



Charming Inn Restaurant
With
Twelve Comfortable Rooms

Menu 2026

Executive Chef Nicola Sammartano

"The care of things"

Why "Le Caserie"?

"La Caseria" in the Marsala dialect indicates the vase that houses the plant;

The name of our inn is inspired by the essential philosophy of the term.

The plants we see along the streets generally thrive without the need for specific care, following their natural life cycle.

On the contrary, the plant present in the Caseria requires constant attention, care, nourishment and affection.

Our goal, parallel to that of the plants in the dairies, is to provide constant care, attention, dedication and affection, both through our catering services and in the hospitality we reserve for our guests in our rooms.

We undertake all these actions with the knowledge that, by continuing in this way, we ensure our continuity.

Where are we?

The history of the Caserie has its roots in the remains of an ancient building, probably dating back to Roman times, which was later used by the Saracens as a regional outpost.

The transformation of this building into a historic residence began in 1605, when it was purchased by the nobleman and general of arms Stefano Frisella. Inside, there is a charming historic tavern.

Legend has it that one memorable night in this tavern:

Lord Woodhouse tasted a wine that would become the symbol of the entire city:

The Marsala.

Over time, the building was transformed into the headquarters of the customs offices that oversaw the export of this famous wine.

The Sirocco rooms, common from the 16th to the 18th century, particularly in the Palermo area during Arab rule, hold considerable importance in this structure. During the hot summer months, it was customary for Arab nobility to stay and cool off during sirocco storms.

Our Appetizers

The Atelier of the Sea

Appetizer tasting

Our Historic Etruscan Bruschetta With Caciocavallo
and Ragusano fondue Caramelized red onion and
muscular anchovy

Caponata with grouper and dark chocolate

Tuna Tartare with Ginger and Lime

The pignatella with crispy fried octopus and
matarocco

Amberjack carpaccio marinated with extra virgin
olive oil and lemon

Fried grouper and potato bonbons
on lemon mayo

28.00 x 1
40.00 x 2

Our Appetizers

"Our Famous"

Our three historic specialties

-Our Historic Etruscan Bruschetta

With Caciocavallo and Ragusano fondue

Caramelized red onion

and muscular alicia

-Caponata with caramelized grouper

and dark chocolate

-Provoletta d'amore

Smoked Poplar Scamorza Cheese

In Oil Cooking

With crunchy flaked almonds and breadcrumbs

Stuffed with breadcrumbs, seafood and red prawns

Served on Lobster Bisque

With citrus prawn tartare and colatura

sea urchin eggs

22.00

Our Appetizers

Provola D'amare (Specialty). 20.00
(Created 2017).

Smoked Poplar Scamorza Cheese

With crunchy flaked almonds and breadcrumbs

Stuffed with breadcrumbs, seafood and red prawns

Served on Lobster Bisque

With citrus shrimp tartare

sea urchin roe dripping

Lorenza 15.00

Durum wheat frisella and caprese

With buffalo mozzarella, tomato, tuna in oil and basil

The Sea and Panelle 18.00

Ancient chickpea fritter with shrimp tartare and mayo

brandy and black berry caviar

Our Appetizers

The Cooked Seafood

16.00

Cocotte with mashed potatoes, scamorza, fried octopus and matarocco

Bruschetta del Rais with tuna in extra virgin olive oil, cherry tomatoes and basil, flavoured with oregano flowers

Fried grouper and potato bonbons on lemon mayo

The Cooked, the Raw and the Marinated

25.00

Fried grouper and potato bonbons on lemon mayo

Tuna Tartare with Ginger, Lime and Berries

Scampi with Pink Pepper

The Red Shrimp of Mazara del Vallo

The French cupped oyster

Amberjack fillet marinated with extra virgin olive oil and lemon

Our Appetizers

The Three Tartares 25.00

Tuna tartare with ginger, lime and berries.
Premium amberjack tartare with pink pepper and salt petals
Shrimp tartare with lemon zest

The Three Raw Fish 19.00

The Concave Oyster (French)
The Red Shrimp of Mazara del Vallo
The scampi

A Raw All for Me 40.00

The Concave Oyster (French)
The Red Shrimp of Mazara del Vallo
The scampi
Tuna tartare with ginger, lime and berries.
Premium amberjack tartare with pink pepper and salt petals
Shrimp tartare with lemon zest

The Singles

The Concava oyster (French) 5.00 (1)
The Red Prawn from Mazara del Vallo, 1st class 7.50 (1)
The 2nd Red Prawn from Mazara del Vallo 6.50 (1)
The scampi 6.00 (1)

Our Firsts

Cous Cous Del Moro (Creation 2024). 25.00

Cous Cous with Cuttlefish Ink

With sautéed cuttlefish and raw cuttlefish tagliatelle
cherry tomatoes marinated in extra virgin olive oil

Black shiny shellfish bisque

sea urchin roe and marinated prawns

High Level Fettuccelle 30.00

With half a beautiful lobster, cherry tomatoes and basil

Spaghetti Cacio e Pepe Di Mare 25.00

With Shrimp Tartare and Black Berry Caviar

black truffle cream, basil, cherry tomatoes

and red shrimp bisque

Spaghetti Kingdom of the Two Sicilies 20.00

(Creation 2023)

