



PIAZZA
SCAMMACCA

Menù PIAZZA

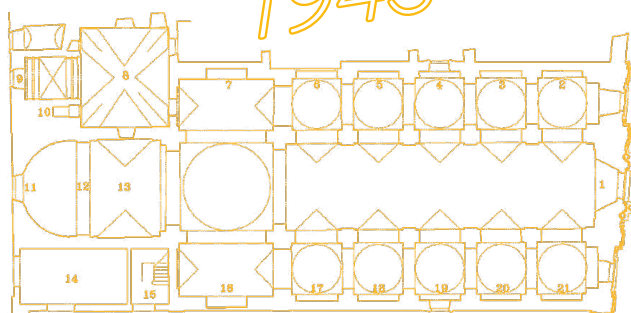


5 MONOTHEMATIC KITCHENS • WINE CELLAR • COCKTAIL BAR

You know?

BEFORE

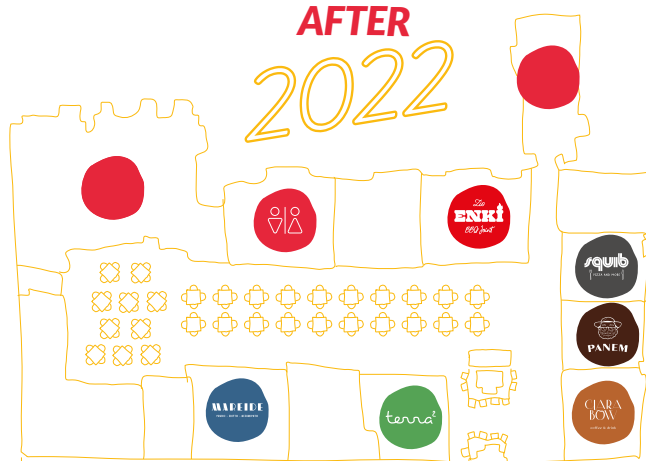
1943



Chiesa di Santa Maria del Rosario

AFTER

2022



Piazza Scammacca

Before becoming a space dedicated to food, music, and sharing, this building was a church. Built in 1600, the Church of Santa Maria del Rosario has witnessed centuries of history, enduring earthquakes, bombings, and revolutions. Over time, it has served as a church, private residence, pharmaceutical warehouse, headquarters of the Verga Foundation, historical archive of the Municipality of Catania, municipal treasury, and finally a bank. Today, it continues to live and transform, as it always has: a place that is reborn to welcome the city.



CLARA BOW

coffee & drink

Signatures

Flapper Collins

8

Bombay Gin, lemon juice, sugar syrup, soda, garnished with cucumber and mint.
Method: shake & strain.

Golden Age Mule

8

42 Below Vodka, lemon juice, spicy mango syrup, Organics ginger beer, garnished with mint. Method: build

Hemingway's Punch

8

Bacardi Carta Blanca Rum, lime juice, sugar syrup, grapefruit juice, soda, garnished with a grapefruit slice. Method: shake & strain.

Tijuana Cooler

8

Cazadores Tequila, pineapple juice, lime juice, agave syrup, soda, garnished with mint.
Method: shake & strain.

Speakeasy Spritz

9

42 Below Vodka, Aperol, orange juice, prosecco, soda, garnished with lemon peel.
Method: build

Rum Runner Club

9

Bacardi Carta Blanca Rum, Mount Gay Rum, lime juice, pineapple juice, passion fruit syrup, garnished with lemon peel and mint.
Method: shake & strain

Smoky Sunset

9

Peloton de la Muerte Mezcal, blueberry juice, lemon juice, honey syrup, garnished with a lemon slice. Method: shake & strain.

Jasmine Breeze

10

Bombay Gin, Italicus bergamot liqueur, lemon juice, pink grapefruit soda, garnished with a lemon slice. Method: shake & strain.

Virgin Bay

ALCOHOL FREE

Virgin Tonic

6

Exotic Spicy

6

Lime juice, spicy mango syrup, Organics ginger beer. With spicy and tropical notes.

