



Il Covo di Carani Armando
Restaurant and Pizzeria
from 1986

Via G. Garibaldi, n. 658
95045 Misterbianco (Ct)
Tel.: 095 46 16 89



English Menù

Close on Thursday



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*Il Covo di Carani Armando
Restaurant and Pizzeria from 1986*

Appetizers *“Rustic Specialties”*

Bruschette (2 Slides of Bread) € 2.00
Slide Of Traditional Bread, Salad Tomatoes, Garlic, Black Pepper, Oregano, Extra Virgin Olive Oil, Basil.

Cous Cous with Seasonal Vegetables € 5.00
Cous Cous, Eggplants, Peppers, Champignon Mushrooms, Zucchini, Black Pepper, Extra Virgin Olive Oil, Basil.

Dried Beef Bresaola Carpaccio € 8.00
Dried Beef Bresaola, Lemon Juice, Arugula, **Parmesan Cheese Shavings**, Salt, Black Pepper, Extra Virgin Olive Oil.

Italian Starter € 9.00
Ham, Salami, **Cheese**, Olives.

Ham and Melon € 9.00
Parma Ham, White Melon.

Caprese D.O.C. € 10.00
Choise Morsel of 200 Grams of Campania Buffalo Mozzarella Cheese, Sliced Tomatoes, Oregano, Extra Virgin Olive Oil, Basil.

Appetizers *“Seafood Specialties”*

French Oysters “Oleron” € 3.00 Each

Peppered Mussels € 7.50
Mussels, Garlic, White **Wine Vinegar**, Black Pepper, Oregano, Parsley, Extra Virgin Olive Oil.

Especial” Bruschettes €10.00
2 Croutons of Homemade **Toasted Bread**, Salted French Raw **Milk Butter** “Beillevaire”, **Anchovy** Fillets from the Cantabrian Sea “Nardin”, Toasted **Pizzuta Almond**, Basil.

*Marinated Red Shrimps From Mazara Del Vallo** € 10.00 Hg

Octopus Salad € 11.00
Octopus*, Lemon Juice, Salt, Black Pepper, Parsley, Extra Virgin Olive Oil.

Seafood Salad € 15.00
Octopus*, **Squid***, **Mussels**, **Clams**, **Shrimps**, Lemon Juice, Salt, Black Pepper, Red Pepper, Parsley, Extra Virgin Olive Oil.

French “Oleron” Oyster Trio With Kaluga Amur Caviar € 15.00

The King Of The Seas € 35.00 Each
Atlantic Shrimp “Carabinero” served raw, **Maldon Salt Smoked in Oak**, **Syracuse IGP Lemon Zest**, **Riserva Monte Etna D.O.P. Extra Virgin Olive Oil**.

FONT IN BOLD FOOD ALLERGEN

Frozen Food ()*

Service Charge € 2.00

First Courses “Typical Specialties”

<u><i>Spaghetti alla Norma</i></u>	€ 7.00
Tomato Sauce, Fried Eggplants, Ricotta Cheese , Basil.	
<u><i>Tortellini with Meat Sauce</i></u>	€ 7.00
Minced Veal, Tomato Paste, Red Wine , Carrots, Celery , Onion, Salt, Black Pepper, Extra Virgin Olive Oil.	
<u><i>Potato Dumplings Sorrentina</i></u>	€ 7.00
Tomato Sauce, Mozzarella Cheese , Basil.	
<u><i>Troccoli Cacio e Pepe</i></u>	€ 8,00
Roman Cheese , Black Peppers.	
<u><i>Farfalle with Pistachio</i></u>	€ 9.00
Cream, Onion, Butter , Pistachio Grain .	
<u><i>Penne all'Amatriciana</i></u>	€ 9.00
Tomato Sauce, Onion, Bacon, Red Pepper, Parsley, Extra Virgin Olive Oil.	
<u><i>Penne “Terme Romane”</i></u>	€ 10.00
Tomato Sauce, Onion, Bacon, Egg , Parmesan Cheese , Parsley, Red Pepper.	
<u><i>Casarecce alla Boscaiola</i></u>	€ 10.00
Tomato Sauce, Cream , Butter , Onion, Ham, Champignon Mushrooms, Peas*, Parsley.	
<u><i>“Original Carbonara”</i></u>	€ 10.00
Original Pork Jowl, Black Pepper, Pecorino Cheese , Eggs .	
<u><i>Porcini Mushrooms Rice</i></u>	€ 15.00
Tomato Sauce, Cream , Butter , White Wine , Onion, Porcini Mushrooms*, Parsley.	

