

## choose your menu

*A la Carte*



**-30%**

10<sup>th</sup>  
**ANNIVERSARY\***

\*drinks, and cover charge excluded



*Sicily  
"No Limits"*

**ONE RULE:  
EAT EVERYTHING!**

**26,50\*** WEEKDAYS

**29,50\*** WEEKENDS  
& HOLIDAYS

\*Desserts, beverages, and cover charge excluded

\*Weekend: from Friday dinner onward

*Business  
Lunch\**

**1 COURSE 9 €**

**2 COURSES 14 €**

**3 COURSES 17 €**

\*cover charge included

## Cocktails • 8

SPRITZ LIMONCELLO

CLASSIC NEGRONI

SPRITZ APEROL or CAMPARI

SICILIAN NEGRONI

MOSCOW MULE

NEGRONI SBAGLIATO

LONDON MULE

AMERICANO

GIN TONIC

VODKA LEMON

*Sicilian Aperitivo* **€10**

Drink + small tasting of typical Sicilian delicacies  
every night from 6:30pm to 8:00pm



## Traditional Starters

### Parmigiana • 14

Fried eggplants, tomato sauce, fresh basil, garlic, basil pesto with Grana Padano, provola iblea, eggs

7-3-8

### Caponata • 11

Eggplant, peppers, tomato puree, fresh basil, garlic, onion, carrots, celery, olives, raisins, vinegar, almonds

8-9

### Traditional Panelle • 10

Chickpea flour fritters with natural spices

### Crocchette di Pollo • 12

Artisanal Chicken Croquettes served with mint mayonnaise

1-7-3

### Trippa Fritta • 13

Low temperature cooked tripe, floured, and fried

1

### Tavola Calda Box • 16

Assorted Traditional Rosticceria - 5 Pieces

7-1-6-9-8

## Sicilian Pasta

### Pasta Ncaciata • 14

Ragù with Sicilian meats, tomato sauce, provola iblea, peas, onion, carrot, celery, Grana Padano, hard-boiled eggs, ham

7-1-9-3-12

### Maccheroncini alla Norma • 14

Fried eggplant, tomato sauce, baked ricotta, and basil

1-7

### Timballo di Anelletti • 14

Fried eggplant, tomato puree, basil, mixed meat ragù, béchamel, Provola Iblea, eggs, Grana Padano

7-1-3-8-9-12

### Fresh Busiate pasta with Pistachio Pesto • 16

Bronze-drawn pasta with Bronte DOP Pistachio Pesto

7-1-6

## Messinese Braciole... Our Specialty!

### **Classic • 13,5 (ALSO AVAILABLE GLUTEN-FREE 7)**

Thin slices of selected topside beef, filled with seasoned breadcrumbs mixed with Grana Padano DOP aged over 20 months, Sicilian pecorino cheese, and melted cheese. 7-1

### **Bronte Pistachios • 14,5**

Thin slices of selected pork loin from black pig, filled with seasoned breadcrumbs, creamy cheese, pesto, flour, and granules of Bronte green pistachio DOP. 7-1-8-6

### **Nero dei Nebrodi • 13,5**

Thin slices of streaky pancetta from Nebrodi black pig, filled with seasoned breadcrumbs mixed with Grana Padano DOP aged over 20 months, Sicilian pecorino cheese, and melted cheese. 7-1

### **Eggplant • 13,5**

Thin slices of grilled eggplant, filled with their creamy puree and seasoned breadcrumbs mixed with Grana Padano DOP aged over 20 months, Sicilian pecorino cheese, and melted cheese. 7-1

### **Chicken • 13,5 (ALSO AVAILABLE GLUTEN-FREE 7)**

Thin slices of Italian chicken, filled with seasoned breadcrumbs mixed with Grana Padano DOP aged over 20 months, Sicilian pecorino cheese, and melted cheese. 7-1

## From our traditional cuisine

### Sicilian-style Meatballs • 15,5

Small meatballs made with selected minced beef from "Carni di Sicilia," slow-cooked in tomato sauce with Sicilian pecorino, Grana Padano DOP, and eggs. 7-1-3

### Seasoned Sausage • 15,5

Seasoned sausage prepared with tomato, Nebrodi provola cheese, curly escarole, and wild fennel seeds. 7

### Deboned Chicken Thigh • 15,5

Organic Sicilian chicken thigh marinated with traditional Sicilian herbs.

### Ragusane Cutlet • 15,5

Cutlet made with Nebrodi black pork, stuffed with eggs, pecorino cheese, and onion. 7-1-3

