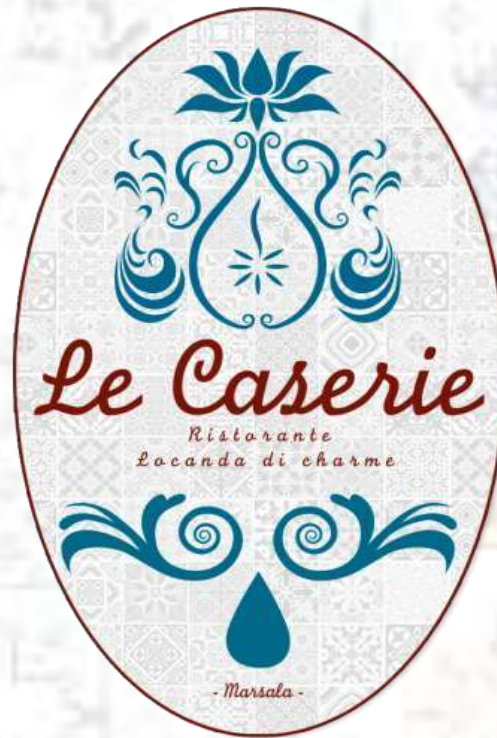


Benvenuti a Le Caserie



Locanda di Charme

Con

12 affascinanti camere

Dal 1605

ANTIPASTI

IL NOSTRO ATELIER DEL MARE DEGUSTAZIONE DEI NOSTRI SAPORI

Mediterranean octopus basket with steamed vegetable soup mayonnaise

Bruschetta All'etrusca (Creation 2017)

The old-fashioned Caponata with crumbled grouper, dark chocolate and almonds

The crudità scampi

Salmon marinated with pink pepper and citrus

Tuna carpaccio with ginger and lime

Morbidone codfish, chopped dried tomatoes, olives and basil

Oyster € 20.00 x1

€35.00 x2

In the absence of fresh product, we warn customers that some products could be deep-frozen or frozen.

The fish intended to be eaten raw has been subjected to preventive remediation treatment in accordance 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.

APPETIZERS

THE COOKED, THE RAW, THE MARINATED

Steamed lobster with hot raisin pink sauce

Tuna carpaccio

Oyster

Norway lobster

Boiled octopus

Marinated salmon

Canape with sea urchin egg mayonnaise

€20.00

SAILOR'S BASKET

Crispy bread basket with vegetable mousse and octopus salad

Norway lobster

Tuna carpaccio

Salmon carpaccio marinated with citrus

Oyster

€16.00

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APPETIZERS

OUR FAMOUS

Caponata with grouper and dark chocolate- Bruschetta Etrusca-

Provola d'amare with crudità prawns on lobster bisque

€ 15.00

PROVOLA TO LOVE

Smoked poplar scamorza stuffed with fresh tumminia crumbs and seafood;

Breadcrumbs with cuttlefish ink and almonds

Served on lobster bisque with raw prawns and citrus powder.

€ 16.00

SEA TRIPTYCH

Octopus basket with vegetable mayonnaise cream, caponata with grouper and dark chocolate, La vela di pane with tuna tartar and mint mousse.

€ 18.00

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APPETIZERS

RICOTTA FLAN AND SMOKED SCAMORZA

*With chopped black pig from Nebrodi,
Marsala qualeddu on toasted walnut fondue and patanegra lard*

€15.00

MILLEFOGLIE OF VEAL ROAST BEEF

With poplar burratina and truffle cream

€16.00

CAPONATINA

Vegetable with chocolate and almonds

BRUSCHETTINE ALL'ETRUSCA

With local salami medallion

€14.00

HIGH CARPACCIO

*Of salted meat marinated in spices and black avola
Rested on a delicate whip of dried tomatoes, black olives and capers
And a burnt red onion reduction.*

€16.00

TARTARA

*Of beef filet mignon
With fresh basil cheese
And marsala caramelized berries*

€15.00

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OUR FIRST COURSES

FETTUCCELLE DEL MORO 18.00

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

LINGUINE EMOZIONI 16.00

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

SPAGHETTI 25.00

Lobster, tomato and basil

SPAGHETTONE 20.00

Clams, cherry tomatoes, fresh spinach, bottarga and lemon

TAGLIOLINI AL NERO DI SEPPIA DELLA SCOGLIERA 18.00

Scampi, prawns, squid, cherry tomatoes and seafood

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OUR FIRST COURSES

THE QUEEN'S BROKEN SPAGHETTI MATALOTTE 20.00

In lobster broth, grouper and seafood

COUS-COUS 16.00

The fisch

SQUARES STUFFED WITH GROUPE 20.00

Crustacean, pistachio and pear cream

THE FISHERMAN'S RISOTTO 16.00

Nuanced with Marsala

CAPPELLACCI 16.00

Stuffed with potatoes and pecorino cheese with cod, leeks and cherry tomatoes

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OUR FIRST COURSES

POTATO GNOCCHI

14.00

On pumpkin cream with shrimp, pistachio and bottarga

RAVIOLI

16.00

*Stuffed with ricotta with cheese and pepper fondue
And spiced pork cheek strips of black Nebrodi pig*

GARGANELLI

15.00

Broccoli cream, sausage and caciocavallo fondue

FETTUCCELLE OF THE COUNT

14.00

Cream of smoked vegetables and pistachio crumbs

SPAGHETTO

16.00

Hazelnut fondue, truffle cream and salted meat carpaccio with avola black

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OUR SECOND COURSES

TUNA IN PISTACHIO CRUST
WITH

Caramelized red onion on caper mousse, mint, anchovies and olives

€ 16.00

STEWED SICILIAN OCTOPUS SAILS

Con

Cherry tomatoes, potatoes, oregano, capers and olives

€ 15.00

BREAM FLAN IN POTATO CRUST

With carrot, potato and apple puree

And

Cream of lemon fimminello

€ 14.00

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OUR SECOND COURSES

THE SEPIA IN THREE FIRINGS

Grilled cuttlefish in its black with sea urchin mousse and basil mashed potatoes

€ 18.00

THE FANTASTIC 3

Tasting of

Roasted cuttlefish in its own black with sea urchin mousse, fried squid rings on pink pepper potatoes and tuna in pistachio crust with

Caramelized red onion on caper mousse, mint, anchovies and olives

€ 18.00

THE GRILL OF THE 5 KINGS OF THE SEA

Lobster, cuttlefish, scampona, swordfish and grilled tuna with warm lemon cream

€ 25.00

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OUR SECOND COURSES

BEEF TOURNANDOS WITH PORCINI MUSHROOMS AND COFFEE

On toasted scamorzato bread

€25.00

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

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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

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.