

Restaurant Menù

We are proud to share the traditional Sicilian dishes handed down by our grandmothers. And that's why our recipes are unalterable: after all, they were carved in stone by them. Yes, here tradition reigns supreme but always expect... a Vicio twist!

Vicio Il Mastro Pastaio is more than food; it is an experience, a journey through ancient and fascinating Sicily.

Starters

BASKET OF BREAD 3,50

BRUSCHETTA NERA CON STRACCIATELLA DI BUFALA E CUORE DI TONNO 13,95

Black cuttlefish ink bruschetta with buffalo stracciatella | grated tuna heart | lemon zest

FRITTURA MISTA 14,50

Fried mix of small arancina | panelle | zucchini flowers stuffed with mozzarella and anchovies | cod fish | cauliflower.

POLPETTE DI SARDE ALLA PALERMITANA 13,95

Palermo-style sardine fishballs with raisins | pine nuts | mint | tomato sauce

SELEZIONE DI SALUMI E FORMAGGI  18,00  33,00

Mix of Sicilian charcuterie and cheeses. Maiorchino 24 months (sheep and goat) | Piacentinu ennese DOP (sheep) with saffron | Ubrico al marsala (sheep and marsala) | Ragusano DOP 12 months (cow) | Chocolate gorgonzola from Modica | Nebrodi black pig parma ham | Donkey mortadella with pistachios DOP | Bressicula (bresaola from Modica) | Madonie ham with citrus fruits.

CARPACCIO DI TONNO 14,95

Smoked tuna on a fennel julienne | Sicilian lemon | mint dressing

CAPONATA DI MELANZANE  11,95

Aubergines | onions | celery | capers | olives | tomatoes in a sweet-and-sour sauce

Fresh Pasta

SICILIANA  13,95

Tagliatelle with dried tomato | garlic | parsley | raisins | pine nuts capers | pecorino cheese | toasted breadcrumbs.

SPAGHETTO n. 5 ALLA NORMA  16,50

Tomato sauce | fried aubergines | salted ricotta | basil.

PICCHIO PACCHIO  17,50

Pasta Margherita with cherry tomatoes | onions | basil | pesto from "Valley of the Temples" with pistachios and almonds.

SPAGHETTONE NERO 23,00

Black spaghetti with prawns | clams | mussels | squids tomatoes | garlic | basil.

BROCCOLI, GAMBERI E BURRATA 23,00

Paccheri with broccoli | prawns | burrata.

CULURGIONES AL RAGÙ 19,00

Ravioli filled with potatoes | mint and pecorino cheese in bolognese sauce (half beef, half pork) | wild fennel seeds.

TRIGLIA E FINOCCHIETTO SELVATICO 21,00


Green spinach tagliolini with red mullet ragù | wild fennel | almonds | toasted breadcrumbs.

MEDITERRANEA 23,00

Tagliatelle with prawns | clams | capers | aubergines | pesto trapanese (cherry tomatoes, garlic, basil and almonds).

Side Dishes

INSALATA PALERMITANA  11,00
Salad with fennel | orange | shallots | olives | mint.

INSALATA DI POMODORO  9,00
Salad with cherry tomatoes | olives | carrots | celery | onions | anchovies | origan.

Main Course

PARMIGIANA  16,00
Aubergines | tomato sauce | basil | parmesan cheese and mozzarella.

FILETTO AL NERO D'AVOLA 31,00
Tournedos (beef fillet) in Nero d'Avola red wine reduction | rosemary-flavoured potato chips.

TONNO ALL'EOLIANA 29,00
Red tuna cubes with capers | pine nuts | olives | garlic | parsley and mint.

SCALOPPINA AL MARSALA 28,00
Veal escalope flavoured with marsala wine and mushroom chips.

SAUTÈ DI MARE 28,00
Sautè made with mussels | clams | squid | prawns | tomato | basil | parsley | garlic and pepper.

BACCALÀ A GHIOTTA 28,00
Cod fish with white wine | garlic | celery | olives | onions | parsley | capers | pine nuts | tomato | basil and olive oil.

Dessert

Cannolo Siciliano 7,00

Cassata Siciliana 8,50
with fresh sheep ricotta | almond paste | sponge cake and candied fruit.

Panna Cotta 8,50
with chocolate or red fruits

Pistacchiomisu 9,50
Tiramisu with pistachio

Ricottamisu 8,50
Tiramisu with sweet sheep ricotta

Sgroppino 9,50

Formaggi e Marmellata di Fichi 12,00
Cheese selection and figs jam.

* Dessert vary daily. Please ask our staff for availability.

** Please report any allergies before ordering