



DINNER

V: Vegetarian-VG: Vegan- GF: GlutenFree

ANTIPASTI

OLIVE MARINATE (VG,GF) :Marinated Castelvetrano olives with celery, parsley and garlic	4
ZUPPA DEL GIORNO (VG, GF) : Homemade soup of the day	7
INSALATA DI POLPO (GF) : Octopus and potato salad with cherry tomatoes and parsley oil	15
CAPONATA (VG) : Sweet and sour eggplant with celery, capers, olives, and onion served with toasted bread	12
FRITTO MISTO ; Typical fried street food from Palermo with:	
Panelle (VG,GF) : Garbanzo beans fritters served with toasted bread	4
Arancino di carne : Saffron rice stuffed with lamb, mozzarella, tomatoes and green peas	4
Arancino di pesce : Saffron rice stuffed with octopus, swordfish and capers and tomatoes	5
Arancino di verdure(V) : Saffron rice stuffed with spinach, zucchini, tomatoes and mozzarella	4
Crocchetta (VG) - Potato croquettes with ricotta cheese, lemon, and mint	3
Polpetta : Mamma Lina's traditional fried meatball	4
SAUTE' DI COZZE :	13
Mussels in a white wine reduction with tomatoes and parsley and toasted bread	
PIATTO FREDDO	18
Parmigiano, pecorino, provolone, olives, fresh sliced Parma ham, salami, lonza	

PRIMI

TAGLIERINI "CA MUDDICA"	15
Homemade taglierini with olive oil, anchovies and bread crumbs	
BUSIATI ALLA TRAPANESE (V)	16
Busiati pasta in a Sicilian pesto with almonds, sun dried tomatoes, and pecorino cheese	
RIGATONI ALLA NORMA (V)	16
Homemade rigatoni pasta in a tomato sauce with eggplants topped with salted ricotta and basil	
TAGLIATELLE CON VONGOLE, ZUCCHINE E POMODORINI	21
Homemade tagliatelle pasta with clams, zucchini and cherry tomatoes	
LINGUINE DI MONDELLO	24
Homemade thin linguine pasta with mussels, prawns and rockfish in a light red tomato sauce	
TAGLIERINI VERDI AL RAGU' DI AGNELLO	20
Homemade spinach taglierini in a lamb bolognese topped with fresh pecorino	



SECONDI

PARMIGIANA DI MELANZANE (V) Eggplant casserole with tomatoes, pecorino and basil served with a mesclun salad	19
ZUPPA DI PESCE (GF) Sicilian 'Bouillabaisse' with clams, mussels, shrimp and rockfish in a white wine tomato sauce	24
INVOLTINO DI POLLO Chicken rolls stuffed with prosciutto, pecorino cheese, breadcrumbs and raisins served with peperonata (stewed red peppers, onions, potatoes and tomatoes)	24
IMPANATA DI PESCE SPADA Swordfish lightly breaded and served with beets, mesclun, fennel and orange topped with salmoriglio (EVOO, garlic, oregano and parsley)	28
AGNELLO ARROSTO (GF) Grilled lamb chops over red pepper sauce with roasted fingerling potatoes and kale	28
SPIGOLA ALL'ARANCIA (GF) Seabass filet with cherry tomatoes and olives in an orange sauce reduction served with sautéed green beans and garlic	28

CONTORNI

FAGIOLINI E POMODORINI Sautéed green beans with EVOO and cherry tomatoes	7
BARBABIETOLE E CAVOLO NERO (VG) Sautéed beets and kale with garlic and wild fennel pollen	8
PATATE ARROSTO (VG) Fingerling potatoes roasted with rosemary and garlic	7
INSALATA MISTA (VG) Mesclun, romain, tomato, carrots and local radishes	8
CAPRESE ALLA SICILIANA (V) Fresh mozzarella, tomatoes, dry olives, arugula and balsamic vinegar	11
INSALATA UMBERTO (VG) Fennel, oranges, celery, black olives, mesclun and citronette dressing	11
INSALATA DI CAPRINO E NOCI (V) Mixed organic lettuce, warm goat cheese, apples, walnuts with honey and pepper dressing	11

Dolci please ask your server for our desserts list