



MERCATO · PERSONE · CULTURA

 PIAZZA
 SCAMMACCA

Menù

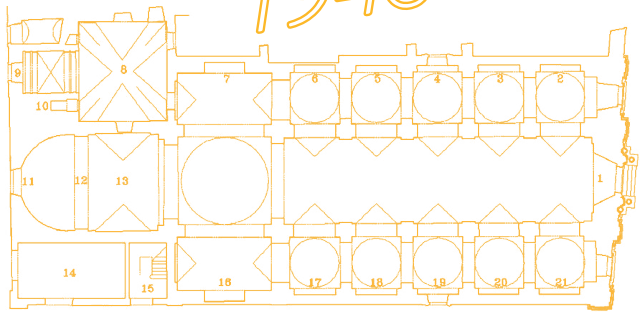
PIAZZA



5 MONOTHEMATIC KITCHENS • WINE CELLAR • COCKTAIL BAR

You know?

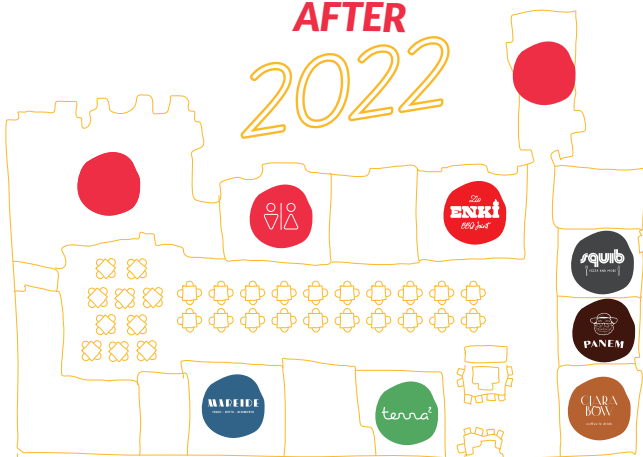
BEFORE
1943



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 2,5
Cappuccinos almond milk 2,8
Cappuccinos soia milk 2,8
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

Murgo Brut

Nerello Mascalese 100%
Santa Venerina (CT) - Sicilia



6.5 - 28

Bolle di Micaela Brut Rose'-Conti Thun 6,5 - 31

Groppello 100%
Puegnano sul Garda (BS) -Lombardia

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 - 42

Mari di Ripiddu - Grasso 6.5 - 29

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

RED

Frappato D.O.C Vittoria 2023 6.5 - 28

Frappato 100%
Caltagirone (CT) - Sicilia



6.5 - 28

Ripiddu Rosso - Grasso 6.5 - 31

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	

ROSE

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
Solichchiata (CT) Etna nord - Sicilia

Falanghina Domus Giullii - 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** 22
Negroamaro 100% - 2022
Leporano (Ta) - Puglia

Valpolicella Classico - Villa Spinosa 28
Corvina veronese, Corvinone e Rondinella
2021 Negrar (Vr) - Veneto

Montefalco Rosso Adanti 25
Sangiovese e Sagrantino - 2019
Bevagna (Pg) - Umbria

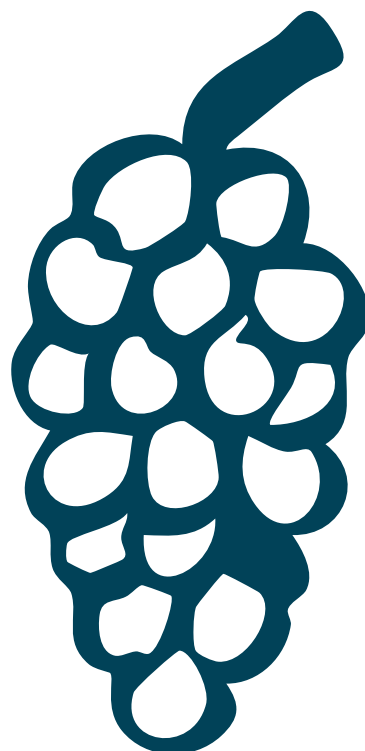
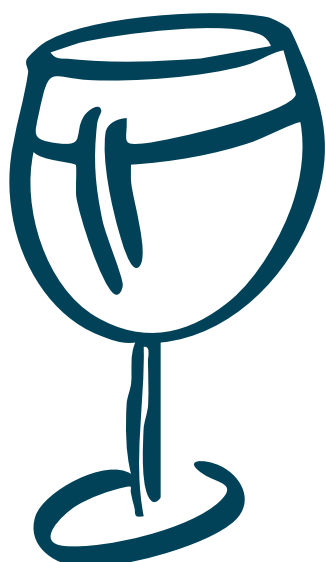
Re Sale - Feudi Salentini 26
Primitivo 100%
Leporano (Ta) - Puglia

