



& *Angie*
Cocktails & Kitchen

Sicilian Restaurant

M E N U

STARTERS

Sicilian Bruschetta 	€10.00	Eggplant parmigiana 	€10.00
With cherry tomatoes, oregano, olives, garlic, anchovies and basil		Aubergines, mozzarella, basil, parmesan and tomato sauce	
Sicilian eggplant caponata 	€11.00	Burrata 	€12.00
With celery, onion, capers, olives, tomato and sweet and sour sauce		Flavored with wild fennel, cherry tomatoes and basil	
Palermo-style sardine meatballs	€13.50	"Newborn" fish meatballs	€12.00
With raisins, pine nuts, mint and tomato sauce		Made battered with eggs, flavored with lemon, mint and almond	
Sicilian Fried Mix			€13.00
Arancini (small rice balls with bolognese sauce), Panelle (chickpea flour pancakes, with lemon, pepper and salt), Pecorino in carrozza, Battered courgette flowers stuffed with ricotta and anchovies, Battered vegetables			

SALADS & SOUPS

Palermitana salad 	€14.00	Clams Sauté	€18.00
With fennel, oranges, shallots, olives, mint and salmon		With white wine, garlic and parsley	
Macco di fava 	€10.00	Soup of the day 	€10.00
Fava bean soup with wild fennel and crushed pistachio			
Mussel Soup	€12.00		
With tomato pesto, basil and pepper			

 **Vegetarian** (option available)

 **Vegan** (option available)

We kindly ask you to inform our staff in advance of any intolerances or allergies



Vicioilmastropastaio



Vicio
Il Mastro Pastaio

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SICILIAN FRESH PASTA

Mezza luna alla Norma 	€15.00	Red Tagliatelle Trapani-style	€18.00
Norma-style half moon (stuffed aubergine with cavatelli from Agrigento, tomato sauce, basil, salty ricotta and mozzarella)		With prawns, tomato pesto, basil, garlic, toasted almonds, cinnamon and toasted breadcrumbs	
La Siciliana 	€13.50	Margherite with pesto 	€15.00
Tagliatelle with dried tomatoes, raisins, pine nuts, capers, garlic, parsley, pecorino cheese and toasted breadcrumbs		from Valle dei Templi Pesto made only with almonds, pistachios and "Picchio Pacchio": tomato, basil and onion	
Pasta con le sarde "Alla Palina"	€16.00	Etna-style spaghetti	€20.00
Bucatini, sardines, tomato, raisins, pine nuts and toasted breadcrumbs		Black spaghetti flavoured with squid-ink and seasoned with mussels, clams, calamari, shrimps and cherry tomato pesto	
Gnocchi with Clams & Porcini (Porcini Mushrooms)	€17.00	Raviolo of the day	€15.00

MAIN COURSES

Stuffed Peppers	€17.00	"U' Mari"	€23.00
With mortadella, breadcrumbs, pecorino, tomato sauce, provola, garlic and parsley (with a vegetarian side dish)		Sauté of mussels, clams, calamari, tiger prawns, oil, garlic, parsley, tomato, basil and pepper (with a vegetarian side dish)	
Eolian-style tuna stew	€21.00	Scaloppina al Marsala	€18.00
Garlic, oil, parsley, lemon, capers, pine nuts, tomato, basil and olives (with a vegetarian side dish)		Escalope cooked with Marsala sweet wine (with a vegetarian side dish)	
Palermo-style Entrecôte breaded	€19.00	Au gratin breaded baked tiger prawns	€20.00
With a vegetarian side dish		With a vegetarian side dish	

*All pasta contains Eggs