

**RESTURANT  
MENU**



**SPRING/SUMMER  
2024**



*We decided to stay in our beloved Trapani  
a city rich in gastronomic excellence, a land as wonderful as it is difficult.  
It is here that we wanted to invest and it is here that we want to raise our children.  
Thank you very much for visiting us, enjoy!*

## TASTING MENU

### TRADITIONAL 2.0 EXPERIENCE

Welcome entrée, assorted appetizers,  
2 first courses, 2 main courses, 1 dessert

€50,00

Served for the entire table



In our restaurant it will be possible  
to order gluten-free dishes



## LAND APPETIZERS

### CAPRESE 2.0

mozzarella, tomato granita, basil, olive oil

€9,50

### EGGPLANT PARMIGIANA

eggplants, tomato sauce, basil, mozzarella, parmesan

€8,00

### VEAL TARTARE

noce di vitello, maionese ai capperi di Pantelleria, cialda di pane croccante

€14,00

## SEAFOOD APPETIZERS

### SARDINE MEATBALLS IN SAUCE \*

sardines, breadcrumbs, tomato sauce

€12,00

### CAPONATA WITH SEA FLAVORS \*

eggplants, red onion, seafood

€13,00

### CEREAL BREAD CROSTINI WITH RED PRAWN TARTARE STRACCIATELLA, AND CHERRY TOMATOES

€16,00

### ZERO5 TASTING

(A chef's selection of land and sea appetizers)

€22,00

\* All products on the menu follow seasonality and market availability, failing which the product used may be frozen.  
To see the list of allergens please request the attachment from the wait staff.



## FIRST COURSE

### **BUSIATA WITH TRAPANI-STYLE PESTO AGED PECORINO, AND FRIED EGGPLANTS**

durum wheat pasta, tomato, basil, Nubia red garlic, evo oil, pecorino cheese, eggplant

**€12,00**

### **BUCATINI WITH SARDINES WILD FENNEL, AND TOASTED BREADCRUMBS**

Durum wheat pasta, sardines, finocchietto, tomato paste, pine nuts, raisins, onion, Nubia red garlic, evo oil, breadcrumbs

**€15,00**

### **FISH COUSCOUS \***

durum wheat semolina, evo oil, onion, Nubia red garlic, tomato paste, pepper, bay leaves, cinnamon, fish and shellfish stock, fished of the day

**€16,00**

### **FISH COUS COUS WITH FRIED FISH\***

durum wheat semolina, evo oil, onion, Nubia red garlic, tomato paste, pepper, bay leaves, cinnamon, fish and shellfish stock, catch of the day, squid

**€19,00**

### **SPAGHETTI WITH GARLIC, OIL, AND CHILI WITH RED PRAWN TARTARE**

durum wheat pasta, Nubia red garlic, evo oil, chili pepper, Mazara del Vallo red shrimp

**€17,00**

### **SPAGHETTI ALLA CHITARRA WITH HONEY AND ROE**

durum wheat pasta, butter, chestnut honey, tuna roe, almonds

**€14,00**

### **FRESH SEA URCHIN SPAGHETTI \***

durum wheat semolina pasta, sea urchins, fish and shellfish broth

**€20,00**

### **FRESH BUSIATA PASTA WITH LOBSTER AND CHERRY TOMATOES**

fresh busiata, lobster (300gr per person), cherry, fish and shellfish broth  
(minimum order 2 servings)

**€25,00**

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## SECOND COURSE

### PIGLET COOKED AT LOW TEMPERATURE ON CREAMY SAFFRON POTATO AND CRISPY ONION

pork belly, potatoes, saffron, onion, semolina flour

€14,00

### FRIED FISH

(BASED ON THE CATCH OF THE DAY)\*

squid, dairy, semolina flour, lemon

€18,00

### BAKED LOBSTER GRATIN WITH SICILIAN HERBS, GARLIC MAYONNAISE AND FRESH FENNEL AND ORANGE SALAD

lobster, bread crumbs, mayonnaise, Nubia red garlic, finishes, oranges

€90,00 al Kg

### SWORDFISH PANTESCA STYLE \*

swordfish, cherry tomatoes, olives, capers, oregano

€16,00

### BEEF TAGLIATA WITH PARMESAN SHAVINGS AND ARUGULA, DOP BALSAMIC VINEGAR GLAZE

beef, arugula, grana padano cheese, balsamic vinegar glaze

€18,00

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## SIDE DISH

### GRREN SALAD

iceberg salad

€4,00

### FENNEL AND ORANGE SALAD

finish, orange, evo oil

€5,00

### MIXED SALAD

lettuce, radicchio

€4,50

### HOT APPETIZERS

chips, croquettes, breadcrumbs

€5,00

### FRIES

potatoes

€4,00

### VASTASE POTATOES

potatoes, mozzarella cheese, evo oil

€7,00

### THE ENJOYABLES

fries, cheddar sauce, crispy bacon

€8,50



## DESSERTS

### BIANCOMANGIARE

almond milk, dark chocolate, almonds, gelatin, cornstarch

€5,00

### Mr.BROWNIE

dark chocolate, butter, sugar, eggs, mascarpone, berries

€5,00

### ALMOND PARFAIT

almonds, sugar, eggs, cream, dark chocolate

€5,00

### LEMON SORBET

lemon, sugar

€3,50

### SEASONAL FRUIT

€4,00



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