



## OUR BREAKFASTS



### ITALIAN BREAKFAST

Fruit juice

Cappuccino

Croissant (Cream, pistachio, chocolate, jam, wholemeal and honey).



### SICILIAN BREAKFAST

Granita (lemon, hazelnut, chocolate, coffee, pistachio)

Brioche naturally leavened



### CONTINENTAL BREAKFAST

Toast with ham and cheese

Macedonia

Scrambled Eggs and Bacon

Yogurt, Milk, Cereals

# HOME COOKING

## APPETIZERS

Bruschetta  
Octopus salad  
Shrimp meatballs  
Fried sardines  
Eggplant meatballs  
(cauliflower or potatoes or zucchini)  
Stuffed mushrooms  
Sweet and sour artichoke hearts  
Caponata  
Ham and melon  
Italian appetizer  
Bresaola, rocket and Caprese  
parmesan flakes

## FIRST COURSES

Linguine with mussels or clams  
Linguine with cuttlefish ink  
Marinara risotto  
Risotto with pumpkin and bacon  
Lasagna (with pesto or ragù or  
pumpkin and mushrooms or  
vegetarian)  
Fresh pasta with eggplant  
fried, salted ricotta and sauce  
of tomato  
Penne all'arrabbiata  
Pasta with pistachio pesto

## SECONDS

Swordfish rolls  
Fried or baked squid rings  
Prawns  
Baked fish  
Baby octopus with potatoes  
Mixed roast  
Chicken with lemon and rosemary  
Sausage and potatoes  
Chicken or meat skewers



## SIDE DISHES

Parmigiana  
Mushrooms and peas  
Mixed salad  
Potato gateau  
Roasted peppers  
Grilled vegetables  
Baked potatoes

## DESSERTS

Fresh fruit  
Macedonia  
Cream and fresh fruit tart  
Crumbled ricotta  
Tiramisu with strawberries or  
coffee or pistachio  
Cannoli with chocolate or ricotta  
Pistachio or almond cake





## OUR WINES



### SICILIAN RED AND WHITE WINE

Selected among the best Sicilian wineries



### TASCA D'ALMERITA ROSÈ - CLASSIC

Sicilian Classic Method



### RUINART CHAMPAGNE ROSÈ

