



PIAZZA
SCAMMACCA

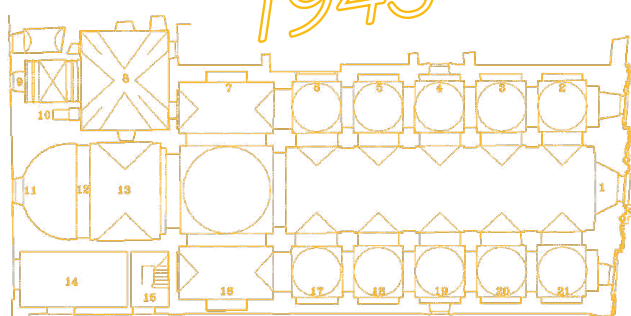
Menù PIAZZA



5 MONOTHEMATIC KITCHENS • WINE CELLAR • COCKTAIL BAR

You know?

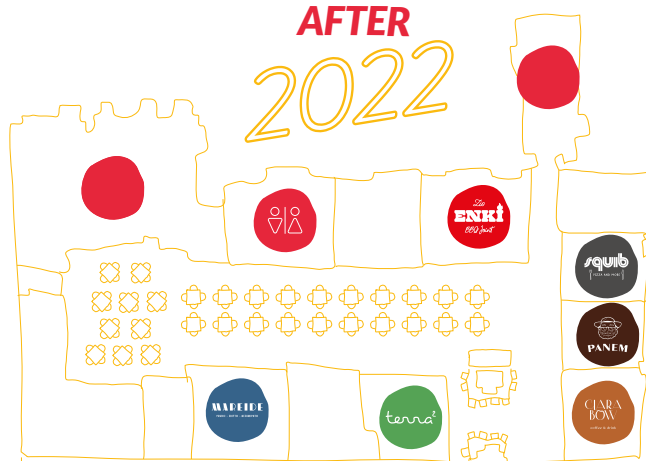
BEFORE
1943



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
Still / Sparkling 1Lt

BEER BOTTLED

Birra dello stretto 3.5
Caulier Blonde 5.5
Warsteiner Zero Alcool 4
Birra freak IPA 8

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

Rosae - Baroni di Pianogrillo

Rosato da uve frappato
Chiaramonte Gulfi (RG) Sicilia



6 - 27

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

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

6.5 - 29

Nosiola - Salvetta

100% Nosiola
Madruzzo (TN) Trentino

7 - 30

RED

Frappato D.O.C Vittoria 2023

Frappato 100%
Caltagirone (CT) – Sicilia



6.5 - 28

Ripiddu Rosso - Grasso

Nerello Mascalese e Cappuccio – 2021 Passo
Pisciara (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** 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

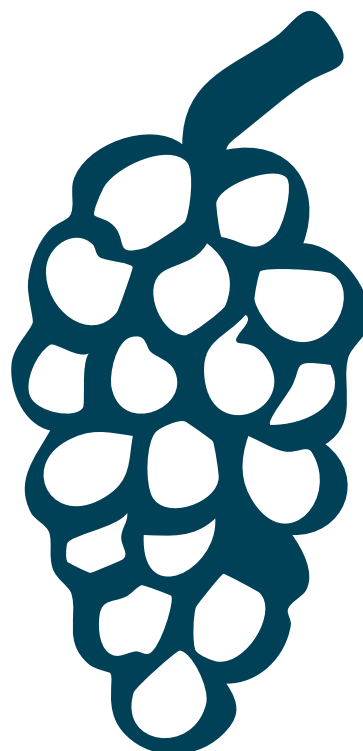
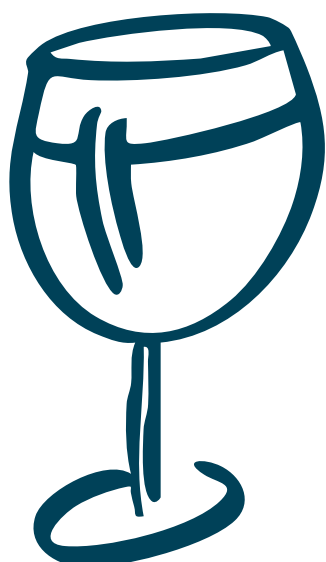
Re Sale - Feudi Salentini 26
Primitivo 100%
Leporano (Ta) - Puglia

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  **7**
With a melted cheese and Philadelphia cream cheese center, sautéed vegetables and mixed salad

Polpette di ricotta  **9**
Served with mixed salad

Caponata siciliana  **6**
Eggplant, peppers, celery, green olives, raisins and toasted almonds in a sweet-and-sour tomato sauce.

