

APPETIZERS

Vegetarian platter

Radicchio, courgettes, grilled aubergines, baked peppers, Pachino cherry tomatoes, Burrata Campana DOP, fried artichoke
7,00 €

Crostino Palermitano

Crispy breading filled with stracciatella and mortadella on pistachio pesto
8,00 €

Salami and cheese plate

High quality cooked ham, Parma ham "I Gran Re" 16 months, PGI Mortadella, Speck, Napoli Salami, aged Ragusano DOP cheese, Pecorino with saffron. Served with seasonal jam (x2)

Great fried

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

French fries 5.00 €

Potatoes with peel 6,00 €

PIZZE

LE CLASSICHE

Margherita

Organic San Marzano tomato, Sicilian fior di latte, fresh basil, EVO oil
€6.50

Romana

Organic San Marzano tomato, Sicilian fior di latte, high quality raw cooked ham, extra virgin olive oil
€7.00

Capricciosa

San Marzano tomato, Sicilian mozzarella, high quality cooked ham, Roman artichoke, mushrooms, black olives, egg, frankfurters, EVO oil
€9.00

Cuddiriruni

Organic tomato pulp, garlic, grated pecorino cheese, Ragusano caciocavallo, Aspra anchovies, EVO oil
€8.00

Rucola

Organic San Marzano tomato, Sicilian fior di latte, 16-month-old Parma ham "I Gran Re", rocket, flakes of PDO parmigiano reggiano, EVO oil
€9.00

Norma

Organic San Marzano tomato, Sicilian fior di latte, aubergines, Cammarata salted ricotta, grated Parmigiano Reggiano, fresh basil, EVO oil
€8.50

Tonno e cipolla

Organic San Marzano tomato, Sicilian fior di latte, tuna fillets, onion, olives, EVO oil
€8.50

Diavola

Organic San Marzano tomato, Sicilian fior di latte, spicy salami, Ragusa cheese, chilli pepper, EVO oil
€8.00

Tedesca

Organic San Marzano tomato, Sicilian fior di latte, French fries, frankfurters
€8.00

Quattro formaggi

Sicilian fior di latte, Swiss cheese, gorgonzola, parmesan, EVO oil
€8.00

DESSERT

Cheesecake EUR 6,00 €

Gelato artigianale 6,00 €

Cannolo Scomposto 6,00 €

Tiramisù gluten free 6,00 €

Panna Cotta 6,00 €

Cuore Caldo al cioccolato 6,00 €

Dolce del giorno 6,00 €

ALBATROSS

PIZZERIA

Non c'è futuro se non hai una vera storia

BEVANDE

Acqua naturale San Bernardo 3,00 €

Acqua frizzante San Bernardo 3,00 €

Coca Cola 3,00 €

Coca Cola 1L 5,00 €

Estatè al Limone 3,00 €

Estatè alla Pesca 3,00 €

Fanta 3,00 €

Sprite 3,00 €

Caffè 1,50 €

Caffè Deca 1,50 €

BIRRE

Semedorato Bionda 5,00 €

Birra dello Stretto 5,00 €

Birra dello stretto non filtrata 5,00 €

Menabrea Bionda 5,00 €

Menabrea Rossa 5,00 €

Leffe Bionda 6,00 €

Leffe Rossa 6,00 €

Paulaner Weisse 6,00 €

Ceres 5,00 €

Corona 5,00 €

Messina Cristalli di Sale 5,00 €

Daura gluten free 5,00 €

Heineken 0.0 5,00 €

Calzone

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

€7.00

LE CONTEMPORANEE

Fastuca

Sicilian fior di latte, DOP Campania burrata, local mortadella, Bronte pistachio pesto, chopped Bronte pistachios, EVO oil

€14.00

Terra

Sicilian mozzarella, wild fennel, Nebrodi black pig sausage, broccoli, Atturrata breadcrumbs

€10.00

Sicana

Truffle cream, sautéed porcini mushrooms, Nebrodi black bacon, DOP Campania buffalo mozzarella, pecorino fondue, Sicilian almond flakes

€15.00

Gambero

Courgette cream, stracciatella Campana DOP, red Mazara prawns, Sicilian almond flakes, lemon zest, EVO oil

€16.00

Cruda

Pizza base, cherry tomatoes (seasoned with garlic, olive oil, salt and basil), buffalo mozzarella from Campania, rocket, Grana Padano, EVO oil

€9.00

Spada

Sicilian fior di latte, datterini tomatoes (seasoned with garlic, olive oil, salt and basil), aubergines, swiss, swordfish loin, green sauce, EVO oil

€16.00

Campestre

Cream of asparagus, buffalo mozzarella from Campania DOP, crispy Nebrodi bacon, fried artichoke, grated salted ricotta

12.00€

Bresaola

Cream of yellow datterino, Bufala Campana Dop, Pachino cherry tomato (seasoned with garlic, extra virgin olive oil, salt and basil), Bresaola, flakes of Parmigiano Reggiano Dop and rocket pesto

12.00€

Treviggiana

Radicchio from Treviso, Bufala Campana DOP, Porcini mushrooms, Parmigiano Reggiano flakes
€12.00

