

LOCANDA DI CHARME
CON
CON DODICI AFFASCINANTI
CAMERE



MENU'
SPRING - SUMMER
2023-24

APPETIZERS

SEA WORKSHOP 18.00

Tuna carpaccio, oyster, scampi, Etruscan bruschetta, caponata with grouper and dark chocolate



THE TEST OF LOVE 18.00

Poplar smoked scamorza roll, stuffed with fresh breadcrumbs and shelled seafood with peeled almond breading and cuttlefish ink crumb. Served on lobster bisque with raw scampi and red prawns and sea urchin roe sauce



RED PRAWN TARTARE 20.00

On medallion of cold couscous with cuttlefish ink and cuttlefish julienne marinated with ginger



OUR FAMOUS 16.00

Caponata with grouper and chocolate
Provoletta of love
Etruscan bruschetta



TUNA TARTARE 14.00

With pineapple and berries

APPEZIZERS

HE'LL TAKE CARE OF IT (MIN.4 PAX) 20.00P.P

Tasting of our seafood appetizers with eight fantastic courses



THE THREE TARTARS 18.00

Red shrimp, amberjack and tuna with oil and lemon



ITUNA CARPACCIO 15.00

Marinated in Marsala wine with our vinegars and pink pepper



CAPONATA 14.00

With grouper and dark chocolate veils



OUR RAW SEAFOOD 35.00

Oysters, red prawns, scampi, tuna carpaccio and amberjack tartare



THE CRUNCHY BUFFALO ARANCINA 18.00

On warm pistachio velvety and red prawn tartare



APPETIZERS

ROASTED OCTOPUS 16.00

Breaded with lemon thyme on mashed potatoes and tomato concassé, basil, capers and olives



SICILIAN TRIPTYCH OF THE SEA 13.00

Cuttlefish ink panella, caponatina with grouper and chocolate veils, bruschetta with Trapani pesto and bottarga curls



THE SALTED MEAT CARPACCIO 16.00

With nero d'avola reduction, rocket and flakes of salted ricotta



THE SICILIAN TRIPTYCH DI TERRA 13.00

Baked primo sale with orange marmalade

The vegetable caponata

Bruschetta with Trapanese pesto and salted ricotta



SPECK ROLL 12.00

With radicchio and scamorza cheese on pistachio cream



BUFFALO MOZZARELLA 14.00

With porcini mushrooms, Colonnata lard and Marsala balsamic vinegar

FIRST DISHES

TONNARELLI 20.00
With Trapanese pesto with prawns and sea urchin
roe



FETTUCINE 25.00
With lobster, tomato and basil



TAGLIOLINI WITH CUTTLFISH INK 18.00
With soft basil crumb and sea urchin roe



EMOTIONAL LINGUINE 16.00
With san Pietro eggs, tuna, prawns, cherry
tomatoes, bottarga, mint and chopped almonds



LE BUSIATE WITH SEAFOOD 16.00



THE COUSCOUS 16.00
Of fish

FIRST DISHES

SPAGHETTI KINGDOM OF THE TWO SICILIES 18.00
With clams, San Pietro eggs, cherry tomatoes,
bottarga and grated lemon



SPAGHETTONE CACIO E PEPE 20.00
With sautéed artichokes and red prawn tartare



RAVIOLI FILLED WITH GROUPER 20.00
With shellfish cream and pistachio



FETTUCCELLE WITH LIVER AND MUSHROOMS 16.00
Shade with Marsala with flakes of ricotta salata



PACCHERO CACIO E PEPE 16.00
With veal carpaccio and hazelnuts



BUSIATE WITH PORCINI MUSHROOMS 16.00
Nebrodi black pork mince, cherry tomatoes and
basil

SECOND COURSES

ITHE FANTASTIC THREE 20.00
Pistachio-crusted tuna on tuna mousse with capers,
olives and mint
Squid rings on mashed potatoes
Three-cooked cuttlefish with sea urchin roe



THE SEA BASS TURBAN 20.00
Gratinated, with rich seafood soutè, cherry
tomatoes stuffed with lemon thyme potatoes



SWORDFISH ROLL 15.00
to the norm



THE PHOENICIAN CUTTLEFISH IN THREE COOKINGS 20.00
Grilled, stewed and raw juliënne and sea urchin
eggs



STEAMED AMBERJACK 18.00
on citrus and almond powder pesto, parsley and
mint



ITHE FISHERMAN'S BASKET 18.00
with fried prawns, squid and little cappuccetto, red
mullet, salt, pepper and lemon



PANTELLERIA STEWED OCTOPUS 16.00
With capers, olives, potatoes and croutons

SECOND COURSES

CRUSTED TUNA 18.00
Pistachio, on tuna mousse with capers, olives, mint
and caramelized Partanna onion



OCTOPUS STEW PANTELLERIA STYLE 16.00
With capers, olives, potatoes and croutons



CATCH OF THE DAY 7.00 THE HECTOGRAM

SIDE DISHES

TOMATO AND BASIL SALAD
4.00

BAKED POTATOES
5.00

POTATOES WITH PARSLEY
5.00

PUREE POTATOES
4.00

GRILLED VEGETABLES
6.00

GREEN SALAD
4.00

MIXED SALAD
4.00

FOOD ALLERGENS

ENGLISH & SPANISH



MILK
LECHE



TREE NUTS
TRAZAS



CELERY
APIO



FISH
PESCADO



CRUSTACEAN
CRUSTACEOS



MUSTARD
MOSTAZA



SOY
SOJA



SULFITES
SULFITOS



EGG
HUEVO



LUPINS
ALTRAMUCES



SHELLFISH
MOLUSCOS



SESAME
SESAMO



PEANUTS
CACAHUETES



GLUTEN
GLUTEN



MILK
LECHE



TREE NUTS
TRAZAS



CELERY
APIO



FISH
PESCADO



CRUSTACEAN
CRUSTACEOS



MUSTARD
MOSTAZA



SOY
SOJA



SULFITES
SULFITOS



EGG
HUEVO



LUPINS
ALTRAMUCES



SHELLFISH
MOLUSCOS



SESAME
SESAMO



PEANUTS
CACAHUETES



GLUTEN
GLUTEN