Stuffed Eggplant  **7**
Stuffed with cheese, tomato, and fresh basil. Served on a tomato and onion sauce.

WAREIDE
FISH - BUTTER - SEASONING

Cuoppo di Fritto* **14**
Squid, whitebait, and shrimp, served with sweet chili sauce.

Nigiri Selezione* **2€ at piece**
Choose from tuna, amberjack, salmon or red mullet — freshness and quality in every bite.

Gran antipasto siculo* **18**
A selection of traditional specialities: caponata and fish parmigiana, sarde a beccafico, crispy fried calamari, octopus and potato salad, marinated prawns, and a crostino with red onion and sweet-and-sour fried swordfish. A true journey through flavour.

Pistachio, Ricotta & Shrimp Arancino* **6.5**
Carnaroli rice flavored with pistachio, filled with melted cheese, ricotta and shrimp.

PANEM

Crostini Catanese **6**
Tomato, red onion and salted ricotta

Crostini Avocado e salmone **6**
Avocado, salmon & tartar sauce

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.

The ENKI
BBQ Joint

French Dippers **5,5**
Cut fries with skin on.

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

Uncle's Fry Mix x2 / x4 **10 / 20**
Homemade fried selection: fried tuma cheese, potato croquettes, mini arancini (pistachio & Norma), and parsley pannelle. Served with mayo and BBQ sauce



terra²

One-dish meals

Pollo al curry  **14**
Served with basmati rice

Terra² **14**
Cold beef salad with olives, celery and capers, stuffed eggplant, caponata and rice with seasonal vegetables.

Terra e orto con involtino alla messinese **14**
Messina-style pork loin rolls, grilled peppers, potato cake, and mixed salad.

Dishes of the day

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

Ravioli Norma* 13

Ravioli filled with aubergine and scamorza cheese, served with tomato sauce, fried aubergine and salted ricotta: where tradition meets innovation.

Spaghetti alla Carbonara 12

Our take on a great classic, made with organic eggs, Sicilian guanciale and PDO pecorino.

Taglioline Nere 12

Tossed in a courgette and saffron cream, with sun-dried tomato capuliato and shavings of aged caciocavallo cheese.

Tagliatelle al Ragù di Maialino 12

Parmesan in two textures and a delicate ragù: comfort food with style.

Linguine in Guazzetto di Mare* 13

Mussels, clams, squid, prawns and amberjack for a first course rich in Mediterranean flavours.

Gnocchi delle Due Sicilie 11

Tomato sauce, smoked provola, Parmesan, basil and toasted breadcrumbs.

Paccheri al Ragù di Tonno*, Pistacchio e Ciliegino 14

A surprising meeting of sea and land, with the crunch of Sicilian pistachio.



Main Courses

Seared Tuna* 18

Served on crushed potatoes with sweet-and-sour onion: elegant simplicity.

Swordfish Rolls* 18

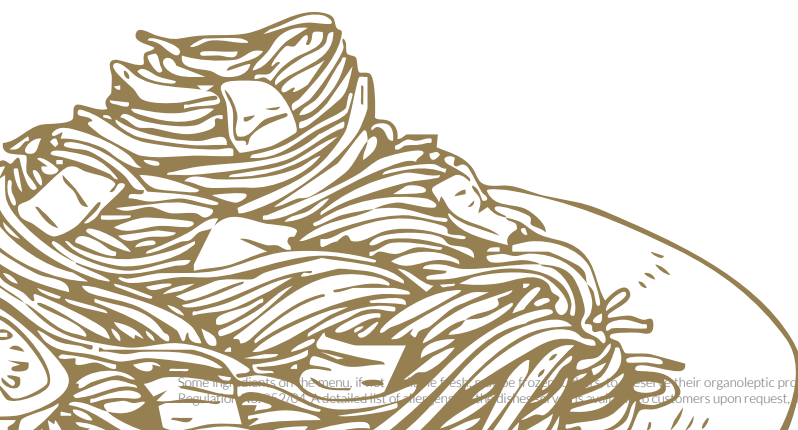
Stuffed with breadcrumbs, pine nuts, raisins, PDO pecorino and tomato extract, served with caponata.

