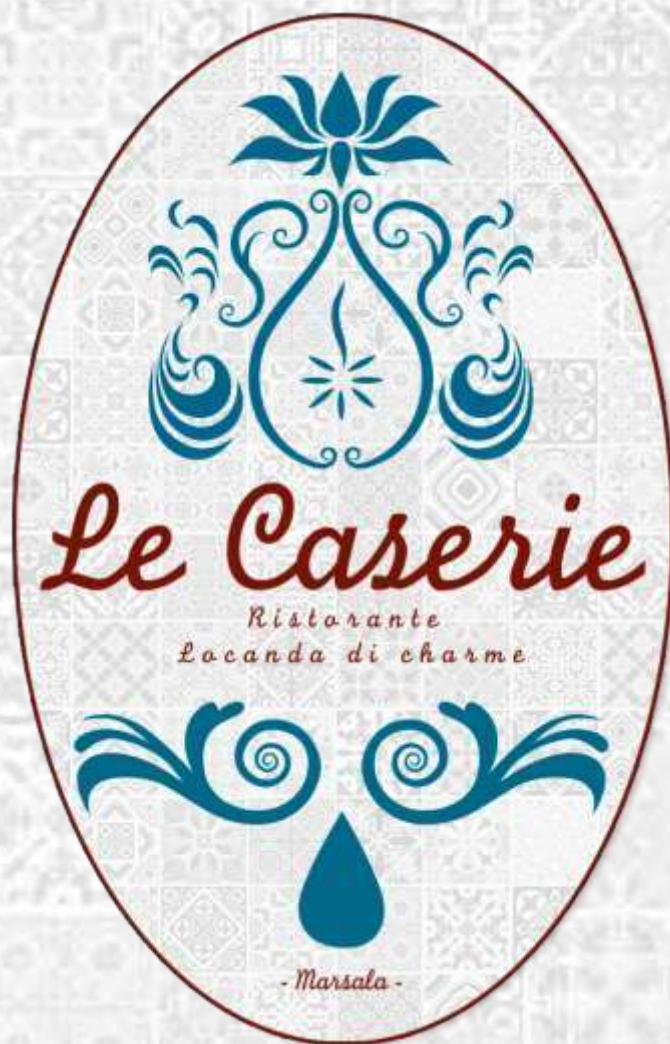


Welcome to Le Caserie



Locanda di Charme

APPETIZERS

IL NOSTRO ATELIER DEL MARE TASTING OF OUR DISHES

OUR HISTORY

Mediterranean octopus basket with vegetable mayonnaise

Bruschetta All'etrusca (Creation 2017)

The old-fashioned Caponata with crumbled grouper and dark
chocolate

The crudità scampi

Salmon marinated with pink pepper and citrus

Tuna carpaccio with ginger and lime

Morbidone of cod

Oyster

€ 20.00 x1

€ 35.00 x2

In the absence of fresh product, we warn customers that some products may be deep-frozen or frozen
The fish intended to be eaten raw has been subjected to preventive remediation treatment in compliance with EC Reg. N. 853/2004.
In case of food allergies and / or intolerances, you can contact the dining room staff, who will be happy to show you the information
leaflet of our products.

In the absence of bluefin tuna, yellow fin tuna will be used

APPETIZERS

COOKED, RAW AND MARINATED

Baked lobster with hot pink sauce

Tuna carpaccio

Oyster

Norway lobster

Boiled octopus

Marinated salmon

Canape with coffee urchin egg mayonnaise

€ 25.00

SAILOR'S BASKET

Crispy bread basket with vegetable mousse and octopus salad

Norway lobster

Tuna carpaccio

Salmon carpaccio marinated with citrus

Oyster

€ 18.00

OUR FAMOUS

Caponata with grouper and dark chocolate-

Bruschetta etrusca – Provola d'amare white red shrimp on lobster bisque

€ 16.00

PROVOLA D'AMARE

*Smoled poplar scamorza stuffed with fresh tumminia crumbs and seafood;
Cuttlefish ink breadcrumbs, served on lobster bisque with raw prawns and citrus
powder*

€ 20.00

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APPETIZERS

THE INNKEEPER

TASTING

SCAMORZETTA

*Stuffed with ricotta with chopped Black Pig of Nebrodi and Marsala qualeddro
On hazelnut fondue and truffle mayonnaise*

