



# SICILIA INTAVOLA

SINCE 1998 SICILIAN TYPICAL SEAFOOD RESTAURANT

## RAW FISH

- TARTARA** raw daily fish tartara € 15,00
- SICILIAN "CEVICHE"** marinated raw fish salad with peppers, celery, lime, spicy sauce and aroma € 14,00
- ALICI S-MARINATE** raw marinated fresh anchovies € 7,00
- MARE CRUDO** raw fish tasting from our selections € 14,00
- GAMBERO ROSSO DI SICILIA\* & BURRATA** € 16,00  
raw Sicilian red prawn on burrata cheese, salted with botargo (sun-dried tuna roe) and fresh aromatic cherry tomato emulsion

## SEAFOOD APPETIZERS

- STEAMED CHILI MUSSELS** € 9,00
- STEAMED SEAFOOD SALAD** € 13,00
- IL POLPO UGGHIUTU** typical boiled octopus € 10,00
- SICILIAN ORANGE SALAD WITH ANCHOVIES** € 8,00
- SHRIMP COUSCOUS SALAD** € 10,00

### PAY ATTENTION

WE RESPECT THE FDA GUIDELINES PARASITE DESTRUCTION: BEFORE SERVICE OR SALE IN READY-TO-EAT FORM, RAW, RAW-MARINATED, PARTIALLY COOKED, OR MARINATED-PARTIALLY COOKED FISH SHALL BE: FROZEN AT -35°C (-31°F) OR BELOW UNTIL SOLID AND STORED AT -20°C (-4°F) OR BELOW FOR A MINIMUM OF 24 HOURS

## ANTIPASTI DELL'ORTO

- 4 AUBERGINE ROLLS** € 6,00  
very typical and tasty, our aubergine rolls are stuffed with tomato dressed breadcrumb and cheese
- AUBERGINE PARMIGIANA** € 8,00
- LA CAPONATA** € 7,00  
Sicilian sweet and sour ratatouille (zucchini, peppers, aubergines, onion, tomatoes, sugar and wine vinegar)
- GRILLED TRIS** € 6,00  
grilled peppers, aubergine and zucchini

## MAIN: HOMEMADE PASTA

SPAGHETTI ALLA CHITARRA - FETTUCCINE - CALAMARATA - MACCHERONCINI RIGATI

- SPAGHETTI PALERMITANA** € 12,00  
From the tradition of Palermitan cuisine, fresh sardines sautéed with onion and blended with white wine, toasted pine nuts, raisins and wild fennel with a drop of tomato and toasted breadcrumbs
- CALAMARATA PASTA & CUTTLEFISH INK SOUCE** € 10,00  
Fresh cuttlefish cooked in w. wine, tomato sauce and cuttlefish ink
- MACCHERONCINI ALLA NORMA** € 8,00  
Aubergines and fresh tomato sauce. To complete, a sprinkling of cow ricotta salty cheese and fresh basil
- CALAMARATA ALLA MAZARESE** € 18,00  
Sicilian red prawn \* and shaded white squid, stir-fried with fresh datterino tomato emulsion

**SPAGHETTI ALLA "SIRACUSANA"** € 10,00

Caught in our Mediterranean Sea, the anchovies in oil by Agostino Recca are Sicilian excellence that has nothing to envy to the famous Cantabrian-sea cousins. Married with garlic and toasted breadcrumbs, they make this dish the most popular in Syracuse cuisine.

**FETTUCCINE ALLO SCOGLIO** € 14,00

Black mussels, clams, pink prawns and squid rings, shaded with white wine and stir-fried with datterino tomatoes, garlic and celery

**SPAGHETTI V.G.P.** € 13,00

clams, local little pink shrimps caught in our sea, Slow Food DOP pistachio pesto sauce, lightly spotted with tomato

**CALAMARATA CON PESTO BRONTE DOP** € 12,00

Our pesto is pure Bronte pistachio DOP Slow Food and extra virgin olive oil DOP, with no added flavorings. This pasta is stir-fried with pesto and datterino tomatoes

**MACCHERONCINI ALLA MESSINESE** € 14,00

in this pasta, with Arabic influences, the swordfish in chunks is blended with white wine and sautéed with toasted pine nuts, raisins, onion, and cherry tomatoes