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Frozen Food ()*

Service Charge € 2.00

*Possible Frozen Food substitutions
with Fresh Products will have a change
by Price on each individual plate.
The Waiter Will be responsible to inform you.
(ex.: Porcini Mushrooms).*

First Courses “Seafood Specialties”

Spaghetti alla Tarantina € 8.50

Tomato Souce, Garlic, **White Wine, Mussels**, Red Pepper, Parsley, Extra Virgin Olive Oil.

Penne alla Chitarra € 9.00

Cherry Tomato, Garlic, **Swordfish***, Fried Eggplants, Black Pepper, Parsley, Extra Virgin Olive Oil.

Penne to Palermitana (Seasonal Plate) € 9.00

Sardine, Onion, Tomato, Wild Fennel, **Pine Nut, Breadcrumbs (Mollica / Sardina / Garlic)**, Extra Virgin Olive Oil, Black Pepper, Parsley.

Farfalle with Salmon € 10.00

Tomato Souce, **Cream, Butter**, Onion, **Smoked Norwegian Salmon, Vodka**, Black Pepper, Parsley.

Spaghetti with Fresh Squid Ink (Seasonal Plate) € 10,00

Cuttlefish, Laurel, Onion, Tomato Concentrate, Tomato Paste, **White Wine**, Extra Virgin Olive Oil, Black Pepper.

Spaghetti with Clams € 14.00

Clams, Garlic, **White Wine**, Red Pepper, Parsley, Extra Virgin Olive Oil.

Marinara Rice € 16.00

Tomato Sauce, **Octopus***, **Squids***, **Mussels, Clams, Shrimps**, Garlic, **White Wine**, Black Peppers, Parsley, Extra Virgin Olive Oil.

Linguine allo Scoglio € 19.00

Tomato Sauce, **Octopus***, **Squid***, **Mussels, Clams, Shrimps, Scampi***, **King Shrimps***, Garlic, **White Wine**, Cherry Tomato, Black Pepper, Extra Virgin Olive Oil.

Zarina Rice € 20.00

Cream, Onion, Norwegian Smoked Salmon, Vodka, Kaluga Amur Caviar.

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(ex.: **Octopus, Swordfish, Squids, Shrimps, Scampi**).*

Main Courses
“Meat Specialties”

<u>Grilled Pork Sausage</u>	€ 7.50
<u>Couple of Grilled Scottona Hamburgers</u>	€ 9.00
<u>Grilled Veal Steak</u>	€ 10.00
<u>Fried Veal Cutlet</u> Egg, Parmesan Cheese , Black Pepper, Crumb , Parsley.	€ 10.00
<u>Grilled Veal Cutlet</u> Breadcrumbs (Crumb / Garlic), Parmesan Cheese , Tomato, Parsley, ExtraVirgin Olive Oil.	€ 10.00
<u>Veal Escalope with Lemon Juice</u> Veal, Fine-Ground Flour , Lemon Juice, Black Pepper, Parsley, Extra Virgin Olive Oil.	€ 10.00
<u>Veal Escalope with Porcini Mushrooms</u> Veal, Fine-Ground Flour , Butter , Porcini Mushrooms*, Black Pepper, Parsley, Extra Virgin Olive Oil.	€ 15.00
<u>Mixed Grill</u> Veal, Chicken, Pork Sausage, Scottona Hamburger.	€ 15.00
<u>Grilled Veal Fillet</u>	€ 15.00
<u>Veal Fillet with Green Pepper</u> Veal Fillet, Fine-Ground Flour , Cream , Butter , Brandy , Green Pepper, Parsley.	€ 18.00
<u>Veal Fillet with Porcini Mushrooms</u> Veal Fillet, Fine-Ground Flour , Cream , Butter , White Wine , Porcini Mushrooms*, Black Pepper, Parsley, Extra Virgin Olive Oil.	€ 20.00
<u>Grilled Irish Beef Tomahawk Rib</u>	€ 55.00 <i>By the Weight</i>

