

# VINO e CUCINA

Dal 2014

Ristorante / Enoteca

## SICILIAN MENU

150 ml/bottle

### Aperitif

<b>Cynar Tonic</b> <i>Cynar, Tonic</i> .....	250/197,00
<b>Prugna D'Oro</b> <i>Prunella Mandorlata, orange juice, lemon juice</i> .....	100/225,00
<b>Homemade lemonade sicilian orange</b> .....	250/84,00

<b>Carpaccio Grande with three types of tomatoes, Pecorino cheese and anchovies</b> .....	400/327,00
2018 Sauvignon Blanc "Urta di Mare" Mandrarossa .....	160,00/650,00

<b>Sardines with olive oil and sea salt</b> .....	150/279,00
2015 Bianco "Erse" Carricante / Minnella / Catarratto Tenuta di Fessina .....	260,00/1080,00

<b>Sicilian pastry with sesame seeds</b> .....	1шт/23,00
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<b>Focaccia with olives, Trapanese tomato pesto, creamy pasta with salmon and salsa with olives and anchovies</b> .....	120/60/119,00
2017 Rosè di Nero d'Avola Feudo Maccari .....	140,00/560,00

<b>Ascolan olives stuffed with ricotta and anchovies</b> .....	130/15/180,00
2018 Sauvignon Blanc "Urta di Mare" Mandrarossa .....	160,00/650,00

<b>Zucchini flowers with crab</b> .....	90/328,00
2018 Chardonnay Planeta .....	310,00/1290,00

<b>Eggplant al forno with fish Bolognese and yogurt</b> .....	240/285,00
2011 "Rosso Del Soprano" Nerello Mascalese / Nerello Cappuccio Palari .....	290,00/1250,00

<b>Baked sardines with tomato salsa</b> .....	160/289,00
2018 Sauvignon Blanc "Urta di Mare" Mandrarossa .....	160,00/650,00

<b>Soup with mussels and vongole with homemade bread</b> .....	800/70/437,00
<i>recommended for two</i>	
2015 Bianco "Erse" Carricante / Minnella / Catarratto Tenuta di Fessina .....	260,00/1080,00

<b>Fregola with seafood</b> .....	300/375,00
2018 Chardonnay Planeta .....	310,00/1290,00

<b>Open ravioli with cod and zucchini flowers</b> .....	210/365,00
2017 Rosè di Nero d'Avola Feudo Maccari .....	140,00/560,00

<b>Spaghetti with vongole and botarga</b> .....	400/498,00
2018 Chardonnay Planeta .....	310,00/1290,00

<b>Salsiche pizza with ricotta and Friggitello pepper</b> .....	420/389,00
2017 "Bonera" Nero d'Avola / Cabernet Franc Mandrarossa .....	160,00/660,00

<b>Beef with eggplant puree and Marsala sauce</b> .....	220/367,00
2016 "Saia" Nero d'Avola Feudo Maccari .....	370,00/1550,00

<b>Granite Orange/Bergamot</b> .....	60,00/65,00
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<b>Cannoli</b> <i>Lemon / Coffee / Pistachio / Orange</i> .....	120/212,00
2017 Passito di Pantelleria "Ben Rye" Zibibbo 0,375l Donnafugata .....	460,00/1430,00

<b>Cassata with ricotta and candied fruit</b> .....	170/165,00
2017 Passito di Pantelleria "Ben Rye" Zibibbo 0,375l Donnafugata .....	460,00/1430,00

<b>Sicilian Cheese</b> <i>Caciocavallo, Pecorino, Robiola, jam</i> .....	150/50/30/357,00
2017 Passito di Pantelleria "Ben Rye" Zibibbo 0,375l Donnafugata .....	460,00/1430,00

### Digestive

<b>Amaro Averna</b> .....	50/79,00
<b>Amaro Segesta</b> .....	50/168,00
<b>Cynar</b> .....	50/168,00
<b>Cynar 70</b> .....	50/168,00
<b>Limoncello</b> .....	50/67,00

Якщо у вас алергія на один із інгредієнтів, що входять до складу наших страв, будь ласка, попередьте про це вашого офіціанта.

Anno	FESTIVAL DEI VINI SICILIANI		€/150 ml	€/bot
	VINI BIANCHI			

### Sicilia DOC

2018	Sauvignon Blanc "Urra di Mare"	Mandrarossa	160	650
2018	Chardonnay	Planeta	310	1290

### Etna DOC

2015	Bianco "Erse" Carricante / Minnella / Catarratto	Tenuta di Fessina	260	1080
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## VINI ROSATI

### Terre Siciliane IGP

2017	Rosè di Nero d'Avola	Feudo Maccari	140	560
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## VINI ROSSI

### Sicilia IGT

2017	"Bonera" Nero d'Avola / Cabernet Franc	Mandrarossa	160	660
2016	"Saia" Nero d'Avola	Feudo Maccari	370	1550
2011	"Rosso Del Soprano" Nerello Mascalese / Nerello Cappuccio	Palari	290	1250

### Etna DOC

2017	Rosso Nerello Mascalese / Nerello Cappuccio	Tenuta delle Terre Nere	180	710
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## VINI DOLCI BIANCHI

Anno	Pantelleria DOC		€/100 ml	€/bot
2017	Passito di Pantelleria "Ben Rye" Zibibbo 0,375l	Donnafugata	460	1430