MERCATO · PERSONE · CULTURA

PIAZZA SCAMMACCA

Menù PIAZZA

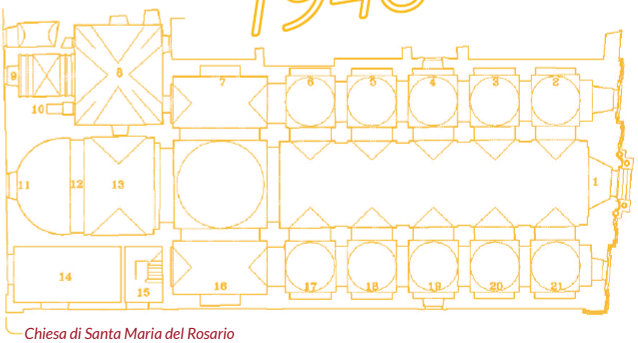
CLARA BOW · terra² · MAREIDE · PANEM · squib · Zio ENKI BBQ Joint

5 MONOTHEMATIC KITCHENS • WINE CELLAR • COCKTAIL BAR

You know?

BEFORE

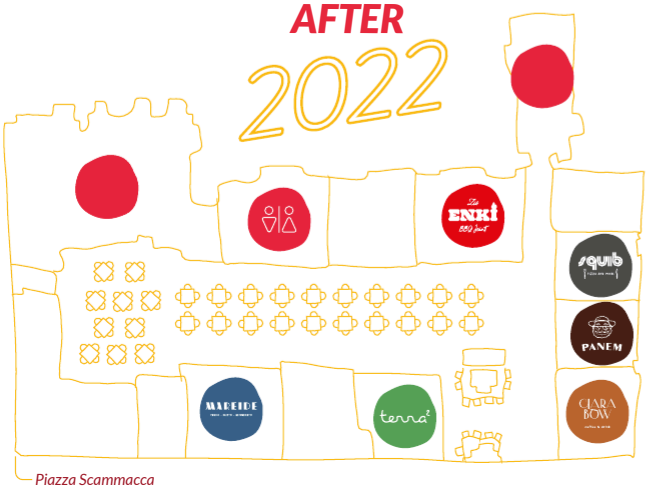
1943



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

Beverage

WATER

Lete	3
Slightly Sparklin 75cl	
San Benedetto Sparklin 65cl	3
Filtered Osmosis Water Still / Sparkling 1Lt	2

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 Lemon, Peach	3,5
Fresh Orange Juice	4
Fruit Juices Pineapple / Apple / Pear	3,5
Fruit Juices Blueberry	4,5
Almond Milk	4

INTERNAZIONALS

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

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

***Vino rosso del giorno** (a scelta del sommelier)* **6**

BOLLICINE

Monte Arso Brut Nature - Barone di Villagrande **6.5 - 30**
Nicolosi (CT) - Sicilia

Bolle di Micaela Brut Rose'–Conti Thun **6.5 - 31**
Groppello 100%
Puegnano sul Garda (BS) -Lombardia

ROSATI

Rosae - Baroni di Pianogrillo **6 - 27**
Rosato da uve frappato
Chiaramonte Gulfi (RG) Sicilia

***Vino bianco del giorno** (a scelta del sommelier)* **6**

BIANCHI

Onde di sole - Hibiscus **8 - 42**
Grillo 100% - 2023
Ustica (PA) - Sicilia

Mari di ripiddu - Cantina Grasso **6.5 - 30**
Passopisciaro (CT) - Sicilia

Murgentia Bianco - Tenuta Valle delle Ferle **6 - 28**
Nero d'Avola e Frappato – IGT Terre siciliane 2023 - Caltagirone (CT) - Sicilia

ROSSI

Frappato D.O.C Vittoria 2023 **6.5 - 28**
Frappato 100%
Caltagirone (CT) – Sicilia

Ripiddu Etna rosso - Cantina Grasso **6.5 - 30**
Passopisciaro (CT) - Sicilia



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

Fedelie - 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

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

BIANCHI

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

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

TASCA
CONTI D'ALMERITA

Almerita Brut 2023 **46**
Almerita Brut Rose **55**
Mozia 2025- Grillo **46**
C'era Già Chardonnay **54**
Nozze d'Oro 24 Doc Sicilia **46**

