

TO STARTERS

Red tuna tartare
with celery salad (GF) 26

Raw fish and shellfish from the Ionian Sea,
with herbs sauce © (GF) 42

Red prawns with roasted pepper sauce
and ragusana burrata cheese © (GF) 38

Courgette flowers with ricotta cheese
filling in rice tempura (V,GF) 20

Eggplant "Parmigiana" (V,GF) 20

WHEAT AND RICE

Maccheroni alla "Norma" (VG) 22

Linguine with lobster and wild fennel 42

Fresh spaghetti with tuna roe,
lemon flavored and toasted bread crumbs 28

Scorpion fish risotto with courgette flowers
and caramelized tomato (GF) 34

(V) vegetarian (VG) vegan (GF) gluten free 4 Euro cover charge per person

INFORMATION ON FOOD ALLERGIES

Certain dishes and beverage may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulfur dioxide and sulphites, (13) Lupin beans, (14) Molluscs.

Please consult the appropriate documentation that will be provided by the staff upon request.

We cannot guarantee the total absence of allergens in all our dishes and beverages.

Fish intended to be eaten raw or almost raw have been treated beforehand in compliance with the provisions of EC regulation 853/2004, Annex III, Section VIII, Chapter 3, paragraph D, Point 3.

Fish product compliant with the requirements of Reg. (EC) 853/04, Annex III, Section VIII, Chapter 3, letter d, point 3.

Dishes or ingredients marked with © are frozen, frozen at source by the manufacturer,

or have been chilled to a negative temperature on site to guarantee their quality and safety for public health.

This complies with the procedures described in the origin by the H.A.C.C.P. Plan pursuant to EC Reg. 852/04.

Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

SEA AND LAND

Sea bass fillet in a salt crust
with fennel and orange (GF) 34

Red snapper fillet "eoliana"
with capers, cherry tomatoes and olives (GF) 34

Lamb shank
with aromatic herb oil and wild chicory (GF) 32

Veal rolls "Messinese" with sweet
and sour vegetables 28

VEGETABLES AND SIDE DISHES 8

DESSERTS

Sicilian cannolo (V) 12

Strawberry tiramisù (V) 12

Homemade ice creams and sorbets (GF) 10

Selection of seasonal fruit (VG,GF) 12