

# Starters

## Il Polpo Fritto 21,00 1-2-13-14

Fried octopus with thyme, on panella cream (made from chickpea flour and black pepper), cuttlefish obsidian, sea herbs and lemon gel

## L'Uovo 19,95 1-4-14

A perfectly creamy-cooked egg at 64 degrees, nestled atop a velvety potato cream infused with black tea, crowned with a gentle parmesan sauce, flakes of Black Truffle and a bread wafer

## Polpette di Pesce alla Palermitana 19,00 1-2-4-6-10-12-14

Sardines meatballs with raisins, pine nuts, mint, and tomato sauce

## Bruschetta Nera con Stracciatella di Bufala e Cuore di Tonno 15,95 2-4-12-14

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

## Salsiccia e Friarielli 19,00 14

Sausage seasoned with fennel seeds, served with friarielli sautéed with garlic and aromatic herbs, caciocavallo cheese and sun-dried tomatoes

## Selezione di Salumi e Formaggi 46,00 2-4-14

Mix of Sicilian charcuterie and cheeses. Tuma persa (cow and goat rennet), 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 20,00 1-2-6-14

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

## La Pasta con le Sarde di Vicio 23,00 1-2-6-10-12-14

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"

## Lasagna dell'Orto 22,00 1-2-4-14

Spinach, mushrooms, zucchini, eggplant, basil, béchamel sauce, tomato sauce, mozzarella, parmesan

## Busiata alla Mediterranea 27,00 1-2-6-8-9-13-14

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

## Tagliolini Salsiccia e Castagne 22,00 1-2-4-9-14

Tagliolini with sicilian pork sausage with fennel, chestnut pesto and parmesan cheese

## Spaghettono Nero 26,00 1-2-8-9-13-14

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

## Spaghetto n°5 alla Norma 18,95 1-2-4-14

Tomato sauce, fried aubergines, salted ricotta and basil

## Ravioli of the day 26,00 1-2

We often change the filling of our ravioli, ask our staff.

## Siciliana 18,95 1-2-4-6-10-14

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

# Le Verdure

**Insalata Palermitana**  11,50 14  
Salad with fennel, orange, shallots, olives and mint

**Caponata Siciliana**  12,95 9-14  
Aubergines, onions, celery, capers, olives and tomatoes in a sweet-and-sour sauce

**Insalata di Pomodoro** 12,50 9-12-14  
Salad with cherry tomatoes, olives, carrots, celery, onions and Cetara anchovies and origan

**Peperonata**  12,95  
Peppers, cherry tomato sauce, onion, basil, potatoes


**La Zuppa di Vicio – Macco di Piselli e Finocchietto selvatico**  14,95 2-4-6-10-14  
Pea soup, wild fennel, burrata, pistachios, pea sprouts and rosemary croutons

## Second Course

**Tataki di Tonno all'Eoliana** 34,00 6-12-14  
Aeolian-style tuna tataki served with a pesto of tomatoes, basil, capers, olives, pine nuts, garlic, olive oil.

**Guancia di Manzo al Nero d'Avola** 34,00 4-9-14  
Beef cheek with mashed potatoes, mushrooms, and seasonal vegetables

**Anatra Confit su Mela Cotogna** 32,00 4-5-9-14  
Duck leg cooked at low temperature, mustard and quince puree, salt shallots, celeriac and seasonal vegetables

**Parmigiana**  22,00 4-14  
Aubergines, tomato sauce, basil, parmesan cheese and mozzarella

Please inform us of any food allergies and dietary restrictions

### 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.

**Bread Basket** 5,50 2-10-14



Our bread basket made by Vicio with durum wheat semolina, toasted sesame seeds and pinzimonio with 100% Cerasuola EVO oil from our Sicilian garden near Palermo.