Internationals

Americano

7

Negroni

7

Cocktail Sour

7

Moscow Mule

7

Aperol Spritz

7

Bloody Mary

7

Vodka tonic

7

Mojito

7

Margarita

7

Old Fashioned

8

Boulevardier

8

Cocktail Martini

8

Sidecar

8

Old Fashioned

8

Hugo Spritz

8

Beverage



WATER

Lete
3
Slightly Sparklin 75cl

San Benedetto 3
Sparklin 65cl

Filtered Osmosis Water 2

BEER BOTTLED

Birra dello stretto 3.5
Caulier Blonde 🍷 5.5

DRAFT BEER

Aynger Bionda, Lager Hell 0,2l 3.5
Aynger Bionda, Lager Hell 0,4l 6
Aynger Bianca Urweisse 0,3l 4
Aynger Bianca Urweisse 0,5l 6.5
Aynger Rossa, Dunkel 0,2l 3.5
Aynger Rossa, Dunkel 0,4l 6.5

COFFEE

Espresso 1,5
Decaffeinated Espresso 1,5
Double Espresso 3
Ginseng Coffee 1,5
Barley Coffee 1,5
Cappuccino 2
Cappuccinos almond milk 2,5
Cappuccinos soia milk 2,5
Latte Macchiato 2,5
Tea / Herbal Tea 3,5
Iced Tea 3,5
Lemon, Peach
Fresh Orange Juice 4
Fruit Juices 3,5
Pineapple / Apple / Pear
Fruit Juices 4,5
Blueberry
Almond Milk 4

NON-ALCOHOLIC

Red Bull 3.5
Lemonade
Tonica
Ginger beer
Sugar free
Red edition - Anguria
Fever Tree 3.5
Indian Tonic
Mediterranean
Ginger beer
Tomarchio Linea Bio 27,5cl 3.5
Aranciata
Chinotto
Limonata
Coca cola 3.5
Coca Cola Zero

Wine by the glass

Red wine of the day (selected by the sommelier) 6

SPARKLING

Asprinio M.M. - I Borboni
Asprinio 100% - 2023
Aversa (CS) - Campania



6 - 28

Mirantur Rosè - Serafica

Nerello Cappuccio 100%
Nicolosi (Ct) - Etna sud - Sicilia

6 - 28

ROSÈ

Alnus - I custodi delle vigne dell'etna 7 - 32
Nerello mascalese 80% - Nerello cappuccio
20% - 2024 -
Solicchiata (CT) Etna Nord - Sicilia



7 - 32

ORANGE

Tenute della Dainara Orange 7 - 34
Carricante, Cataratto, Malvasia, Moscato,
Gewurztraminer
2021 - Solicchiata (CT) Erna nord - Sicilia



7 - 34

White wine of the day (selected by the sommelier)

WHITE

Onde di sole - Hibiscus

Grillo 100% - 2023
Ustica (PA) - Sicilia



8 - 40

Mari di Ripiddu - Grasso

Carricante 100% - 2022 Randazzo (Ct) -
Etna Nord - Sicilia

6.5 - 29

RED

Esplicito - Vigneti Massa

Barbera, Freisa, Croatina
Monleale (AL)



