

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

L'UOVO D'INVERNO 	17,95	BRUSCHETTA NERA CON STRACCIATELLA DI BUFALA E CUORE DI TONNO	14,95
Egg potato cream with black tea truffle parmesan sauce bread wafer		Black cuttlefish ink bruschetta with buffalo stracciatella grated tuna heart lemon zest	
SELEZIONE DI SALUMI E FORMAGGI	 21,00  40,00	POLPETTE DI SARDE ALLA PALERMITANA	14,95
Mix of Sicilian charcuterie and cheeses. Maiorchino 24 months (sheep and goat) Piacentinu ennese DOP (sheep) with saffron Ubrico al marsala (sheep and marsala wine) 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		Palermo-style sardine fishballs with raisins pine nuts mint tomato sauce	
BASKET OF BREAD	4,50	BRANZINO MARINATO AL SALE	19,00
		Dry aged marinated sea bass and its crispy skin carob balsamic vinegar basil sponge cannolo crumble bottom lemon zest	
		FRITTURA MISTA	15,50
		Fried mix of small arancina panelle zucchini flowers stuffed with mozzarella and anchovies cod fish cauliflower squids	

Fresh Pasta

TRIGLIA E FINOCCHIETTO SELVATICO	21,00	BUSIATA ALLA MEDITERRANEA	26,00
Green spinach tagliolini with red mullet ragù wild fennel almonds toasted breadcrumbs.		Hand made busiate with prawns clams capers aubergines pesto trapanese (cherry tomatoes, garlic, basil and almonds)	
CULURGIONES DI RAGÙ D'AGNELLO	22,00	SPAGHETTONE NERO	24,50
Lamb ragù ravioli wild fennel parmesan cheese served with fava beans pecorino cheese sauce		Black spaghetti with prawns clams mussels squids tomatoes garlic basil	
BROCCOLI, GAMBERI E BURRATA	24,00	SPAGHETTO n. 5 ALLA NORMA 	17,50
Paccheri with broccoli prawns burrata pistachio grits		Tomato sauce fried aubergines salted ricotta basil	
PICCHIO PACCHIO 	18,50	SICILIANA 	14,95
Pasta Margherita with cherry tomatoes onions basil pesto from "Valley of the Temples" with pistachios and almonds		Tagliatelle with dried tomato garlic parsley raisins pine nuts capers pecorino cheese toasted breadcrumbs	


Side Dishes

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

CAPONATA DI MELANZANE  12,95
Aubergines | onions | celery | capers | olives | tomatoes in a sweet-and-sour sauce

INSALATA DI POMODORO 9,50
Salad with cherry tomatoes | olives | carrots | celery | onions | Cetara anchovies | organ

Main Course

RAGUSANO IN CARROZZA  24,00
Caciocavallo ragusano DOP cheese crocket | pumpkin cream | liquorice glaze | rosemary

ANATRA CONFIT SU MELA COTOGNA 35,00
Duck leg cooked at low temperature | mostard and quince puree | salt shallots | celeriac

TONNO ALL'EOLIANA 32,00
Red tuna cubes with capers | pine nuts | olives | garlic | parsley tomatoes pesto and mint

FILETTO CBT AL CIOCCOLATO MODICANO 35,00
Tournedos (beef fillet) cooked at low temperature in modican chocolate sauce | braised scallions

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

BACCALÀ A GHIOTTA CBT 2.0 32,00
Cod fish cooked at low temperature with white wine | garlic | celery | olives | onions | capers | tomatoes | sea salad with cucumber in mussels water

PARMIGIANA  19,00
Aubergines | tomato sauce | basil | parmesan cheese and mozzarella

Dessert

Cannolo Siciliano 8,50

Cassata Siciliana 9,50
with fresh sheep ricotta | almond paste | sponge cake and candied fruit.

Panna Cotta 9,50
with chocolate or red fruits

Pistacchiomisù 11,50
Tiramisù with pistachio

Ricottamisù 9,50
Tiramisù with sweet sheep ricotta

Sgroppino 9,50
Lemon Sorbet | Vodka | Prosecco

Formaggi e Marmellata di Fichi 14,00
Cheese and figs jam.

* Please Inform the staff of any allergies.

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