With John Dory Roe

Cherry tomatoes, clams, bottarga, lemon zest

parsley and basil

Our Firsts

Ravioli stuffed with grouper 18.00

With shellfish cream and pistachio

The Busiate land of the west 20.00

With typical Trapani pesto Gambero Rosso

cherry tomatoes, basil, almonds, extra virgin olive oil,
pepper and pecorino cheese

Traditional fish couscous 18.00

And the lobster pot soup

Our Second Courses

The Fisher King's Grill 28.00

Octopus tentacle with oil and lemon, scampi, red prawn from Mazara del Vallo, tuna, squid and amberjack

The Pignata 25.00

Grouper Caciucco with its soup
seafood, shellfish, cherry tomatoes, basil, parsley, extra virgin olive oil and bread slices

Tuna in a crust 18.00

Tuna fillet in a pistachio, breadcrumb and almond crust

On Caper and Mint Mousse with Caramelized Onion

Cuttlefish Tommasino-style 20.00

Breaded cuttlefish with breadcrumbs and breadcrumbs

stuffed with scamorza

served with macerated cherry tomatoes and basil concasse and oregano scent

Our Second Courses

The Fantastic Three 18.00

-Tuna in a pistachio, breadcrumb and almond crust
On Caper and Mint Mousse with Caramelized Onion

-The prized marinated and grilled amberjack
your lemon mayo

-Crispy basket filled with mashed potatoes with
With calamari rings au gratin, salt and pepper

Fried Octopus 18.00

Fried octopus on mashed baked potatoes

basil cream soup

cherry tomatoes marinated in extra virgin olive oil,
capers and olives



Land Menu

Our Appetizers

The Chef in the Countryside

Typical Cutting Board

Selected from our territory

black olives from the Belice Valley

Seasoned Primo Sale

Sardines in oil

Dried tomatoes with oregano

Vegetable caponata

Bruschetta with matarrocco

Sausage called "Pasqualora"

Sicilian orange marmalade

18.00

Our Appetizers

Simple beef carpaccio 16.00

Salted beef carpaccio with red fruits on rocket
extra virgin olive oil and parmesan flakes

Provola di terra 18.00

Provola stuffed with sausage, broccoli rabe and ricotta
in almond brittle

On 30-month Parmesan fondue

The Three Bruschettas 14.00

Bruschetta with cherry tomatoes and pecorino cheese

Bruschetta with olive pâté and dried tomatoes

Etruscan Bruschetta

With Caciocavallo and melted Ragusano cheese

Caramelized red onion

and black pork salami from Nebrodi

Our Firsts

The Count's Hay and Straw 18.00

With grilled vegetables and sautéed cherry tomatoes
basil and mascarpone pesto with asparagus

Busiate according to tradition 16.00

With tomato sauce and flakes of salted ricotta
Eggplant and basil

Fettuccelle alla cacciatora 18.00

With porcini mushrooms, pork sausage
cherry tomatoes, basil and parmesan fondue

Tunisian - style paccheri 16.00

With oil, garlic and chilli pepper
basil and tomato reduction
Creamed with pecorino cheese

Our Second Courses

Pork shank

22.00

Black pork shank from the Nebrodi

Braised beef with Nero d'Avola wine and butter,
cinnamon and orange

and chopped almonds

Il Tournandos

28.00

Marsala - braised fillet with porcini mushrooms

basil, cherry tomatoes and caciocavallo fondue

on scamorza cheese crouton

Fillet steak

20.00

With rocket, cherry tomatoes, parmesan shavings and
balsamic vinegar

Palermitan Angus

20.00

Palermo - style breaded Angus steak

Side dishes

Old-fashioned baked potatoes

5

Boiled potatoes with parsley

4

The green salad

4

Tomato, basil and oregano salad

5

The mixed salad

5

Grilled vegetables

6

Sicilian salad

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

7

COVER AND SERVICE 5 WATER 3 COFFEE 2

PRICES ARE TO BE CONSIDERED IN € EURO



DEAR CUSTOMER

IN ORDER TO COMPLY WITH THE PROVISIONS OF EUROPEAN UNION REGULATION 1169/2001 ACCORDING TO WHICH IT IS NECESSARY TO INDICATE THE POSSIBLE PRESENCE OF THE 14 MAIN NUTRIENTS THAT CAUSE ALLERGIES.

PLEASE CONTACT OUR STAFF WHO WILL BE HAPPY TO PROVIDE YOU WITH ALL THE NECESSARY INFORMATION.

DEAR CUSTOMER

WE INFORM YOU THAT SOME PRODUCTS MAY BE FROZEN AT SOURCE OR FROZEN ON SITE (BY RAPID TEMPERATURE REDUCTION) IN COMPLIANCE WITH THE SELF-CONTROL PROCEDURES PURSUANT TO EC REGULATION 852/2004.

WE THEREFORE INVITE YOU TO CONTACT THE DINING ROOM STAFF TO OBTAIN ALL THE INFORMATION RELATING TO THE PRODUCT YOU WISH TO ORDER.