6 - 28

Ripiddu Rosso - Grasso

Nerello Mascalese e Cappuccio - 2021 Passo
Pisciario (CT) - Etna - Sicilia

6.5 - 31

THE SOMMELIER'S *Selection*

BUBBLES

Brut Montemiletto M. M. Tenuta del Meriggio	21
Coda di volpe 100% - s.a. Montemiletto (AV) - Campania	
Sant'Agata - Rosè M.M - Paltrinieri	23
Lambrusco di sorbara 100% s.a. Sorbara (Mo) - Emilia Romagna	
Fedele - Bianco o Rosato sui lieviti M.F.	26
Moscato Giallo 100% - 2024 - Bio Noto (Sr) - Sicilia	
Murgo Brut M.C. - Murgo	28
Nerello mascalese 100% - 2022 Santa Venerina (CT) - Etna Est - Sicilia	
Bolle di Micaela M.M. Rosato Conti Thun	31
Groppello 100% s.a. Puegnago del Garda (Bs) - Riesling Italico, Riesling Renano	
Asprinio Brut M.M - I Borboni	28
Asprinio 100% - s.a. Caserta (Cs) - Campania	
Blanc de Morgex X.T M.C. Cave mont Blanc	38
Priè blanc 100% - 2020 Morgex (Ao) - Valle d'Aosta	
Franciacorta Brut Primum - La Valle	44
75% Chardonnay, 20% Pinot bianco, 5% Pinot Nero - Rodengo Saiano (Bs) - Lombardia	
Rosè dosaggio zero M.C. - Erpacrife	44
Nebbiolo 100% - 2018 Castagnole Lanze (At) - Piemonte	
Vulcanite dosaggio zero M.C. - Piffer	44
Chardonnay 100% - 2018 Lavis (Tn) - Trentino Alto Adige	
Filici M.C. Brut 48 mesi - Gumina	48
Nerello mascalese 100% - 2018 - Etna spumante Doc Bio Nicolosi (CT) Etna Sud - Sicilia	

WHITE

Poiano - Curto	23
Inzolia 100% - IGT Terre siciliane - 2023 Ispica (RG) - Sicilia	
Grecanico - Baroni di Pianogrillo	23
Grecanico 100 % IGT Terre siciliane - 2023 Chiaramonte Gulfi (Rg) - Sicilia	
Battistelle Classico - Le Battistelle	25
Garganega 100% - Soave classico DOC 2023 Brognoligo di Monteforte d'Alpone (Vr) Veneto	
Gewurztraminer - La Cadalora	28
Gewurztraminer 100% - 2023 Santa Margherita di Ala (Tn) Trentino alto adige	
Murgentia Bianco Tenuta Valle delle Ferle	28
Nero d'Avola e Frappato - IGT Terre siciliane 2023 - Caltagirone (Ct) - Sicilia	
Ventou de ma - Tanca Gioia Carloforte	29
Vermentino 100% - 2023 Carloforte (SU) Isola di San Pietro - Sardegna	
Gioia - Conti Thun	29
Riesling Italico, Riesling Renano, Incrocio Manzoni - 2022 Puegnago del Garda (Bs) - Lombardia	
Tenuta della Dainara Bianco Cantoneri	30
Carricante 100% - Etna Bianco Doc - 2021 Solicchiata (CT) Etna Nord - Sicilia	
Francangelo - Punta Aria	36
Malvasia 100% - Salina Igp Terre siciliane 2023 Isola di Vulcano (Me)	
Hibiscus - Onde di Sole	42
Grillo 100% - 2023 Isola di Ustica (Pa) - Sicilia	

ROSÈ

Rosè Rosae - Baroni di Pianogrillo 25

Frappato 100% - 2023 - BIO
Chiaramonte Gulfi (Rg) - Sicilia

**Cerasuolo D'Abruzzo Rosa-ae
Torre dei beati** 26

Montepulciano 100% -- 2023
Poggioragone (Pe) - Abruzzo

Micaela rosato - Conti thun 27

Groppello 100% - 2023
Puegnago del garda (BS) - Lombardia

Non Bermi - Claudio Cipressi 29

Tintilia 100% - 2024
San Felice del Molise (CB) - Molise

Alnus - I custodi delle vigne dell'etna 32

Nerello mascalese 100% - Etna rosato doc -
2024 - Solicchiata (Ct) Etna Nord - Sicilia

MACERATED

Grecanico Sketta - Cantine Marilina 27

Grecanico 100% - 2023
Noto (Sr) - Sicilia

Tenute della Dainara Orange - Cantoneri 34

Carricante, cataratto, Gewurztraminer,
Moscato - 2021
Solicchiata (CT) Etna nord - Sicilia

