



Charming Inn Dining Establishment
With
Twelve Cozy Rooms

Menu 2025
Crafted by the Executive Chef
Nicola Sammartano

In partnership
with
Chef Ignazio De Pasquale
Chef Antonio Giuseppe Torre

"The management of objects"

Why choose "Le Caserie"?

"La Caseria" in the Marsala dialect refers to the container that holds the plant;

The name of our inn is derived from the fundamental philosophy of the term.

The plants observed along the streets typically flourish without requiring particular attention, adhering to their natural life cycle.

Conversely, the plant located in the Caseria requires ongoing attention, care, nourishment, and affection.

Our objective, similar to that of the plants in the dairies, is to offer continuous care, attention, commitment, and warmth, both through our catering services and in the hospitality we extend to our guests in our accommodations.

We carry out all these actions with the understanding that by proceeding in this manner, we secure our survival.

Where are we located?

The history of the Caserie is rooted in the remnants of an ancient structure, likely originating from Roman times, which was subsequently utilized by the Saracens as a regional outpost.

The conversion of this building into a historic residence commenced in 1605, when it was purchased by the nobleman and general of arms, Stefano Frisella. Within its walls, there exists a delightful historic tavern.

Legend has it that an unforgettable night occurred in this tavern when Lord Woodhouse sampled a wine that would come to symbolize the entire city:
The Marsala wine.

Over the years, the structure was converted into the main office of the customs authorities responsible for regulating the export of this renowned wine.

The Sirocco rooms, prevalent from the 16th to the 18th century, particularly in the Palermo region during the Arab rule, hold significant value in this establishment. During the sweltering summer months, it was a common practice for nobles to relocate to vacation residences such as these to avoid the heat.

Family Inquiry - Sammartano -

For four generations, the Sammartano family has been a prominent figure in the tourism and restaurant sector in the charming town of Marsala, Sicily.

The roots of this tradition trace back to the years spanning from 1890 to 1920, with Nicolò Sammartano, a distinguished master cooper recognized as a trailblazer of the techniques presently employed by the most esteemed wineries in the area. It is noteworthy that the barrels he crafted remain housed in the cellars of prominent wineries, holding the finest quality Marsalas and those that have been aged the longest in barrel.

Nicolò bequeathed to his descendants his deep passion for gastronomy and his appreciation for fine wine.

Antonino, the son of Nicolò, started his career at the age of six as a "cup washer" and, by the time he turned twenty, had gained sufficient experience to become a chef de range in the finest restaurants in the city.

His career later transitioned to à la carte dining, culminating in the establishment of the city's first pizzeria, "Le Caprice," in 1978.

Nicolò, the grandson of the first and the son of Antonino, embarked on an intercontinental journey, returning to his cherished Marsala two decades later with his wife and three children:

Gabriele, Sandro, and Manuel.

These young entrepreneurs are dedicated to incorporating innovations into the Caserie project, all while upholding the values of family traditions.

I am the first generation in my family to commit to both catering and hotel hospitality.

Manuel studied at the renowned hotel school in Marsala, and all three brothers are sommeliers, each possessing a distinct level of expertise.

Daniela, the head of the family, skillfully oversees all facets of the hotel, significantly contributing to the continued success of the family enterprise.

Our Starters

Provola D'amare (Specialty) 20.00
(Creation 2017)

Smoked Scamorza cheese originating from Pioppo
Featuring crispy flaked almonds and breadcrumbs
Filled with breadcrumbs, seafood, and red shrimp
Presented on Lobster Bisque
Accompanied by citrus shrimp tartare
sea urchin roe colatura

Savory tuna tartare 16.00

Tuna Tartare
With ginger, lime, mint, and cream
diced watermelon, black cherries, and mixed berries

The Sea & Panelle (Creation 2024) 18.00

Three types of shrimp textures
Carpaccio, whole and tartare.
On fried chickpea patties (Typical Sicilian Panella)
With mullet roe and steamed seaweed
and piquant sauce

Our Starters

The Trio of Bruschettas 15.00

The Etruscan Bruschetta

Bruschetta topped with Scamorza, Potato, and Shrimp
Tartare

Bruschetta topped with Matarocco and red tuna
bottarga

The Male Octopus prepared in Pantelleria style 16.00

Presented in a skillet

With cherry tomatoes, potatoes, capers, olives, and
oregano.

and crispy croutons

The Prepared Seafood 18.00

Caponata with grouper and dark chocolate.