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Frozen Food ()*

Service Charge € 2.00

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with Fresh Products will have a change
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(ex.: Porcini Mushrooms).*

Main Courses
“Seafood Specialties”

<u>Sautéed Clams</u>	€ 14.00
Clams, Garlic, White Wine , Butter , Black Pepper, Parsley, Extra Virgin Olive Oil.	
<u>Fried Squids*</u>	€ 15.00
<u>Grilled Swordfish*</u>	€ 13.00
<u>Grilled Swordfish* Cutlet</u>	€ 13.00
Swordfish*, Breadcrumbs (Mollica / Garlic), Parmesan Cheese , Tomato, Parsley, ExtraVirgin Olive Oil.	
<u>Grilled Squids*</u>	€ 16.00
<u>Fried King Shrimps*</u>	€ 15.00
<u>Grilled King Shrimps*</u>	€ 15.00
<u>Soup of Fishermen with Toasted Bread</u>	€ 16.00
Mussels, Clams, HardClams (Seasonal Food), Shrimps , Garlic, WhiteWine , Parsley, ExtraVirgin Olive Oil.	
<u>Mixed Fry</u>	€ 18.00
Squids*, King Shrimps* , Shrimps.	
<u>Mixed Grill</u>	€ 18.00
Squids*, King Shrimps* , Swordfish* .	
<u>Fresh Fish Of The Bay</u>	€ By Weight
<u>Seafood</u>	€ By Weight

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Frozen Food ()*

Service Charge € 2.00

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(ex.: **Octopus, Swordfish, Squids, Shrimps, Scampi**).*

Side Dishes
“Vegetable Specialties”

<u><i>Green Salad</i></u>	€ 3.00
<u><i>Sliced Tomato Salad</i></u>	€ 3.00
<u><i>Fennel Salad</i></u>	€ 3.00
<u><i>Mixed Salad</i></u> Lettuce, Radicchio, Sliced Tomato, Fennel, Carrot.	€ 5.00
<u><i>Grilled Eggplants</i></u>	€ 4.00
<u><i>Grilled Zucchini</i></u>	€ 4.00
<u><i>Grilled Radicchio</i></u>	€ 4.50
<u><i>Mixed Grilled Vegetables</i></u> Eggplants, Zucchini, Radicchio.	€ 5.00
<u><i>Spinach* in Butter</i></u>	€ 5.00
<u><i>Capricciosa Salad</i></u> Lettuce, Sliced Tomato, Mozzarella Cheese , Ham, Egg , Champignon Mushrooms, Tuna , Corn.	€ 9.00

Side Dishes
“Potato Specialties”

<u><i>French Fries*</i></u>	€ 4.00
<u><i>Roast Potatoes</i></u>	€ 2.50
<u><i>Potato Croquettes</i></u> Potatoes, Ham, Fontina Cheese, Parmesan Cheese, Egg, Breadcrumbs (Mollica / Garlic), Fine-Ground Flour, Parsley.	€ 1.00 Each
<u><i>Roast Potatoes with Speck Ham</i></u>	€ 5.00

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Frozen Food ()*

Service Charge € 2.00

Pizzas (Only For Dinner)

DOUGH "7 GRAINS"