Falanghina Domus Giulii - La Sibilla 45

Falanghina 100% - Campi Flegrei DOC - 2015
Bacoli (Na) - Campania

**Calzo Della Vignla
Castellari isola del Giglio** 62

Ansonica 100% - 2018 -
Giglio Campese (Gr) Isola del giglio - Toscana

RED

**Negroamaro Salento 125
Feudi salentini** 21

Negroamaro 100% - 2022
Leporano (Ta) - Puglia

Montefalco Rosso Adanti 25

Sangiovese e Sagrantino - 2019
Bevagna (Pg) - Umbria

Frappato - Tenuta Valle delle Ferle 27

Frappato 100% - Vittoria Doc - 2023
Caltagirone (CT) - Sicilia

Dakry - Beniamino Fede 27

Frappato e Nero d'Avola - Vittoria Docg - 2024
Licodia Eubea (CT) - Sicilia

**Armacia - Coop. Enopolis costa viola &
Criserà** 30

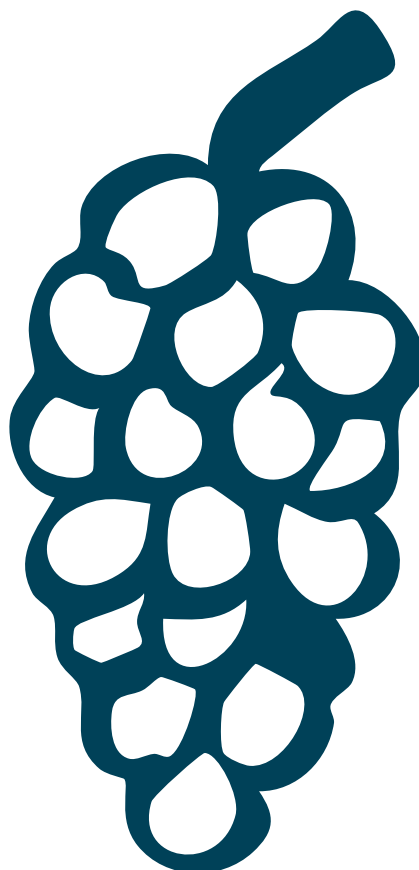
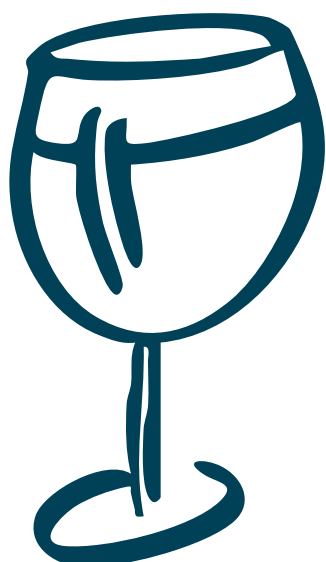
Prunesta, Malvasia nera, Nerello Calabrese,
Gaglioppo Costa Viola - 2022
Scilla (Re) - Calabria

**Valpolicella Ripasso "Jago"
Villa Spinosa** 34

Corvina veronese, Corvinone e Rondinella -
2021
Negrar (Vr) - Veneto

I Vigneri Rosso - I Vigneri € 45

Nerello Mascalese, Nerello Cappuccio, Alicante
- 2023
Castiglione di Sicilia (CT) - Etna nord - Sicilia



Starter TO SHARE

terra²

Tortini di patate

Potatoes, cheese, sauteed vegetables and mixed salad

6

Polpette di ricotta

Ricotta cheese meatball, with mixed salad

9

Parmigiana di zucca

Sicilian parmigiana with pumpkin, sauteed vegetables, sicilian ragusano cheese

9

Cotoletta di funghi

Mushroom, breadcrumbs and served with mixed salad

7

Broccoli affogati

Stewed broccoli

7

Polpette di broccoli

Broccoli meatball, lettuce, carrot

6

Aperitivo di Terra

Small arancino, homemade scacciata, potatoes pie, mushroom, sicilian stile cauliflower, broccoli meatball

15

MAREIDE

Arancini di alici

Arancino with anchovies, breadcrumbs, raisins, almond, tomatoes, pecorino cheese, served with cous cous & ricotta cheese

7

Aperitivo crudo di mare

Sashimi of Tuna, Salmon, prawn tartar, salted fish

12

Gran antipasto siculo

Sicilian fish caponata, fish parmigiana, beccafico anchovies, fried squid, octopus e potatoes, marinated prawn, crouton with red onion & fried swordfish

18

Gamberoni in tempura

4 pz of Fried Prawns, cous cous, (paprika, curry, orange, lemon, peppers) sweet and chilly sauce

10

Polpo & patate

3 croquettes of potatoes, with grilled octopus & peppers in teriyaki sauce

11

PANEM

Stracciatella & Anchovies Crostino

Stracciatella cheese, anchovies, and orange zest. Three slices of toasted bread.