Frutti di mare*

Organic San Marzano tomato, mussels, clams, prawns, calamari, red Mazara prawn, octopus, garlic, parsley, Extra virgin olive oil
€15.00

Ortolana

Cream of courgettes, Sicilian fior di latte, onion, Pachino cherry tomatoes, aubergines, peppers, mushrooms, Roman artichoke, EVO oil
€10.00

Burrata

Yellow cherry tomato (seasoned with garlic, olive oil, salt and basil), Sicilian fior di latte, Parma ham, chopped pistachios, DOP burrata from Campania
€14.00

Bufala

Pachino tomato (seasoned with garlic, olive oil, salt and basil), buffalo mozzarella DOP, fresh basil, EVO oil
€9.00

Atypical

Organic San Marzano tomato, Sicilian fior di latte, stracciatella from Campania, Calabrian nduja, chilli pepper threads, EVO oil
€12.00

Albatross

Sicilian fior di latte, Nebrodi black pig cheek, roasted potato puff, raw egg yolk, tuna bottarga
€15.00

Saporita

Pumpkin cream, high quality speck, buffalo mozzarella DOP, gorgonzola, walnuts
€10.00

Grezza

Raw San Marzano tomato bunches, raw fiordilatte morsels, Aspra anchovies, Pantelleria capers, caper fruit, oregano, EVO oil
€10.00

Porchetta e patate

Sicilian fior di latte, baked potatoes, crispy onion, roasted porchetta from Ariccia, mustard and honey mayonnaise
12.00€

PIZZE FRITTE

Golosa

Mortadella, DOP Campanian stracciatella, pistachio pesto, chopped pistachios
€12.00

Tricolore

Parma ham "I Gran Re" 16 months, Bufala Campana DOP, basil, chopped pistachios, EVO oil
€10.00

FOCACCE

Sfiziosa

Pachino cherry tomatoes (seasoned with garlic, olive oil, salt and basil), buffalo mozzarella from Campania, Parma ham "I Gran Re" 16 months, rocket, Grana Padano, EVO oil
€11.00

Norvegese

Salmon, rocket, Bufala Campana DOP, lemon flakes, extra virgin olive oil
€10.00

ALLERGENI

Some products contain allergic substances, as identified in Annex II of EU Regulation no. 1169/2011 and subsequently amended and added. For further information, do not hesitate to contact the dining room staff.

Annex II: fish, fish products, molluscs and mollusc products, crustaceans and crustacean products, cereals containing gluten, eggs and egg products, soy and soy products, milk and egg products milk based, sulfur dioxide and sulphites, nuts, celery and celery based products, lupins and lupin based products, peanuts and peanut based products, mustard and mustard based products, sesame seeds in products made from sesame seeds.

Frozen products - dishes marked with (*) are prepared with frozen or deep-frozen raw materials at the origin.

Coperto 2,5 Eur

*ours is a dough made from cereal flour
*some products may be frozen depending on the season

VINI ROSSI

Adènzia Rosso Nero d'Avola e Syrah
Doc
30,00 €

Barone Montalto Ammasso Sicilia DOC
35,00 €

Antichi Vinai Neromosso
25,00 €

Bagliesi Maior Merlot Cabernet Bio
40,00 €

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

Baglio oro Sciulè Frappato
24,00 €

CDC Rosso Baglio del Cristo
25,00 €

Barone Montalto Cabernet
22,00 €

Barone Montalto Syrah
28,00 €

Feudo Disisa Adhara Syrah DOC
24,00 €

Feudo Disisa Granmassetti Perricone
DOC Monreale
30,00 €

Barone Montalto Passivento
25,00 €

Barone Montalto Passivento 375 ml
18,00 €

Antichi Vinai Petralava Etna DOC
25,00 €

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

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

VINI BIANCHI

Bagliesi Masi Catarratto Bio
24,00 €

Bagliesi Scialusu
23,00 €

Bagliesi Terre di Totò Grillo DOC bio
24,00 €

Barone Montalto Chardonnay
22,00 €

Barone Montalto Grillo
22,00 €

Feudo Disisa Chara Catarratto
24,00 €

Feudo Disisa Chardonnay
30,00 €

Feudo Disisa Lu Bancu Catarratto
28,00 €

Fina Kikè Traminer - Sauvignon Blanc
25,00 €

Barone Montalto - Passivento Bianco
25,00 €

Valle Dell'Acante Thimbra Vermentino
BIO
26,00 €

Valle Dell'Acante Zagra DOC Bio
27,00 €

Gattopardo Grillo
24,00 €

Gattopardo Catarratto
24,00 €

Maria Costanza Bianco Sicilia DOP
32,00 €

Adènzia bianco Grillo e Insolia Doc
Sicilia
26,00€

VINI FRIZZANTI

Baglio oro Amma'ri
22,00 €

Firriato Charme
25,00 €

Barone Montalto Prosecco Cuvè
25,00 €

Barone Montalto Cucunci chardonnay
frizzante
23,00 €

Antichi Vinai Neromosso
25,00 €

Baglio oro Zahri Frappato Rosato IGP
23,00 €

Bianco di Nera G. Milazzo
26,00 €