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  **6**
A melting cheese and Philadelphia heart, with sautéed vegetables and mixed salad.

Polpette di ricotta  **9**
Ricotta cheese meatball, with mixed salad

Broccoli affogati  *Vegan* **7**
Stewed broccoli

Polpette di Ceci e Patate  *Vegan* **6**
With turmeric and curry, served with lettuce and carrot salad and vegan mayo.

Aperitivo di Terra **15**
Mini arancini, classic Sicilian savoury bites, potato cake, herb- and sesame-scented carrots, braised broccoli, and chickpea & potato balls.

MAREIDE
FINO - FITTO - ASSIQUATO

Arancino di mare * **6.5**
Carnaroli rice infused with saffron, filled with a seafood ragù (mussels, squid, octopus, clams, line-caught fish), served on saffron cream with a nest of wild Sicilian vegetables.

Aperitivo di crudo di mare* **13**
Selected cured tuna and salmon, line-caught fish, fresh fruit, and coulis. Finished with extra virgin olive oil from Biancolilla cultivar by Tondoil, Buccheri (SR).

Gran antipasto siculo* **18**
Fish caponata, seafood parmigiana, sarde a beccafico, crispy fried calamari, octopus & potato salad, marinated shrimp, crostini with red onion & sweet-and-sour fried swordfish

Tris di crispelle di mare* **8**
• Stracciatella, Sciacca anchovy, and confit
• Salmon, avocado, and yogurt.
• Pistachio, prawn tartare, and lemon zest

Polpo & patate **11**
Three tapas of lightly seared octopus, potato & pepper croquettes with teriyaki sauce.

PANEM

Stracciatella & Anchovies Crostino **6**
Stracciatella cheese, anchovies, and orange zest. *Three slices of toasted bread.*

Avocado Crostino **6**
Guacamole, smoked salmon, sunflower seeds
Three slices of toasted bread.

Crostino Zucchini **6**
Grilled zucchini, provola cheese, sun-dried tomato pesto
Three slices of toasted bread.

Crostino Crudo **6**
Mozzarella, cured ham, and tomato
Three slices of toasted bread.

Horse Meat Carpaccio **12**
House-made horse "carne salada" meat carpaccio served with trunzo cabbage and lettuce salad, dressed with vinaigrette

Crunchy Focaccia x2 / x4 **8 / 14**
Selection of two types of focaccia with chef's choice of fillings. 4 or 8 pieces
Ask our staff for today's selection.

Cold Cuts e Cheese Platter x2 / x4 **18 / 32**
Selection of 4 cured meats and 3 cheeses, served with pickled vegetables and jams.

La
ENKI
BBQ Joint

French Fries **5,5**
Wavy-cut fries with skin on.

Sweet Potato Fries **6**
Fried sweet potatoes.

Uncle's Fry Mix x2 **10**
House-made fried selection: Fried Tuma cheese, potato croquettes, mini arancini with pistachio and alla Norma, parsley panelle. Served with herb mayo.



terra²

One-dish meals

Pollo al curry 13
Served with basmati rice.

Filetto di maiale 14
With pumpkin caponata, herb- and sesame-scented carrots, and parsley potatoes.

Terra² 14
Ricotta meatballs with baked fennel, sweet-and-sour savoy cabbage, braised broccoli, and a small basket of potatoes.

Dalla terra alla tavola *Vegan* 14
Broccoli and potato burger, pumpkin caponata, sautéed vegetables, legume soup, and herb- and sesame-scented carrots.

Dishes of the day

Legume soup of the day 8

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 ragù di maialino nero dei Nebrodi 12

With Parmigiano in two textures and ragù made with Nebrodi black pork, from Costanzo butcher in Randazzo.