6

Avocado Crostino

Guacamole, smoked salmon, sunflower seeds
Three slices of toasted bread.

6

Crostino Zucchini

Grilled zucchini, provola cheese, sun-dried tomato pesto
Three slices of toasted bread.

6

Crostino Crudo

Mozzarella, cured ham, and tomato
Three slices of toasted bread.

6

Horse Meat Carpaccio

House-made horse "carne salada" meat carpaccio served with trunzo cabbage and lettuce salad, dressed with vinaigrette

12

Crunchy Focaccia x2 / x4

Selection of two types of focaccia with chef's choice of fillings. 4 or 8 pieces

8 / 14

Ask our staff for today's selection.

Cold Cuts e Cheese Platter x2 / x4

Selection of 4 cured meats and 3 cheeses, served with pickled vegetables and jams.

18 / 32

ENKI
BBQ Joint

French Fries

Wavy-cut fries with skin on.

5,5

Sweet Potato Fries

Fried sweet potatoes.

6

Uncle's Fry Mix x2

House-made fried selection: Fried Tuma cheese, potato croquettes, mini arancini with pistachio and alla Norma, parsley panelle. Served with herb mayo.

10



terra²

One-dish meals

Pollo al curry	13
Curry chicken, baked fennel, basmati rice	
Polpettone	14
Meatloaf with mushroom, bitter & sour pumpkin, baked fennel, potatoes	
Terra²	14
Ricotta cheese meatball, baked onion, sicilian cavolo trunzo salad, sicilian stile cauliflower, potatoes pie	
Dalla terra alla tavola <i>Vegan</i>	14
Broccoli meatball, bitter and sour pumpkin, sauteed vegetables, broad bean soup, fried mushroom	

First Courses

Legume soup of the day	8
Gnocchi alla sorrentina	10
Gratinated with mozzarella, sun-dried tomatoes, and basil	
Piatto del giorno	12
Dish of the day offered based on the availability and freshness of the ingredients	





MAREIDE

PASTA - CRUDO - FRITTO - AFFUMICATO

First Courses

- Tagliatelle** 13
With slow-cooked Nebrodi pork ragù and parmesan served two ways
- Tagliolini** 14
Tagliolini with octopus ragù, fried octopus
- Ravioli Norma** 13
Norma ravioli fill with aubergines cream, tomato sauce, fried eggplant, salty ricotta cheese
- Ravioli carbonara** 13
Carbonara ravioli, pecorino cream, crunchy bacon
- Risotto** 16
Risotto with mediterranean fish, ricotta cheese, persley emulsion
- Ravioli giganti ai funghi porcini** 14
King Mushroom e ricotta ravioli, cheese fondue, fried mushroom
- Casarecce alla catanese** 13
Casarecce Catanese Style with Anchovies, Wild Fennel, Raisins, Almonds and Toasted Breadcrumbs



Main Courses

- Tonno scottato** 22
Grilled tuna fish, sicilian fish caponata, almond, chocolate
- Involtini di pesce spada** 18
Swordfish roll, spiced cous cous, bitter and sour pumpkin
- Tataki di salmone** 18
Salmon tataki, marinated soia cabbage, fried mushroom, persley emulsion
- Stuffed squid** 23
Breadcrumbs, capulatio (sun-dried tomato paste), Parmesan, Pecorino, olives, and scamorza cheese, served with potato chips and apple chutney





PANEM

Burger

Chicken Burger 14

Burger bun, chicken cutlet with corn flakes, pistachio pesto, lettuce, provola cheese, and mayonnaise.