CAPONATA

With

Almonds and dark chocolate

CARPACCIO

Fillet of beef with fresh cheese mousse and wild berries sauce

BRUSCHETTA ALL'ETRUSCA

With Ragusan cheese fondue

Caramelized onions from Partanna

And wild boar salami medallion

€ 18.00 X1

€ 30.00 X2

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APPETIZERS

SCAMORZETTA

Stuffed with ricotta, with minced Nebrodi black pig and Marsala qualeddro
On hazelnut fondue and truffle mayonnaise
€ 18.00

CAPONATA

With almond and dark chocolate
€ 12.00

CARPACCIO

Beef fillet with ricotta mousse and wild berries sauce
€ 16.00

BRUSCHETTA ALL'ETRUSCA

With ragusan cheese fondue cheese fondue, caramelized onions from Partanna and
wild board salami meddallion

€ 12.00

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OUR FIRST COURSES

FETTUCCELLE DEL MORO TO THE

Cuttlefish ink ragout with basil cream, sea urchin eggs and fresh ricotta

€ 18.00

BUSIATA EMOTIONS WITH

Tomato, shrimp, mint, tuna, San Pietro eggs, pistachio and bottarga

€ 18.00

LINGUINE WITH

Lobster, tomato and basil

€ 25.00

SPAGHETTONE WITH

Scampi, clams, fresh spinach, bottarga and lemon

€ 20.00

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OUR FIRST COURSES

SPAGHETTO BROKEN

In lobster broth, grouper and seafood

€ 20.00

COUS COUS

Of fish

€ 16.00

SQUARES STUFFED WITH GROUPER

WITH

Crustaceans, pistachio and pears cream

€ 20.00

THE FRIED BROKEN SPAGHETTI

With

Crustaceans, grouper and their bisque

€ 25.00

THE FISHERMAN'S RISOTTO

Nuanced with Marsala

€ 16.00

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OUR FIRST COURSES

RAVIOLI

Stuffed with ricotta, caciocavallo and ragusano fondue
with

With spiced pork cheek strips of Nebrodi black pig and black pepper

€ 15.00

GARGANELLI

With

Broccoli and sausage cream

€ 14.00

TAGLIOLINI

With walnut fondue, truffle cream and fillet carpaccio

€ 16.00

FETTUCCELLE OF THE COUNT

With cream of smoked vegetables and walnuts

€ 14.00

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OUR SECOND COURSES

TUNA IN PISTACHIO CRUST

WITH

Caramelized red onion served on caper mousse, olives, caramelized onions and Sicilian geranium restricted

€ 20.00

THE SICILIAN OCTOPUS STEW

With

Cherry tomatoes, potatoes, croutons, oregano, capers and olives

€ 17.00

BREAM SFORMATINO IN POTATO CRUST

With carrot, potato and apple puree

on

Cream of lemon fimminello

€ 16.00

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OUR SECOND COURSES

THE SEPIA IN THREE FIRINGS

Grilled cuttlefish in its black with sea urchin eggs with basil mashed potatoes
€ 18.00

THE FANTASTIC 3

Tasting of

Roasted cuttlefish in its black with sea urchin mayonnaise, scampona au gratin on pink pepper potatoes and pistachio crusted tuna on onion mousse, capers, olives and Sicilian geranium restricted.

€ 18.00

THE 5 KINGS OF THE SEA

Lobster, cuttlefish, scampona, swordfish and grilled tuna with cold citronette

€ 30.00

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OUR SECOND COURSES

BEEF TOURNANDOS

On toasted basil bread with smoked scamorza cheese and porcini mushroom sauce

€ 22.00

THE SHANK OF PORK

Baked in avola black with chocolate, walnuts, almonds and pistachio

€ 18.00

FILLET OF BEEF SCALOPPATO

With apples, grapes and marsala

€ 18.00

FIorentina DI SCOTTONA

And its side dishes

€ 6.00 per hectogram

THE BLACK PIG NECK OF THE NEBRODI

With baked mushroom mayonnaise and small diced fried potatoes

€ 15.00

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FOOD SIDE DISHES

MIXED SALAD.

€ 4.00

TOMATO SALAD.

€ 4.00

BOILED POTATOES WITH PARSLEY.

€ 4.00

BAKED POTATOES.

€ 4.00

GRILLED VEGETABLES.

€ 5.00

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Coperto € 4.00

Acqua € 2.50

Caffè €1.50

Si avvisa la gentile clientela

Che
nei giorni festivi e nel fine settimana le scontistiche per le convenzioni e i menu fissi non sono
da considerarsi validi.