<u><i>Biancaneve</i></u>	€ 5.00	€ 6.50
Mozzarella Cheese, Extra Virgin Olive Oil, Oregano.		
<u><i>Margherita</i></u>	€ 6.00	€ 7.50
Tomato Sauce, Mozzarella Cheese, Extra Virgin Olive Oil, Oragano, Basil.		
<u><i>Norma</i></u>	€ 7.00	€ 8.50
Tomato Sauce, Fried Eggplants, Ricotta Cheese, Extra Virgin Olive Oil, Oregano, Basil.		
<u><i>Calzone</i></u>	€ 7.00	€ 8.50
Tomato Sauce, Mozzarella Cheese, Ham, Extra Virgin Olive Oil, Oregano.		
<u><i>Green Calzone</i></u>	€ 7.00	€ 8.50
Mozzarella Cheese, Spinach*, Black Olives, Extra Virgin Olive Oil, Oregano.		
<u><i>Diavola</i></u>	€ 7.50	€ 9.00
Tomato Sauce, Mozzarella Cheese, Spicy Salami (Pepperoni), Extra Virgin Olive Oil, Oregano.		
<u><i>Romana</i></u>	€ 7.50	€ 9.00
Tomato Sauce, Mozzarella Cheese, Black Olives, Anchovies, Extra Virgin Olive Oil, Oregano.		
<u><i>Boys</i></u>	€ 8.00	€ 9.50
Tomato Sauce, Mozzarella Cheese, Würstel, French Fries*, Extra Virgin Olive Oil, Oregano.		
<u><i>Ferrero</i></u>	€ 8.00	€ 9.50
Cream, Nutella, Powdered Sugar.		
<u><i>Pecorara</i></u>	€ 8.00	€ 9.50
Tuma Cheese, Fresh Onion, Black Olives, Anchovies, Extra Virgin Olive Oil, Oregano.		
<u><i>Tonnara</i></u>	€ 8.00	€ 9.50
Tomato Sauce, Mozzarella Cheese, Tuna, Fresh Onion, Extra Virgin Olive Oil, Oregano.		
<u><i>Millefiori</i></u>	€ 8.00	€ 9.50
Mozzarella Cheese, Gorgonzola Cheese, Walnuts, "Millefiori" Honey.		
<u><i>Fattoressa</i></u>	€ 8.50	€ 10.00
Tomato Sauce, Mozzarella Cheese, Ham, Black Olives, Anchovies, Peas*. Extra Virgin Olive Oil, Oregano.		
<u><i>Red Hot Chili Peppers</i></u>	€ 8.50	€ 10.00
Tomato Sauce, Mozzarella Cheese, Peppers, Bacon, Tabasco Sauce, Green Jalapeño Tabasco Sauce, Extra Virgin Olive Oil, Oregano.		
<u><i>Bombara</i></u>	€ 8.50	€ 10.00
Tomato Sauce, Mozzarella Cheese, Smoked Scamorza Cheese, Fried Zucchini, Cherry Tomato, Ricotta Cheese, Mint Leaves, Extra Virgin Olive Oil, Oregano		
<u><i>Famà</i></u>	€ 8.50	€ 10.00
Smoked Scamorza Cheese, Grilled Chicory, Speck, Extra Virgin Olive Oil, Oregano.		
<u><i>Ortolana</i></u>	€ 8.50	€ 10.00
Mozzarella Cheese, Grilled Eggplants, Grilled Zucchini, Peppers, Grilled Chicory, Cherry Tomato, Extra Virgin Olive Oil, Oregano.		
<u><i>Campagnola</i></u>	€ 8.50	€ 10.00
Tomato Sauce, Mozzarella Cheese, Pork Sausage, Champignon Mushrooms, Fried Onion, ExtraVirgin OliveOil,Oregano.		
<u><i>Capricciosa</i></u>	€ 9.00	€ 10.50
Tomato Sauce, Mozzarella Cheese, Ham, Champignon Mushrooms, Egg, Extra Virgin Olive Oil, Oregano.		
<u><i>Parmigiana</i></u>	€ 9.00	€ 10.50
Tomato Sauce, Mozzarella Cheese, Ham, Fried Eggplants, Egg, Flakes of Grana Padano Cheese, Extra Virgin Olive, Oil, Oregano.		
<u><i>Sant'Andrea</i></u>	€ 8.50	€ 10.00
Mozzarella Cheese, Smoked Scamorza Cheese, Grilled Zucchini, Bacon, Extra Virgin Olive Oil, Oregano.		
<u><i>4 Stagioni</i></u>	€ 9.00	€ 10.50
Tomato Sauce, Mozzarella Cheese, Ham, Spinach*, Peas*, Artichokes, Extra Virgin Olive Oil, Oregano.		
<u><i>3 Walnuts</i></u>	€ 9.00	€ 10.50
Mozzarella Cheese, Fontina Cheese, Gorgonzola Cheese, Walnuts, Extra Virgin Olive Oil, Oregano.		