Double Smash burger 15

Bun, two 200g smashed beef patties, crispy Sicilian light pork guanciale, cheddar, caramelized onion, BBQ sauce

Sicilian Hamburger 16

BBurger bun, Ragusan buffalo hamburger, black pork guanciale,  Madonie provola cheese,  Giarratana onion, lettuce, and mayonnaise

ALL SERVED WITH FRENCH FRIES AND MAYONNAISE

Sandwich REGIONAL

Veg Burger *Vegan* 13

Bread burger, eggplant burger, lettuce, caramelized onion, vegan mayo

Catanese 13

Semolina "tartaruga" roll filled with our house-made horse meat carne salada, trunzo cabbage salad, Parmesan, chopped hazelnuts, apples, and salmoriglio dressing

Emiliano 12

Semolina turtle bread with prosciutto crudo, stracciatella cheese, lettuce & balsamic glaze

Special

Laziale 14

Semolina "tartaruga" roll with our house-made herb-roasted porchetta, pecorino cream, provola, and friarielli

ALL SERVED WITH FRENCH FRIES AND MAYONNAISE

Salads

Cesar Salad 12

Crispy cornflake-coated chicken, lettuce, Grana Padano shavings, homemade Caesar dressing, crispy onion, served with bread croutons

Salmon Salad 12

Lettuce, arugula, smoked salmon, Guacamole, yogurt, sunflower seeds, served with bread croutons.



squib

PIZZA AND MORE

Margherite

Margherita Verace 9

Tomato sauce, Agerola fiordilatte mozzarella, basil, extra virgin olive oil

Margherita in giallorosso 12

Semi-dried yellow and red datterino tomatoes, artisanal buffalo mozzarella, basil emulsion, extra virgin olive oil

Margherita San Marzano 12.5

San Marzano tomato fillets, artisanal buffalo mozzarella, Grana Padano DOP shavings, basil, extra virgin olive oil

Margherita sicula 12.5

Tomato sauce, sun-dried tomato capuliatto, Agerola fiordilatte mozzarella, Piacentinu Ennese DOP cheese, caper powder, extra virgin olive oil

Margherita stracciata 12.5

Tomato sauce, Sorrentina stracciatella cheese, semi-dried yellow datterino tomatoes, basil emulsion, extra virgin olive oil

Pizze regionali

Calabrese 14

Agerola fiordilatte mozzarella, zucchini cream, 'nduja, Calabrian spianata salami, sweet & sour red onion

KMO 15

Agerola fiordilatte mozzarella, aged provola, house-cured horse meat, artichokes, balsamic glaze, basil, and extra virgin olive oil

Contemporanee

Datterino e melanzane 12

Agerola fiordilatte mozzarella, red datterino tomatoes in juice, fried eggplant, baked ricotta, basil emulsion, extra virgin olive oil

Zucchine e menta 13.5

Zucchini cream, fried zucchini, Agerola fiordilatte mozzarella, buffalo blue cheese, aged provola, mint emulsion, confit yellow cherry tomatoes, extra virgin olive oil

Stracciatella e melanzane 14.5

Agerola fiordilatte mozzarella, Sorrentina stracciatella, confit cherry tomatoes, fried eggplant, baked ricotta, basil, extra virgin olive oil

Crudo e bufala 15

Siccagno tomato sauce from Valledolmo, confit red datterino tomatoes, buffalo mozzarella (added after baking), 24-month aged L'Artemano prosciutto crudo, basil, extra virgin olive oil

Scarola e alici 15

Curly escarole, aged provola, Agerola fiordilatte mozzarella, anchovies, Taggiasca olives, confit cherry tomatoes, pine nuts, oregano, black pepper, extra virgin olive oil

Caprese in giallo 12

Yellow datterino tomato sauce, cherry tomatoes, buffalo mozzarella (added after baking), basil, extra virgin olive oil

Salsiccia e verdure di stagione 14

Silana sausage, seasonal vegetables, Agerola fiordilatte mozzarella, aged provola, black olives, extra virgin olive oil

Mortadella e pistacchio 14.5

Confit yellow datterino tomatoes, Agerola fiordilatte mozzarella, Levoni mortadella, pistachio crumble, pistachio cream, basil, extra virgin olive oil

Tonno e capperi 15

Agerola fiordilatte mozzarella, sweet & sour onion, cherry tomatoes, capers, tuna, extra virgin olive oil, sweet & sour Giarratana onion

