugar

6

TART WITH CHOCOLATE AND RASPBERRIES

6

TART WITH LEMON CREAM AND FRESH FRUIT

6

"SEMIFREDDO" PARFAIT WITH ALMONDS

6

VICIO IL MASTRO PASTAIO

DRINKS

BEERS

Gulpener Pilsner 300 ml	3
Moretti 300 ml	4
Peroni 300 ml	4
Menabrea 300 ml	4
Menabrea strong 300ml	4

WHITE WINES

White Zabù Grillo, dry, Sicily 12%	16
White Greco Fiano, Pipoli, dry, Campania 13%	20
White Grechetto, dry, Bio, Umbria 13%	25
White Chardonnay, Kreuth, Cantine Terlan, Alto Adige 14%	33

RED WINES

Red Zabù Nero D' Avola, dry, Sicily 13,5%	16
Red Aglianico del Taburno, Pipoli, dry, Campania 13,5%	20
Red Susumaniello, Due Palme, Apulia 13%	25
Red Primitivo Cubardi, Schola Sarmenti, Apulia 15% Puglia	33

PROSECCO & SPARKLING WHITE WINES

NEW! Sicilian sparkling Grillo 12,5%	35
Prosecco Superiore Bepin De Eto, dry, Veneto 11,5%	29

SOFT DRINKS

San Pellegrino sparkling water 250ml	2.50
Panna still water acqua 250ml	2.50
San Pellegrino sparkling water 750ml	4.50
Panna still water acqua 750ml	4.50

FRESH JUICES

Fresh orange juice	4.80
Fresh carrot juice	4.80
Fresh apple juice	4.80
Fresh VitaMix juice (celery, carrot, orange, ginger, apple)	5.50

OTHER

Bionade, vlierbessen 330ml	4.60
Club-Mate 330ml	4.60
Friz Cola	3
Coca Cola 200ml	3.90
Fanta orange 200ml	3.90
Sanpellegrino chinotto 330ml	3.90
Sanpellegrino red orange 330ml	3.90
Sanpellegrino orange 330ml	3.90
Fever Tree Sicilian Lemonade 200ml	3.90
Fever Tree Ginger beer 200ml	3.90

*PLEASE, REPORT ANY ALLERGIES BEFOREHAND

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EXTRA MENU

MIXED APPETIZER

- €15 -

Make your own dish by choosing
5 starters among the following.

BRUSCHETTA AUBERGINE CAPONATA

onion, celery, capers, olives, tomato
sauce, sweet and sour sauce

PALERMO-STYLE SALAD

with fennel, orange, shallots, olives
and mint

PANELLE

fried chickpea flour fritters, salt,
parsley, pepper and lemon

SMALL ARANCINE

fried rice balls stuffed with mozzarella
and tomato

BROCCOLI IN BATTER

CODFISH IN BATTER

BRUSCHETTA

with wild fennel pesto

STUFFED FRIED DRIED TOMATOES

with breadcrumbs, pine nuts, pecorino
cheese, parsley, black pepper, tomato
sauce and garlic

SFINCIONELLO RUSTIC PIZZA

with tomato sauce, onion, sausage,
pecorino cheese

STARTERS

SEAFOOD SALAD

octopus, mussels, clams, squid, prawns, vegetable
and rosemary croutons

15

SICILIAN-STYLE MUSSEL SOUP

with cherry tomato pesto and rosemary croutons

10

CLAM SOUP

with white wine and rosemary croutons

17

FRESH PASTA AND RAVIOLI

"CAPPELLETTI DI ZUCCA"

tomato striped ravioli stuffed with pumpkin,
parmesan cheese, pancetta (bacon) seasoned
with cheese cream

15.50

TORTELLI

stuffed with meat and parmesan cheese

15.50

PACCHERO

prawns and broccoli

OR

with tomatoes, basil, calamari, burrata

17

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EXTRA MENU

HOMEMADE SICILIAN DESSERTS

"CASSATELLE TRAPANESI"

small fried ravioli stuffed with delicate lemon and cinnamon ricotta

5.99

"CASSATELLE PARTENICESI DELLA MIA MAMMA"

small ravioli with chickpea paste, candied pumpkin, chocolate, coffee, sugar, cinnamon

5.99

ALMOND PARFAIT

with chocolate

5.99

SPECIAL RICOTTAMISU'

5.99

*Ask Vicio for any other desserts of the day, or check
Sicilian Desserts in our website
www.vicioilmastropastaio.com/sicilian-desserts*