### Chicken Cordon Bleu • 15,5 (GLUTEN-FREE)

Organic Sicilian chicken filled with Iblean provola cheese and cooked ham. 7-3

## Sides

**Traditional Potato Croquettes • 15,5**

7-1-3

**Nonna's Mashed Potatoes**

Smoked with oak wood

— **Classic • 8**

7

— **Dei Nebrodi • 8,5**

With guanciale from Nebrodi black pig. 7

— **Brontese • 9,5**

With Bronte green pistachio DOP pesto. 7-8-6-1

**Baked potatoes • 7**

**Fries • 7**

**Mixed salad • 6,5**

## Sicilian Pastries

**SICILIAN CANNOLO • 7,5**

7-8-1

**TYPICAL PALERMITAN CASSATINE • 8**

7-8-1-3-6

**LAYERED CHOCOLATE  
SEMIFREDDO CAKE • 8,5**

7-8-1-3

**LAYERED PISTACHIO  
SEMIFREDDO CAKE • 8,5**

7-8-1-3

**BRONTELLA PISTACHIO CAKE • 8,5**

7-8-1-3

## Beverage

Messina Beer - Sea salt crystals recipe

1-12

- Bottle 33cl • 5
- Small draft • 4
- Medium draft • 6,5

Messina Beer - Classic recipe 33cl • 4,5

1-12

Coca Cola / Coca Cola Zero 33cl • 3,5

12

Bottled Water 70cl • 3,5

Digestifs & Liqueurs • from 5

Coffee • 1,5

## Wines by the glass

**SURYA, RED WINE • 6**

100% Nero D'avola, Principi di Butera

**SURYA, WHITE WINE • 6**

100% Inzolia, Principi di Butera

**NERO LUCE, SPARKLING/BUBBLES • 6**

100% Nero D'avola, Principi di Butera

## Dessert wines

**PASSITO DI PANTELLERIA • 6**

**CORIDUCI • 10**

## Red wines<sup>12</sup>

**SURYA • 23**

100% Nero D'avola, Principi di Butera

**FRAPPATO • 24**

100% Frappato, MandraRossa

**CERASUOLO DI VITTORIA • 30**

50% Nero D'avola, 50% Frappato,  
Principi di Butera DOCG

**BUTIRAH • 28**

100% Syrah, Principi di Butera

**SENTIERO DELLE GERLE • 38**

100% Neretto Mascalese, MandraRossa

**SIMPOSIO • 46**

65% Cab. Sauvignon, 30% Merlot, 5% Petit Verdot,  
Principi di Butera

## White wines<sup>12</sup>

**SURYA • 23**

100% Inzolia, Principi di Butera

**ZIBIBBO SECCO • 24**

100% Moscato d'Alessandria, MandraRossa

**DIAMANTI • 26**

100% Grillo, Principi di Butera

**URRA DI MARE • 28**

100% Sauvignon Blanc, MandraRossa

**SENTIERO DELLE GERLE • 38**

Etna Bianco, MandraRossa



## Rosé wines <sup>12</sup>

### TERRE DI SICILIA ROSÈ • 25

Uve autoctone a bacca rossa,  
MandraRossa

### CALAMOSSA • 26

Uve autoctone a bacca rosse, MandraRossa  
(sparkling rosé wine)

## Bubbles <sup>12</sup>

### NERO LUCE • 23

100% Nero D'avola, Principi di Butera

### DEL QUANTA • 30

100% Chenin Blanc, MandraRossa















### PAS DOSÉ • 45

100% Nero d'Avola, Blanc de Noirs,  
Principi di Butera

### TERZAVIA CUVÉE VS EXTRA BRUT • 60

100% Grillo, Metodo Classico,  
Marco De Bartoli

## LIST OF ALLERGENS (Reg.1169/2011)

|    |   |   |
|----|---|---|
| 1  |    | <b>Cereals</b> containing gluten(e.g., wheat, rye, barley, oats, spelt, kamut, or their hybridized strains) and derived products.   |
| 2  |    | <b>Crustaceans</b> and derived products.  |
| 3  |    | <b>Eggs</b> and derived products.   |
| 4  |    | <b>Fish</b> and derived products, except: Gelatin or isinglass used as clarifying agents in beer and wine.  |
| 5  |    | <b>Peanuts</b> and derived products.  |
| 6  |    | <b>Soy</b> and derived products.  |
| 7  |    | <b>Milk</b> and derived products, including lactose.  |
| 8  |    | <b>Nuts</b> , including almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecans ( <i>Carya illinoensis</i> ), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachios ( <i>Pistacia vera</i> ), and macadamia nuts ( <i>Macadamia ternifolia</i> ), and their derived products. |
| 9  |    | <b>Celery</b> and derived products.   |
| 10 |    | <b>Mustard</b> and derived products.  |
| 11 |    | <b>Sesame seeds</b> and derived products.   |
| 12 |   | <b>Sulfur dioxide and sulfites</b> in concentrations greater than 10 mg/kg or 10 mg/l expressed as SO <sub>2</sub> .  |
| 13 |  | <b>Lupins</b> and derived products.   |
| 14 |  | <b>Mollusks</b> and derived products.   |

- Allergens are indicated on the menu with their corresponding reference number or in the allergen registry.
- All internal productions are artisanal in nature; therefore, it is not possible to guarantee the complete absence of traces of allergens in the finished products, even when they are not listed in the recipe. Our staff is available for further information.

## "PLEASE, DON'T CALL THEM ROLLS!"

There are centuries of history behind what some dare to call "rolled-up slices of meat."

Let's start with the name: they're called "bracirole" because of the way they were traditionally cooked—on the grill ("brace" in Italian)—giving them a charred, crispy exterior while keeping the meat juicy. In ancient times, they were eaten around a fire; in the Baroque era, they were accompanied by rivers of red wine and legendary tales.

Even back then, believe it or not, they were one of the favorite dishes of Sicilians. It was the Spaniards who introduced them to the people of Trinacria in the 16th century. Legend has it that Queen Joanna of Spain—known as "Joanna the Mad"—was so fond of them that she employed a dozen chefs at court exclusively for the preparation of her beloved "bracirole della Regina."

It was one of these chefs—her secret lover—who brought the recipe to Sicily. He had to flee in haste from the wrath of Charles of Habsburg (Joanna's son and rightful heir to the Spanish throne), who was outraged upon discovering the clandestine relationship between his mother and a mere cook.

Thus, the people of Messina had the chance to taste these delicacies, and they were captivated. They decided not only to adopt the dish but also to "customize" it, adding a special seasoning that, even five centuries later, remains unchanged.

Today, these "rolled-up slices of meat" have become a staple of Sicilian cuisine—famous throughout the island. However, only the "Messinese" version has preserved the ancient recipe, maintaining its legendary flavor. And since November 9, 2013, you can enjoy them at the first store in Milan.