Cotto e porcini 15.5

Tomato sauce, Agerola fiordilatte mozzarella, cooked ham, porcini mushrooms, extra virgin olive oil



Vegane

Vegan & Eggplant *Vegan* **12**

Siccagno tomato sauce from Valledolmo, red datterino tomatoes in juice, fried eggplant, basil emulsion, toasted almond flakes, extra virgin olive oil

Vegan & Trapanese Pesto *Vegan* **12**

Trapanese pesto (without added pecorino), semi-dry yellow datterino tomatoes, fried zucchini, pistachio crumble, extra virgin olive oil

Country Style *Vegan* **14**

Yellow datterino tomato sauce, porcini mushrooms, cherry tomatoes, baby artichokes, basil, extra virgin olive oil

Special

Potatoes & Sausage **14.5**

Fiordilatte, aged provola, Silana sausage, roasted potatoes, sweet-and-sour Giaratana onion, extra virgin olive oil

Pesto & Pancetta **14**

Fiordilatte, Trapanese pesto, pancetta, sun-dried Siccagno tomato spread

Ham & Potatoes **14**

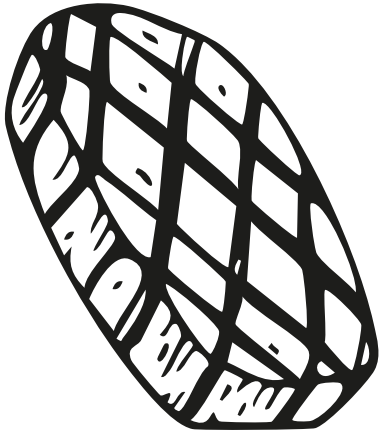
Fiordilatte, roasted potatoes, cooked ham, blue buffalo cheese, Grana Padano, extra virgin olive oil

Pistachio & Pancetta **16.5**

Pistachio cream, pancetta, fiordilatte from Agerola, porcini mushrooms, extra virgin olive oil

Extras

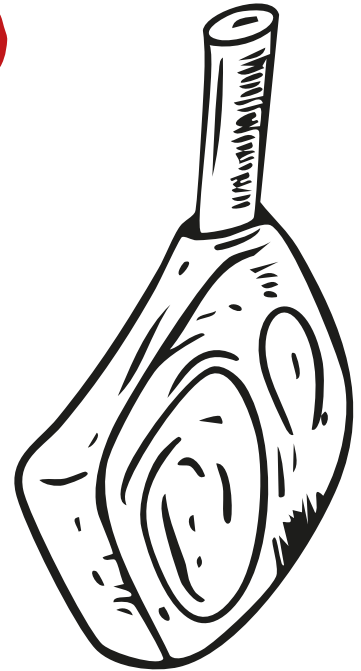
Anchovies €2
 Buffalo blue cheese €3
 Fiordilatte €2.5
 Porcini mushrooms €3.5
 Grana Padano PDO €2
 Cooked ham €3
 Aged provola cheese €2
 Silana sausage €3
 Rolled pancetta €3
 Sun-dried Siccagno tomato spread €2
 Artichokes €2.5
 Horse carne salada €3
 Sweet-and-sour onion €2
 Almonds €1
 Fried eggplant €2
 Levoni mortadella €3
 Baked ricotta €2
 Escarole €2
 Zucchini cream €2
 24-month aged Artemano prosciutto €3.5
 Buffalo mozzarella €3
 Lactose-free mozzarella €2.5
 Nduja €2
 Walnuts €1
 Tuna €3
 Roasted potatoes €2.5
 Taggiasca olives €1
 Tomato passata €1
 French fries €1.5
 Piacentinu Ennese cheese €2
 Pine nuts €1
 Pistachios €1
 Fried zucchini €2
 Spianata Calabrese salami €2.5
 Semi-dried red datterino tomatoes €2.5
 Semi-dried yellow datterino tomatoes €2.5
 Yellow datterino tomato passata €1.5



Zio ENKI

BBQ Joint

Grill



Special

LIOTRU

18

A tribute to Catania's strength and generosity. A monumental **550g** Sicilian light pork cutlet, stuffed with melted cheese, breaded, and fried until crispy on the outside and juicy inside. *Perfect for sharing... or for the brave to tackle alone.* Served with grilled red chicory and roasted Sicilian potatoes.