Pasta del contadino 12

Casarecce with turnip greens, sausage, onion, homemade tomato sauce & grated Ragusano cheese

Ravioli norma* 13

Filled with aubergine cream and scamorza, tomato sauce, fried aubergines, and salted ricotta.

Spaghetti alla carbonara 12

Creamed with organic free-range egg yolk, Sicilian light pork guanciale & PDO Pecorino cheese

Taglioline Nere 12

Tagliolini made with squid ink dough, tossed in a ricotta and pistachio cream, finished with shrimp tartare

Gnocchi delle due Sicilie 11

Homemade gnocchi with fresh tomato sauce, braided Ragusano buffalo mozzarella, Parmigiano, basil, and breadcrumbs.

Panzerotti ai funghi porcini 13

Porcini mushroom-filled pasta served with Parmesan béchamel and mushrooms



Main Courses

Involtini di pesce spada* 18

Stuffed with breadcrumbs, pine nuts, raisins, PDO pecorino, Sicilian tomato extract, served with spiced couscous and sweet-and-sour pumpkin.

Triglie a beccafico* 15

Three pieces filled with breadcrumbs, pine nuts, raisins, PDO pecorino, and Sicilian tomato extract, served on sautéed vegetables with ricotta and orange coulis.

Trancio di ricciola in doppia cottura* 20

Two amberjack fillets cooked at low temperature then seared, with fried artichokes, roasted potatoes, and curry mayonnaise.

Guazzetto di pesce* 18

With mussels, squid, pink shrimp, jumbo prawn, clams, amberjack, tomato, and onion, served with bread chips.

Calamaro ripieno* 19

Breadcrumbs, sun-dried tomato paste, Parmigiano, pecorino, olives, scamorza, 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

Bread burger with Ragusan buffalo beef patty, black pig guanciale, provola cheese, 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-crusted chicken, lettuce, Grana cheese shavings, homemade Caesar dressing, crispy onion, served with bread croutons

Salmon Salad 12

Lettuce, rocket, smoked salmon, guacamole, yogurt, and 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 capuliatu, Agerola fiordilatte mozzarella, Piacentinu Ennese DOP cheese, caper powder, extra virgin olive oil

Margherita stracciata 12.5

Tomato sauce, Sorrentina stracciata 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 Giarratana 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

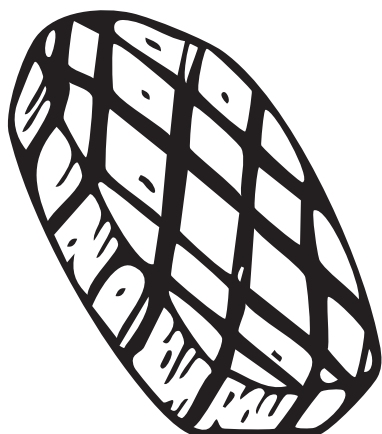
Pistachio & Pancetta 16.5

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

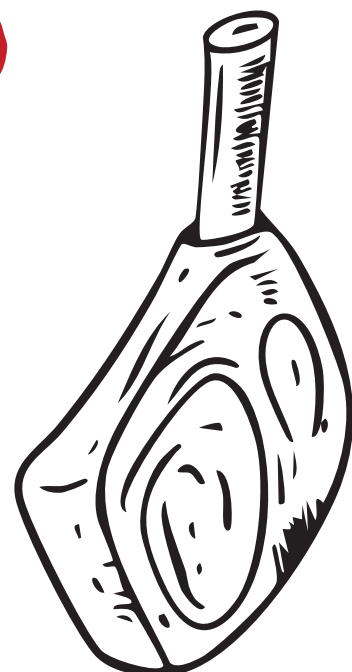




Zio ENKI

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 Treviso radicchio 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.

Butcher's Grill Selection 23

Donkey meat meatballs, sautéed Etna mountain beef with onions, seasoned sausages served with sautéed wild greens and roasted potatoes.

T-Bone / Rib € 7 Hg

Mountain ox / cow from Etna

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 Treviso radicchio with balsamic glaze.

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 Treviso radicchio

SAUTÉED MUSHROOMS 7

TEMPURA LEEKS 5



THE ORIGINAL BLACK PIG
Macelleria Agricola Costanzo

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.