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

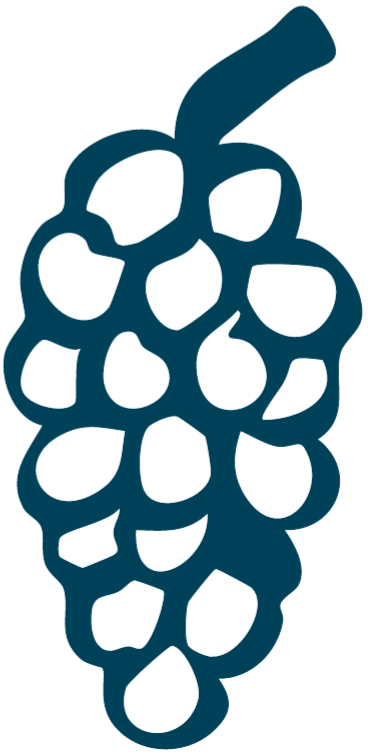
Re Sale – Feudi Salentini **26**
Primitivo 100%
Leporano (Ta) – Puglia

Dakry - Beniamino Fede **27**
Frappato e Nero d'Avola – Vittoria Docg - 2024
Licodia Eubea (CT) – Sicilia

Armacìa - 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

MAREIDE

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

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.

Zio 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 panelle. Served with mayo and BBQ sauce



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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.

Linguine 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* **15**
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.





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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.

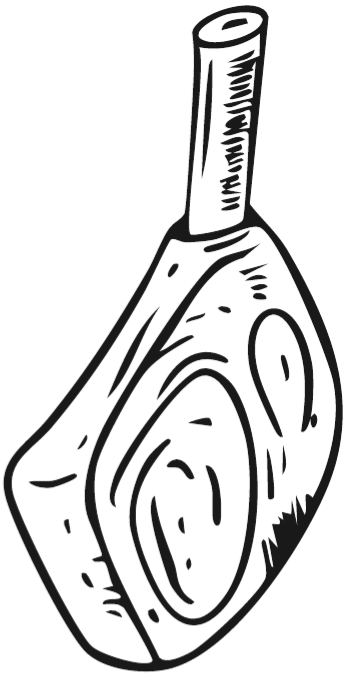
Caprese **10**
Sicilian heirloom tomato, buffalo mozzarella from Ragusa, served with Panem toasted bread.

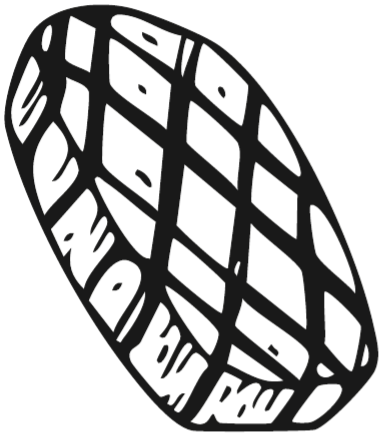
Chicken salad **13**
Lettuce, cornflake-crusted fried chicken breast, crispy onions, Grana Padano shavings, and Caesar dressing

ALL SERVED WITH FRENCH FRIES AND MAYONNAISE.

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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.

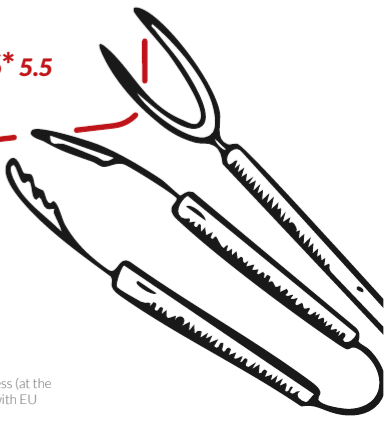
Tagliata di pollo ruspante *gr 300* **16**
Juicy and tender, double-cooked, served with roasted potatoes and mayonnaise.

Side dish

VERDURE ALLA GRIGLIA *7*

SWEET FRIES* *6*
Patate dolci fritte

PATATE DIPPERS* *5.5*
Patate con buccia fritte





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squib

PIZZA AND MORE

Margherite

Margherita Verace 9
Tomato sauce, Fior di Latte mozzarella from Agerola, fresh basil, 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.

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 capuliato, Fior di Latte mozzarella from Agerola, DOP Piacentinu Ennese cheese, caper powder, fresh basil, extra virgin olive oil.

Contemporanee

Crudo e Bufala 16
Tomato sauce, cherry tomato confit, buffalo mozzarella (added after baking), 24-month aged Artemano prosciutto, fresh basil, extra virgin olive oil.

Scarola e alici 15
Fior di Latte mozzarella from Agerola, anchovies, cherry tomatoes, escarole, aged provola cheese, Taggiasca olives, extra virgin olive oil.