Braised Mountain Beef from Etna with Nero d'Avola Wine



20

Tender, full-flavoured meat served with creamy polenta and sautéed Sicilian cardoncelli mushrooms.

Light Sicilian Pork Fillet

19

250 g cut served with pistachio cream, caramelised local pears, chocolate, and baked potatoes.

Duck Breast

20

Served with pears, raisins, pine nuts, and potatoes. Elegant, aromatic, and well balanced.

Butcher's Grill Selection



22

Beef meatball and Etna mountain spring onions, sausage on a wooden stick made with Nebrodi black pork, and Nebrodi black pork ribs, served with sautéed vegetables.

T-Bone



Mountain ox / cow from Etna € 6,5 Hg

Stinco di suino leggero siciliano al forno

22

Slow-cooked for **12 hours** in the oven and finished over the grill, served with oven-roasted rosemary potatoes and local battered leek.

BBQ Ribs di suino leggero siciliano

16

Ribs glazed with honey and lager beer, cooked for **12 hours** and finished over the grill, served with grilled Sicilian endive, dippers potatoes, and barbecue sauce.

Etna Mountain Beef Hamburger



16

300 g hamburger served with Parmesan cream and grilled Sicilian red chicory with a vinegar reduction.

Horse Picanha

21

A prized, succulent cut served with a mixed salad of endive, Sicilian red chicory, almond flakes, Sicilian pears, local leek, and chimichurri sauce.

Pide dish

DIPPER POTATOES 5,5

SWEET FRIES 6

GRILLED VEGETABLES 7

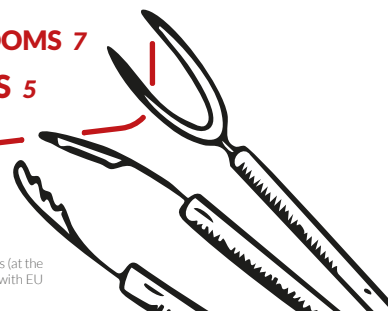
Local leeks, endive, and Sicilian red chicory

SAUTÉED MUSHROOMS 7

TEMPURA LEEKS 5



The meats we select from **Macelleria Agricola Costanzo** come from farms on **Mount Etna**, where mountain cows and black pigs are raised free-range, fed exclusively on grass (**GRASS-FED**), and moved seasonally to different areas of the volcano depending on the climate. A slow and respectful method that ensures richer fibers, authentic flavors, and superior quality.





The Desserts of PIAZZA — by — terra²



Granite
SEASONAL AVAILABILITY

Our granitas are made fresh daily using seasonal fresh ingredients and Italian beet sugar, ensuring an authentic and refreshing taste.

SPECIAL

Pistacchio
Bronte PDO

220gr - 180gr
4.5 - 3.5

Granita of the day

4.5 - 3.5

NORMAL

Ricotta bufala Ragusana
Almond pizzuta di Avola
Chocolate

3.5 - 2.5

Cream topping

+0.80



Desserts

Tiramisu 🍷

6

Cheesecake 🍷

6

Cannoli

6

With Sicilian candied orange peel, sheep's ricotta, chocolate chips, cherry, and Bronte PDO pistachio

Cannolo 🍷

6

Gluten-free option available on request

Cake of the day

5

Lemon sorbet

4

Brioche

Classic

2

Vegan *Vegan* **LACTOSE** free

2

Cereal Brioche

2

Sweet wines

FOR PAIRING

Hira 2020 Moscato	5.5
Colosi	
Vin santo	7.5
Podere Gualandi	
Picolit	9
Draga	
Zhabib	11
Zhabib	
Il gelso di Iapo	7
Quota 101	
Recioto della valpolicella	7
Villa spinosa	
Chadelune	10
Cave mont blanc	
Vino Santo	12
Francesco poli	



Amari



Rucolino	4
Isola d'Ischia	
Averna	4
Irlanda	
Del Capo	5
Calabria	
Unicum	5
Ungheria	
Amara	5
Sicilia	
Jefferson	6
Calabria	