



VICIO MAGAZINE
vicioilmastropastaio.com





Vicio
Il Mastro Pastaio
Italian Restaurant & Sicilian Experience

MENU

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

Tartare di Scampi e pesca 27,00 2-8-11-14

Langoustine tartare with summer yellow peach, dressed with basil oil, crispy savoury cannolo shell, lemon gel and fresh herbs

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 2-4-12-13-14

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

Polpette di Carne provola e friarielli 21,00 1-2-4-9-10-11

Meatballs stuffed with friarielli and provola cheese, served on a Vastedda del Belice DOP cheese cream, taralli crumble and shaved black truffle

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 Ragù e Parmigiano 23,00 1-2-4-9-14

Tagliolini topped with a slow-cooked beef and pork ragù, fennel seeds and parmesan cheese

Spaghettoni Nero 26,00 1-2-8-9-13-14

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

Spaghetti n°5 alla Norma 18,95 1-2-14

Tomato sauce, fried aubergines, salted ricotta and basil

Ravioli of the day 26,00 1-2-4-9-14

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

Tagliatella Ragù di Pesce e melanzane 26,00 1-2-12-14

Tagliatelle with swordfish, aubergines and mint

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 Pantesca 12,50 9-12-14

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

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

Filetto al Melograno 38,00 4-9

Slow-cooked beef fillet tournedous with pomegranate reduction, potato mille-feuille and baby leaf salad.

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**.

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



Vegetarian

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.