Seafood salad served in a crunchy bread basket

With olive oil, yeast-free, and a fresh salad

Tuna Parmesan

Our Starters

The Trio of Tartares 18.00

Tuna tartare accompanied by ginger, lime, and berries

Amberjack tartare accompanied by lemon

Shrimp Tartare with Sicilian Citrus

Our Renowned 16.00

Our traditional Etruscan Bruschetta

Toasted Loaf

Caciocavallo and Ragusano cheese fondue

tangy and zesty red onion and robust anchovy

Caponata accompanied by caramelized grouper
and bittersweet chocolate

Provola di amore

Smoked Scamorza cheese originating from Pioppo

In Cooking with Oil

Featuring crispy flaked almonds and breadcrumbs

Filled with breadcrumbs, seafood, and red shrimp

Presented on Lobster Bisque

With citrus-infused prawn tartare and colatura
urchin roe

Our Starters

The Crudi I Adore 60.00

Fresh and deliciously beautiful

In Two Exits, also ideal for a pair of individuals.

5 Oysters 2 Scampi

2 Red Prawns from Mazara del Vallo

Tuna tartare accompanied by ginger, lime, and berries

Amberjack tartare accompanied by lemon

Shrimp Tartare with Sicilian Citrus

Daily Fresh Fruit

A Raw All for Me 25.00

1 Oyster 1 Scampone

1 Red Prawn from Mazara del Vallo

Tuna Tartare accompanied by Ginger Lime and Mint
Sauce

On creamy cheese and dark cherries

Sea Urchins 4.00 each 1

Red Prawn from Mazara del Vallo 1st 7.00 each 1

Red Prawn from Mazara del Vallo 2nd 6.00 each 1

Scampone 8.00 each 1

Oyster 4.00 each 1

Our Starters

l'atelier of sea

Sampling of our starters: cooked, raw, and marinated.

Our Etruscan Toasted Bread

Caponata featuring caramelized grouper and dark
chocolate

Tuna Tartare accompanied by Sweet and Sour Berries

Casserole with Scamorzate Potato Soufflé and Citrus
Shrimp Tartare

Grillo Wine-Infused Swordfish

Fisherman's seafood salad served in a crispy basket
drizzled with extra virgin olive oil.

25.00 x 1
40.00 x 2

Our Initial Experiences

"The Custom"

Busiate with Trapani Pesto 18.00

With red shrimp and fish roe

With toasted chopped almonds

The Bucatini Pasta 16.00

With sardines, fennel, raisins, and pine nuts.

and toasted bread crumbs

Fish Couscous 16.00

The lobster pot soup

The Gnocchi 18.00

With Cuttlefish Sautéed in White Wine Sauce

Braised in their dark sauce

With tender crumbs infused with basil

*Including raw cuttlefish julienne 30.00

Raw red shrimp and sea urchin roe

Our Initial Experiences

"They Cannot Miss"

Spaghetti	28.00
With echinoids	

Linguine	20.00
At the stone	

Stuffed grouper fillets	18.00
With scampi sauce and prawns infused with Marsala pistachio and	

Lobster fettuccine	25.00
Cherry Tomato Basil and Its Half	

Our Initial Experiences

"Our innovations"

Couscous Del Moro (Creation 2024) 25.00

Couscous with Cuttlefish Ink

With lemon-infused prawn tartare

Sliced cuttlefish in julienne style and sea urchin roe

Cuttlefish Black Shiny Shellfish Soup Tour

Chopped cherry tomatoes and basil leaves

Linguine Emotions (Creation 2016) 18.00

With John Dory roe, tuna, red shrimp

cherry tomatoes, mint, and chopped almonds

and red tuna roe

Fried fisherman's risotto (Creation 2025) 18.00

Risotto timbale coated in a crispy breading and fried in cooking oil

With seafood, the aroma of smoked scamorza

Shellfish bisque featuring cherry tomatoes, parsley, and basil.

Spaghetti Kingdom of the Two Sicilies (Creation 2023) 20.00

With John Dory Roe

Cherry tomatoes, clams, bottarga, and lemon zest.

Our Main Dishes

The King Fisherman's Barbecue 18.00

Tuna fillet

The Castagnola Squid

Slice of valued amberjack

On the new salad and vinaigrette

Phoenician cuttlefish prepared using three different cooking methods 20.00

Grilled and stewed marinated cuttlefish with its ink

With Colatura of Sea Urchin Eggs

Raw shrimp and shellfish soup

Tuna Quadrotto with pistachio crust 18.00

On Caper, Olive, and Mint Mousse

with caramelized red onions

The Night Squid 18:00

Squid filled with seafood and breadcrumbs

Prepared in a sauce broth

Accompanied by the same parsley reduction

Our Main Dishes

The fantastic three 20.00
Tuna coated in a pistachio crust

On Caper olive and muntuccia cream
with caramelized red onions

The highly sought-after marinated and grilled sea
urchin

on lemon pesto and tasty orange marmalade

The squid rings at night are served with its sauce.