Grilled Swordfish* 14

Served with salad and roasted potatoes.

Sushi della Piazza* 16

With potatoes, cherry tomatoes, capers and olives: the aromas of the islands in one dish.



*Some items on the menu, if not otherwise specified, are frozen. These products, to preserve their organoleptic properties, may have been subjected to a rapid freezing process (at the source or on-site) in accordance with EU Regulation No. 1169/2011. The detailed list of allergens and dietary restrictions is available to customers upon request, in compliance with EU Regulation No. 1169/2011.



PANEM

Burger



Horse burger

16

200g horse meat patty, aged caciocavallo cheese, smoked provola, tomato, sweet and sour onions, BBQ sauce

Chicken Burger

14

Burger bun, cornflake-crusted chicken cutlet, pistachio pesto, lettuce, smoked provola cheese, and mayonnaise.

Double Smash

15

Brioche bun, two 200g smashed beef patties, crispy Sicilian pork guanciale, cheddar, caramelized onions, BBQ sauce

Catanese

17

Traditional tartaruga semolina roll with our house-made horse carne salada (cured meat), lettuce, shavings of "drunk" black pepper cheese, and sliced apples

ALL SERVED WITH FRENCH FRIES AND MAYONNAISE.

Salads

Salmone e avocado

16

Lettuce, arugula, salmon, Parmesan shavings, sweetcorn and avocado.

Caprese

10

Sicilian heirloom tomato, buffalo mozzarella from Ragusa, served with Panem toasted bread.

Chicken salad

13

Lettuce, cornflake-crusted fried chicken breast, crispy onions, Grana Padano shavings, and Caesar dressing

ALL SERVED WITH FRENCH FRIES AND MAYONNAISE.



squib

PIZZA AND MORE

Margherite

Margherita Verace 9
Tomato sauce, Fior di Latte mozzarella from Agerola, fresh basil, extra virgin olive oil.

Margherita San Marzano 12.5
San Marzano tomato fillets (pacchetelle), artisanal buffalo mozzarella, DOP Grana Padano shavings, fresh basil, extra virgin olive oil.

Margherita sicula 12.5
Tomato sauce, sun-dried tomato capuliatto, Fior di Latte mozzarella from Agerola, DOP Piacentinu Ennese cheese, caper powder, fresh basil, extra virgin olive oil.

Contemporanee

Norma 11.5
Tomato sauce, fried eggplant, salted ricotta, fresh basil, extra virgin olive oil.

Crudo e ciliegino 15
Tomato sauce, cherry tomatoes, buffalo mozzarella (added after baking), 24-month aged Artemano prosciutto, fresh basil, extra virgin olive oil.

Siciliana 14
Tomato sauce, Fior di Latte mozzarella from Agerola, anchovies, red onion, aged provola cheese, Taggiasca olives, extra virgin olive oil.

Caprese in giallo 12
Yellow datterino tomato sauce, cherry tomatoes, fresh buffalo mozzarella (added after baking), fresh basil, extra virgin olive oil.

Zucchine e salsiccia 14
Fior di Latte mozzarella from Agerola, fried zucchini, sausage, buffalo blue cheese, red onion, extra virgin olive oil.

Carrettiera 13.5
Tomato sauce, Fior di Latte mozzarella from Agerola, sausage, toasted breadcrumbs, salted ricotta, fresh basil, extra virgin olive oil.

Rosso piccante 14
Tomato sauce, Fior di Latte mozzarella from Agerola, 'nduja, Calabrian spianata salami, red onion, Taggiasca olives, extra virgin olive oil.