**FETTUCCINE AL MASCULINO E BOTTARGA** € 12,00

in this recipe we sauté the pasta with fresh anchovies, garlic and the famous tuna bottarga, Slowfood Salina capers and breadcrumbs

**FETTUCCINE TRIGLIE E CAPULIATO** € 13,00

Red mullet fillets shaded with white wine and mixed with natural sun-dried tomato pesto, onion, Salina Slowfood capers and Mediterranean thyme

**SEAFOOD COUS COUS "single dish"** € 22,00

the couscous, typical and original of Trapani, was born from the fusion of the Sicilian-Arab culture. We accompany it with a red seafood soup

## MAIN: FISH DISHES

**"POMOD'ORO" SEABASS** € 13,00

delicate sea bass fillets on yellow tomato emulsion

**SQUID ON GRILL** € 14,00

just grilled squid, served with roasted peppers and mint

**GRILLED "MASCOLINO"** € 10,00

fresh anchovies just grilled in lemon zest aroma

**SPATOLA ALLA GHIOTTA** € 13,00

silver scabbard fish stewed in typical Messina sauce with tomato, pine nuts, onion, raisins and olive

**PESCE SPADA & CAPONATA** € 18,00

Grilled swordfish steak served with the Syracuse caponata

**COUS COUS WITH OCTOPUS IN RED SAUCE** € 15,00

stir-fried boiled octopus with potatoes, garlic and tomato basil sauce

**SEAFOOD IN RED SOUP** € 18,00

seafood soup with black mussels, clams, local pink shrimps, squid, octopus and blue fish stewed in traditional tomato sauce

**GRILLED FISH TASTING** € 30,00

swordfish, squid, red prawn, anchovies, sardines.

May vary based on daily fish availability.

### PROTECT YOURSELF AND OTHERS FROM THE SPREAD COVID-19



wear the mask to enter and move inside the room



keep the distance (1 meter) from the others and avoid contact



wash your hands often. Avoid contact with your nose, mouth and eyes

## SIDE DISH

PATATE SALTATE CROCCANTI	€ 6,00
INSALATA DI ARANCE	€ 6,00
MELANZANE GRIGLIATE	€ 6,00
ZUCCHINE GRIGLIATE	€ 5,00
PEPERONI ARROSTITI	€ 6,00
VERDURE SALTATE	€ 5,00
INSALATA DI POMODORINI	€ 5,00

## OUR DESSERT

CANNOLO DI RICOTTA FRESCA	€ 3,00
PISTACHIO & RICOTTA "TIRAMISÙ"	€ 5,00
Mascarpone cream with Pistachio of Bronte PDO Slowfood, fresh cow's milk ricotta cream and biscuits soaked in espresso coffee	
SYRACUSE LEMON TART	€ 5,00
typical syracuse tart, stuffed with light lemon cream	

## DRINKS

### LIGHT DRINKS & BAR

Acqua naturale o frizzante 1 L	€ 2,00
Coca Cola e Coca Cola Zero in vetro 33cl	€ 2,50
Bibite analcoliche e spremute fresche	€ 2,50
Espresso	€ 1,00
Espresso deca	€ 1,30
Cappuccino	€ 3,00
Amari siciliani 4cl	€ 4,00
Amari 4cl	€ 3,00
Grappa Siciliana 4cl	€ 6,00
Grappa 4cl	€ 3,00
Cocktails	€ 6,00
Spirits	start from € 5,00

### BEER

Bottled beer 33cl	€ 2,50
Sicilian Craft Beer 33cl	€ 6,00

RED WINE by glass from our selection	€ 5,00
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WHITE WINE by glass from our selection	€ 5,00
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COVER CHARGE	€ 1,50
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### THIS IS A TEMPORARY MENU

The recipes and the prices that compose it can change at any time.

## CONTACTS

### INFORMATIONS:

MAIL [info@siciliaintavola.eu](mailto:info@siciliaintavola.eu)

MOBILE +39 392 4610889

DINNER START AT H 19:00



 **Food Allergy?**  
Ask before you eat...

Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish



Please ask a member of staff about the ingredients in your meal before placing your order. Thank you

  
**SICILIA**  
**INTAVOLA**  
**CUCINA SICILIANA DI MARE DAL 1998**