



# ALBATROSS

PIZZERIA

## APPETIZERS

Vegetarian platter 7,00 EUR

Buffalo heart with Pachino cherry and green sauce 10,00 EUR

Great fried

Chips, panelle, fried mozzarella, potato croquettes, stuffed olives 8,00 EUR

French fries EUR 5.00

Potatoes with peel 6,00 EUR

## PIZZE

### Margherita

Organic San Marzano tomato, Sicilian fior di latte, fresh basil, EVO oil 6,50 EUR

### Romana

Organic San Marzano tomato, Sicilian fior di latte, high quality raw cooked ham, EVO oil 7,00 EUR

### Capricciosa

San Marzano tomato, Sicilian fior di latte, high quality cooked ham, Roman artichoke, mushrooms, black olives, egg, frankfurters, EVO oil 9,00 EUR

### Cuddriruni

Organic tomato pulp, garlic, grated Parmesan, Cammarata primo sale cheese, Aspra anchovies, EVO oil 8,00 EUR

### Rucola

Organic San Marzano tomato, Sicilian fior di latte, Parma ham DOP aged 18 months, rocket, flakes of Parmigiano Reggiano DOP, EVO oil 9,00 EUR

### Norma

Organic San Marzano tomato, Sicilian fior di latte, aubergines, salted ricotta cheese from Cammarata, fresh basil, EVO oil 8,50 EUR

### Tonno e Cipolla

Organic San Marzano tomato, Sicilian fior di latte, tuna fillets, onion, EVO oil 8,50 EUR

### Bufala

Pachino tomato (seasoned with garlic, olive oil, salt and basil)  
, PDO Campania buffalo, fresh basil, EVO oil 9,00 EUR

### Atipica

Organic San Marzano tomato, Sicilian fior di latte, stracciatella from Campania, Calabrian nduja, chilli pepper threads, EVO oil 12,00 EUR

### Albatross

Sicilian fior di latte, Nebrodi black pork cheek, roasted potato sheet, raw egg yolk, tuna roe 15,00 EUR

**Fastuca**

Sicilian fior di latte, PDO burrata from Campania, local mortadella, Bronte pistachio pesto, Bronte pistachio grains, EVO oil 14,00 EUR

**Terra**

Sicilian fior di latte, wild fennel, Nebrodi black pig sausage, friarielli, atturrata breadcrumbs 10,00 EUR

**Sicana**

Truffle cream, sautéed porcini mushrooms, Nebrodi black pork cheek, pecorino cheese fondue, Sicilian almond flakes 15,00 EUR

**Gambero**

Avocado cream, fresh Cammarata ricotta, Mazara red prawns, Sicilian almond flakes, lemon zest, EVO oil 16,00 EUR

**Cruda**

Pizza base, Pachino cherry tomatoes (seasoned with garlic, olive oil, salt and basil)  
, Campania buffalo mozzarella, rocket, Grana Padano  
DOP grated Parmesan flakes, EVO oil 9.00 EUR

**Spada**

Sicilian fior di latte, smoked provola from Agerola, datterini tomatoes with basil, aubergines, swordfish loin, green sauce, EVO oil 16,00 EUR

**Trevigiana**

Treviso radicchio, PDO Campania buffalo, porcini mushrooms, flakes of Parmesan cheese 12.00 EUR

**Siciliana**

Organic San Marzano tomato, Aspra anchovies, grated pecorino cheese, onion, olives, EVO oil 8,00 EUR

**Frutti di Mare**

Organic San Marzano tomato, squid and red mazara prawns  
, mussels, clams, shrimps, octopus, garlic, parsley,  
EVO oil 15,00 EUR

**Burrata**

Yellow tomato (seasoned with garlic, olive oil, salt and basil)  
, Sicilian fior di latte, Burrata DOP from Campania 13,00 EUR

**Vegetariana**

Organic San Marzano tomato, onion and spinach  
, Sicilian fior di latte, courgettes, aubergines, peppers, radicchio, mushrooms, Roman artichoke, EVO oil 10,00 EUR

**Diavola**

Organic San Marzano tomato, Sicilian fior di latte, spicy sausage, spicy Calabrian cheese, chilli pepper, EVO oil 8,00 EUR

**Tedesca**

Organic San Marzano tomato, Sicilian fior di latte, french fries, frankfurters 8,50 EUR