Vegane

Vegan pesto e pacchettelle *Vegan* **13.5**

Trapani-style pesto (without Pecorino cheese), San Marzano tomato fillets (pacchettelle), artichokes, fried zucchini, toasted breadcrumbs, extra virgin olive oil.

Ortolana *Vegan* **13.5**

Yellow datterino tomato sauce, fried eggplant, sautéed peppers, sun-dried tomato capuliatto, capers, fresh basil, extra virgin olive oil.

Special

Pesto e Pancetta **14**

Fior di Latte mozzarella from Agerola, cherry tomatoes, Trapani-style pesto, pancetta.

Pancetta e peperoni **14**

Fior di Latte mozzarella from Agerola, sautéed peppers, pancetta, aged provola cheese, Taggiasca olives, balsamic glaze, extra virgin olive oil.

Quattro Formaggi **13.5**

Fior di Latte mozzarella from Agerola, buffalo blue cheese, DOP Piacentinu Ennese cheese, DOP Grana Padano shavings, extra virgin olive oil.

Tonnara **15**

Tomato sauce, Fior di Latte mozzarella from Agerola, red onion, capers, tuna, Taggiasca olives, extra virgin olive oil.

Extras

Anchovies – €2
Buffalo Blue Cheese – €2.5
Fior di Latte Mozzarella – €2.5
DOP Parmesan – €2
Aged Provola Cheese – €2
Sausage – €3
Pancetta – €3
Sun-Dried Tomato *Capuliatto* – €2
Artichokes – €2.5
Red Onion – €1.5
Fried Eggplant – €2
Salted Ricotta – €2
24-Month Aged Artisan Prosciutto – €3.5
Buffalo Mozzarella – €3
Lactose-Free Mozzarella – €2.5
'Nduja – €2
Tuna – €3
Taggiasca Olives – €1.5
Tomato Sauce – €1
Yellow Datterino Tomato Sauce – €1.5
French Fries – €1.5
Piacentinu Ennese Cheese – €2
Fried Zucchini – €2
Sautéed Peppers – €2.5
Calabrian Spianata Salami – €2.5
Capers – €1
Toasted Breadcrumbs – €1
Balsamic Glaze – €1

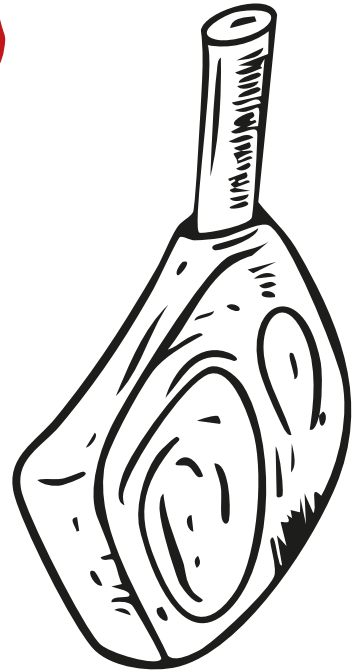
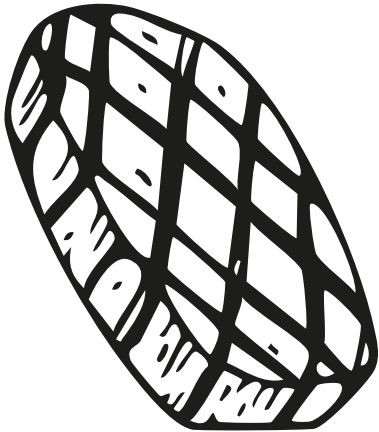




Zio ENKI

BBQ Joint

Grill



Picanha di cavallo gr 300 22

Served with lettuce, cherry tomatoes, red onion and salmoriglio dressing.

Grilled Veal Entrecôte 21

Served with lettuce, cherry tomatoes, Parmesan shavings and balsamic glaze.

Three Horse Meatballs 22

Served with grilled vegetables and mixed salad.

Tagliata di pollo ruspante gr 300 16

Juicy and tender, double-cooked, served with roasted potatoes and mayonnaise.

Pide dish

VERDURE ALLA GRIGLIA 7

SWEET FRIES* 6
Patate dolci fritte

PATATE DIPPERS* 5.5
Patate con buccia fritte