Red Prawns from Mazara del Vallo 35.00
Premium Selection

Grilled (N.5)

Baked sea bream with turban 18.00

With spicy potatoes, lemon pesto, and mint garnish



Land Menu

Our Starters

The Cook in the Rural Area

Typical Cutting Board

Chosen from our region

black olives originating from the Belice Valley

Aged Primo Sale

Sardines packed in oil

Oregano-infused dried tomatoes

Vegetable caponata

Bruschetta with mataroque

Sausage known as "Pasqualora"

Sicilian Orange Jam

16.00

Our Starters

The Provola from the region 18.00

With Sausage and Friarielli
smoked scamorza cheese and breadcrumbs
in almond toffee

On Ragusano Cheese Fondue

Rosemary Grilled Potato Muffins 15.00

Filled with smoked scamorza
Smoked bacon from the Nebrodi black pig
Accompanied by pistachio fondue

Bufala alla norma 15.00

Mozzarella di Bufala D.O.P accompanied by tomato
sauce
fried eggplants and basil

Radicchio, speck, and scamorza appetizers 16.00

Braised meat with Nero d'Avola wine and hazelnuts

Our Initial Experiences

Fettucelle alla cacciatora 16.00

With chilled porcini mushrooms

Sautéed pork sausage with white wine

Cherry tomatoes, basil, and Ragusano cheese fondue

Busiate served with Trapani pesto 15.00

Paccheri with speck, radicchio, and walnuts 16.00

Straw and hay for the country girl 14.00.

Busiata alla norma 16.00

With tomato sauce, basil, and sautéed eggplants.

and shavings of salted ricotta

Our Main Dishes

Beef fillet, scalloped 20.00

With grapes, apples, and Marsala wine.

Classic Beef Cut 20.00

With arugula, cherry tomatoes, and parmesan shavings
and balsamic vinegar

The leg of the black pig from Nebrodi 18.00

Prepared at a low temperature

Braised beef infused with Nero d'Avola and orange
essence

A hint of cinnamon and cloves

Incorporating chopped almonds, walnuts, and pistachios.

Topped with dark chocolate shavings and drizzles.

The Beef Fillet Tournedos 25.00

On a toasted crouton filled with smoked scamorza.

Sautéed porcini mushrooms with marsala wine
cherry tomatoes, basil, and cheese pepper fondue

The fillet steak costs 20.00.

On grilled zucchini, arugula, shavings of parmesan, and
lemon.

Accompaniments

Traditional baked potatoes

5

Parsley - infused boiled potatoes

4

The leafy green salad

4

Salad with tomato, basil, and oregano

5

The assorted salad

5

Grilled vegetables.

6

The insula in Sicilian style

Potatoes, cherry tomatoes, capers, olives, chives, celery,
and oregano.

7

ELENCO DEI 14 ALLERGENI ALIMENTARI

ARACHIDI E DERIVATI

Snack confezionati, creme e condimenti in cui vi sia anche in piccole dosi



FRUTTA A GUSCIO

Mandorle, nocciole, noci comuni, noci di acagiù, noci pecan, anacardi e pistacchi



LATTE E DERIVATI

Ogni prodotto in cui viene usato il latte: yogurt, biscotti, torte, gelato e creme varie



MOLLUSCHI

Canestrello, cannolicchio, capasanta, cozza, ostrica, patella, vongola, tellina ecc



PESCE

Prodotti alimentari in cui è presente il pesce, anche se in piccole percentuali



SESAMO

Semi interi usati per il pane, farine anche se lo contengono in minima percentuale



SOIA

Prodotti derivati come: latte di soia, tofu, spaghetti di soia e simili



CROSTACEI

Marini e d'Acqua Dolce: gamberi, scampi, aragoste, granchi, e simili



GLUTINE

Cereali, grano, segale, orzo, avena, farro, kamut, inclusi ibridati derivati



LUPINI

Presenti in cibi vegan sottoforma di: arrostiti, salamini, farine e similari



SENAPE

Si può trovare nelle salse e nei condimenti, specie nella mostarda



SEDANO

Sia in pezzi che all'interno di preparati per zuppe, salse e concentrati vegetali



ANIDRIDE SOLFOROSA E SOLFITI

Cibi sott'aceto, sott'olio e in salamoia, marmellate, funghi secchi, conserve ecc



UOVA E DERIVATI

Uova e prodotti che le contengono come: maionese, emulsionanti, pasta all'uovo