**4 formaggi**

Sicilian fior di latte, Swiss cheese, gorgonzola, parmesan, EVO oil 9,00 EUR

**Saporita**

Crème de potiron, high quality speck, DOP buffalo mozzarella, gorgonzola, noix  
10.00 EUR

**Grezza**

Bouquets of San Marzano crues tomatoes, Aspra anchois, Pantelleria câpres, câpres, origan, EVO oil 8.00 EUR

**Calzone**

Organic San Marzano tomato, Fior di Latte mozzarella, high quality cooked ham, EVO oil 7,00 EUR

Calzone ai spinaci  
Cammarata ricotta, feuilles d'épinards  
8.00 EUR

## FOCACCE

Sfiziosa  
Cerises Pachino tomatoes (tested with ail, olive oil, sel and basil), buffalo mozzarella from Campania, jambon de Parme «I Gran Re» 16 months, roquette, Grana Padano, EVO oil  
11.00 EUR

Norvegese  
Saumon, roquette, Bufala Campana DOP, citron flocons, extra virgin olive oil  
10.00 EUR

## PIZZE FRITTE

**Golosa**  
Mortadella, Stracciatella Campana DOP, Pistachio Pesto, Pistachio Anchovies  
12.00 EUR

**Tricolore**  
"I Gran Re" Parma Ham 16 months, Bufala Campana DOP, basil, hachées pistachios, Evo oil  
10.00 EUR

## DESSERT

Cheesecakes EUR 6.00

Homemade lemon ice cream

Decomposed cannoli 6,00 EUR

Tiramisu 6,00 EUR

Crunchy pistachio 6,00 EUR

Orange heart 6,00 EUR

## DRINKS

San Bernardo natural water 3,00 EUR

San Bernardo sparkling water 3,00 EUR

Coca-Cola €3.50

Lemon Summer 3,50 EUR

Peach Summer 3,50 EUR

Fantasy 3,50 EUR

Sprites 3,50 EUR

Coffee EUR 1.50

Deca coffee 1,50 EUR

## WHITE WINES

Bagliesi Masi Catarratto Bio 24,00 EUR

Bagliesi Scialusu 23,00 EUR

Organic Bagliesi Terre di Totò Grillo DOC 24,00 EUR

Barone Montalto Chardonnay 22,00 EUR

Baron Montalto Grillo 22,00 EUR

Baron Montalto Cucinci 23,00 EUR

Fief Disisa Chara Catarratto 24,00 EUR

Feudo Disisa Chardonnay 30,00 EUR

Fief Disisa Lu Bancu Catarratto 28,00 EUR

Fina Kikè Traminer - Sauvignon Blanc 25,00 EUR

Barone Montalto - White Passivento 25,00 EUR

Ancient vintners Petralava Etna DOC White 25,00 EUR

Valle Dell'Acante Thimbria Vermentino BIO 26,00 EUR

Valle Dell'Acante Zagra DOC Bio 27,00 EUR

## RED WINES

Barone Montalto Ammasso Sicilia DOC 35,00 EUR

Antichi Vinai Neromosso 25,00 EUR

Organic Bagliesi Maior Merlot Cabernet 40,00 EUR

Bagliesi Scialusu Syrah - Merlot - Cabernet BIO 24,00 EUR

Golden beam Sciulè Frappato 24,00 EUR

Gold Baglio Zahri Frappato Rosato PGI 23,00 EUR

Barone Montalto Cabernet 22,00 EUR

Baron Montalto Syrah 28,00 EUR

Feudo Disisa Adhara Syrah DOC 24,00 EUR

Feudo Disisa Granmassetti Perricone DOC Monreale 30,00 EUR

Baron Montalto Passivento 25,00 EUR

Barone Montalto Passivento 375 ml 18,00 EUR

Ancient Vinai Petralava Etna DOC 25,00 EUR

Valle Dell'Acante Cerasuolo DOCG Calssico Bio 28,00 EUR

Valle Dell'Acante Frappato Vittoria DOC Bio 27,00 EUR

## **SPARKLING WINES**

**Amma'ri gold beam 22,00 EUR**

**Firriato Charme 25,00 EUR**

**Barone Montalto Prosecco Cuvè 25,00 EUR**