Fiordilatte e verdure 12.5
Fior di Latte mozzarella from Agerola, escarole, toasted breadcrumbs, lemon zest, 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.

Gustosa 14.5
Fior di Latte mozzarella from Agerola, tomato sauce, roast ham, baby artichokes, sautéed mushrooms, 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.

Parmigiana e muddica 15
Tomato sauce, Fior di Latte mozzarella from Agerola, roast ham, fried eggplant, aged provola cheese, toasted breadcrumbs, fresh basil, extra virgin olive oil.

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Classiche

Biancaneve 9
Fior di Latte mozzarella from Agerola, fresh basil, extra virgin olive oil.

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

Montanara 13.5
Tomato sauce, Fior di Latte mozzarella from Agerola, pancetta, sautéed mushrooms, fresh basil, extra virgin olive oil.

Trinacria 13.5
Fior di Latte mozzarella from Agerola, fried zucchini, sun-dried tomato capuliato, salted ricotta, 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.

Salsiccia e verdure 14
Fior di Latte mozzarella from Agerola, escarole, sausage, aged provola cheese, Taggiasca olives, 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.

Pesto e Pancetta 14
Fior di Latte mozzarella from Agerola, cherry tomatoes, Trapani-style pesto, pancetta.

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.

Vegane

Vegan pesto e pacchetelle 13.5
Trapani-style pesto (without Pecorino cheese), San Marzano tomato fillets (pacchetelle), baby artichokes, fried zucchini, toasted breadcrumbs, extra virgin olive oil.

Contadina 14
Yellow datterino tomato sauce, cherry tomatoes, sautéed mushrooms, baby artichokes, Taggiasca olives, fresh basil, extra virgin olive oil.

Special

Pesto e mandorle 13.5
Fior di Latte mozzarella from Agerola, Trapani-style pesto, cherry tomato confit, toasted almonds.

Aspromonte 14.5
Fior di Latte mozzarella from Agerola, Calabrian spianata salami, escarole, sautéed mushrooms, balsamic glaze, extra virgin olive oil.

Etna 16.5
Fior di Latte mozzarella from Agerola, pistachio cream, ham, aged provola cheese, sautéed mushrooms, chopped pistachios, extra virgin olive oil.

Pistacchio e pomodorini 14
Fior di Latte mozzarella from Agerola, pistachio cream, cherry tomato confit, chopped pistachios, extra virgin olive oil.

Tonno e pomodorini 14.5
Fior di Latte mozzarella from Agerola, fried zucchini, tuna, cherry tomato confit, fresh basil, extra virgin olive oil.

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Calzoni

Calzone classico **12**
Tomato sauce, Fior di Latte mozzarella from Agerola, roast ham, fresh basil, extra virgin olive oil.

Calzone Calabrese **13.5**
Fior di Latte mozzarella from Agerola, escarole, 'nduja, Calabrian spianata salami, fresh basil, extra virgin olive oil.

Calzone Melanzane e salsiccia **13.5**
Fior di Latte mozzarella from Agerola, fried eggplant, sausage, sun-dried tomato capuliato, fresh basil, extra virgin olive oil.

Calzone Pistacchio **14.5**
Fior di Latte mozzarella from Agerola, roast ham, pistachio cream, cherry tomato confit.

Calzone Messinese **15**
Fior di Latte mozzarella from Agerola, anchovies, escarole, cherry tomato confit, DOP Piacentinu Ennese cheese, extra virgin olive oil.

Extras

Anchovies – €2
Buffalo Blue Cheese – €2.5
Fior di Latte Mozzarella – €2
DOP Grana Padano – €2
Aged Provola Cheese – €2
Roast Ham – €2.5
Sausage – €3
Pancetta – €2.5
Sun-Dried Tomato Capuliato – €2
Baby Artichokes – €2
Cherry Tomatoes – €1.5
Cherry Tomato Confit – €1.5
Red Onion – €1
Sautéed Mushrooms – €2.5
Escarole – €2
Fried Eggplant – €2
Salted Ricotta – €2
24-Month Aged Artemano 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
Trapani-Style Pesto – €2.5
Calabrian Spianata Salami – €2.5
Capers – €1
Caper Powder – €1
Chopped Pistachios – €1.5
Pistachio Cream – €2.5
Toasted Almonds – €1.5
Toasted Breadcrumbs – €1
Balsamic Glaze – €1
San Marzano Tomato Fillets – €2



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