

Starters

Tartare di Tonno rosso e Pesca 21,00 2-12

Tuna tartare, yellow peach, crispy angel hair with rosemary and lemon gel

Tartare di Pomodoro San Marzano in Osmosi Mediterranea 17,95 1-2

San Marzano tomatoes marinated in osmosis, with drops of Tabasco, EVO oil, basil, salt and pepper. Accompanied by a savoury truffle zabaglione, olives, tuille of homemade bread and cucunci pantesco

Bruschetta Nera con Stracciatella di Bufala e Cuore di Tonno 14,95 2-4-12

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

Polpo alla Griglia su Spirali di Carote e Gel all'Arancia 21,00 1-2-13

Grilled octopus flavoured with bay leaf and thyme, on spirals of carrot and lime cream, cuttlefish obsidian, orange gel and sea herbs

Frutti di Mare tiepidi in Guazzetto 16,95 8-9-13

Prawns, squids, mussels, clams, tomato, garlic and basil

Branzino Marinato al Sale 19,00 1-2-12

Dry aged marinated sea bass and its crispy skin, carob balsamic vinegar, basil sponge, cannolo crumble bottom and lemon zest

Frittura Mista 15,50 1-2-4-9-12-13

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

Selezione di Salumi e Formaggi 23,00 45,00 2-4

Mix of Sicilian charcuterie and cheeses. Maiorchino 24 months (sheep and goat), Piacentinu ennese DOP (sheep) with saffron, Ubriaco 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), Nebrodi black pig salami with mandarin

Fresh Pasta

Pasta Margherita al Picchio Pacchio e Pesto della Valle dei Templi 19,95 1-2-6

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

La Pasta con le Sarde di Vicio 25,00 1-2-6-10-12

It's a plate of bucatini seasoned with an intensely flavoured and strongly aromatic sauce made with sardines, onion, wild fennel, sultanas, pine nuts and saffron. In my hometown Partinico we "stain" the bucatini with tomato... à la "Vicio Il Mastro Pastaio"

Culurgiones Pighia e Punci 26,00 1-2-4-6

These stuffed ravioli are called "Culurgiones" in Sardinia but the correct Sicilian name is cassatelle pighia e punci (grab and sting), stuffed with aubergine, ricotta cheese, parmesan cheese. Seasoned with a parmesan sauce, basil pesto and toasted pine nuts

Busiata alla Mediterranea 27,00 1-2-6-8-9-13

Hand made busiata with prawns, clams, capers, aubergines, pesto trapanese (cherry tomatoes, garlic, basil and almonds)

Siciliana 16,95 1-2-4-6-10

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

Tagliolini con Vongole e Bottarga 25,00 1-2-10-12-13

Tagliolini with clams, mullet bottarga, lemon zest and toasted breadcrumbs

Spghettone Nero 26,00 1-2-8-9-13

Black spaghetti with prawns, clams, mussels, squids, tomatoes, garlic and basil

Spghetto n°5 alla Norma 18,95 1-2-4

Tomato sauce, fried aubergines, salted ricotta and basil

Side Dishes

Insalata Palermitana 11,00

Salad with fennel, orange, shallots, olives and mint

Caponata di Melanzane 12,95 ⁹

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

Insalata di Pomodoro 9,50 ⁹⁻¹²

Salad with cherry tomatoes, olives, carrots, celery, onions and Cetara anchovies and origan

Main Course

Ragusano in Carrozza 26,00 ¹⁻²⁻⁴⁻¹⁰

Caciocavallo ragusano DOP cheese crocket, pumpkin cream, liquorice glaze and rosemary

Tataki di Tonno all'Eoliana 34,00 ⁶⁻¹²

Aeolian-style tuna tataki served with a pesto of tomatoes, basil, capers, olives, pine nuts, garlic, olive oil and mint

Filetto al Melograno 36,00

Tournedos (beef filet) cooked at low temperature, lacquered with pomegranate sauce, millefeuille of potatoes with thyme and sprouts in misticanza (mixed salad)

Baccalà a ghiotta 2.0 34,00 ⁶⁻⁹⁻¹²

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 ⁴

Aubergines, tomato sauce, basil, parmesan cheese and mozzarella

Balconi di Pesce Spada alla Palermitana 36,00 ²⁻⁴⁻⁶⁻⁹⁻¹⁰⁻¹²

Slices of swordfish in a double coating of pistachios, breadcrumbs, sheep's cheese, garlic and aromatic herbs. Palermo-style salad with cherry tomatoes, anchovies, sweet and sour raspberry red onion and a special mayonnaise

La mia Grigliata di Pesce 39,00 ²⁻⁴⁻⁶⁻⁸⁻¹⁰⁻¹²⁻¹³

Mix of grilled fish: carved squid with pinzimonio and herbs, Palermo-Style swordfish roulade, stuffed with breadcrumbs, pecorino cheese, parsley, sultanas, pine nuts and orange juice, Prawns in aromatic oils, Almond-sablee potatoes and Burnt pepper mayonnaise

Bread Basket 5,50 ²⁻¹⁰

Our bread basket made by Vicio with durum wheat semolina, toasted sesame seeds and pinzimonio with EVO oil from 80% oliva Nocellara del Belice and 20% oliva Biancolilla

Allergens



1-Eggs



2-Cereals, Gluten



3-Lupines



4-Milk, Lactose



5-Mustard



6-Tree nuts, Nuts



7-Peanuts



8-Crustacea



9-Celery



10-Sesame seeds



11-Soy



12-Fish



13-Mollusks



14-Sulfites

Allergens are listed on the menu with corresponding **reference numbers** or can be found in the **allergens register**. As our dishes are handcrafted in-house, we cannot guarantee the complete absence of allergens in the final dishes. Our staff is available to provide any additional information you may need.



Please inform us of any food allergies and dietary restrictions

Dessert

Pistacchiomisù 12,50 1-2-4-6-14

Tiramisù with pistachio

Cassata Siciliana 10,50 1-2-4-6-14

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

Panna cotta 10,50 4-14

with chocolate or raspberries coulis

Ricottamisù 10,50 1-2-4-14

Tiramisù with sweet sheep ricotta

Baked Cassata 10,50 1-2-4-14

with sheep ricotta, chocolate drops, cinnamon and powdered sugar

Babà al Rum Sal De Riso 10,50 1-2-4-14

A yeasted sponge cake soaked in a tantalizing Rum-infused syrup with a glossy apricot glaze and a hint of citrus zest

Torta al Cioccolato e Lampone 10,50 1-2-4-14

(Chocolate and Raspberry Tart)

Cannolo Siciliano 9,00 1-2-4-6-14

Formaggio e Marmellata di Fichi 16,00 2-4-11

(Cheese and Fig Jam)

Gelato Affogato al Caffè 10,50 1-4-14

Sgroppino 10,50 1-4-14

Lemon Sorbet, Vodka, Prosecco

Granite

Granite Siciliane 10,50

Granite flavours:

Almond 1-6-7-10

Lemon 1-6-14

Sorbetto alla Pesca 10,50

(Peach Sorbet) 14

Gelati

Craft ice creams made by Vicio 10,50

Cream flavours: 1-2-4-6-7-14

Sicilian Pistachio

Hazelnut

Coffee

Fiordilatte

Liquorice

Dark Chocolate and Raspberries

Stracciatella with modican Chocolate

Torrone Siciliano (candied pumpkin,

modican chocolate drops, almond cubbaita)

Fruit flavours: 1-6-7-11-14

Lemon

Strawberry

Cantaloupe

Pomegranate

Carob

Watermelon with Cinnamon, Jasmine and Chocolate drops