DOUGH "7 GRAINS"

<u>4 Cheeses</u>	€ 9.00	€ 10.50
Mozzarella Cheese, Fontina Cheese, Gorgonzola Cheese, Flakes of Grana Padano Cheese, Extra Virgin Olive Oil, Oregano.		
<u>4 Cheeses Plus</u>	€ 11.00	€ 12.50
Mozzarella Cheese, Fontina Cheese, Gorgonzola Cheese, Flakes of Grana Padano Cheese, Apulian Burrata Cheese, Extra Virgin Olive Oil, Oregano.		
<u>Favignana</u>	€ 9.50	€ 11.00
Tomato Sauce, Mozzarella Cheese, Tuna, Fried Onion, Fried Eggplants, Black Olives, Extra Virgin Olive Oil, Oregano.		
<u>Parmacrudo</u>	€ 9.50	€ 11.00
Campana Buffalo Mozzarella Cheese, Cherry Tomato, Parma Ham, Extra Virgin Olive Oil, Oregano.		
<u>Ciocciara</u>	€ 9.50	€ 11.00
Tomato Sauce, Campana Buffalo Mozzarella Cheese, Champignon Mushrooms, Parma Ham, Extra Virgin Olive Oil, Oregano.		
<u>Genuina</u>	€ 9.50	€ 11.00
Tomato Sauce, Mozzarella Cheese, Rocket, Parma Ham, Flakes of Grana Padano Cheese, Extra Virgin Olive Oil, Oregano.		
<u>Messinese</u>	€ 9.50	€ 11.00
Tomato Sauce, Tuma Cheese, Endive, Olives, Anchovies, Pachino Cherry Tomato, Extra Virgin Olive Oil, Oregano.		
<u>Kebab</u>	€ 9.50	€ 11.00
Tomato Sauce, Mozzarella Cheese, Veal and Turkey Kebab*, Rocket, Yogurt Sauce, Cherry Tomato(Raw).		
<u>Brontese</u>	€ 9.50	€ 11.00
Cream, Mozzarella Cheese, Ham, Fresh Onion, Pistachio Grain.		
<u>Crudaiola (Seasoned all Raw)</u>	€ 10.00	€ 11.50
Mozzarella Cheese, Rocket, Parma Ham, Grana Padano Flakes, Pachino Cherry Tomato, Extra Virgin Olive Oil, Oregano.		
<u>Burrata</u>	€ 10.00	€ 11.50
Tomato Sauce, Apulian Burrata Cheese, Mortadella, Whole Bronte Pistachio, Pistachio Grain, Cherry Tomato(Raw).		
<u>Terme Romane</u>	€ 10.50	€ 12.00
Tomato Sauce, Campana Buffalo Mozzarella Cheese, Champignon Mushrooms, Cherry Tomato, Rocket, Speck, Flakes of Grana Padano Cheese, Extra Virgin Olive Oil, Oregano.		
<u>Rigamonti</u>	€ 10.50	€ 12.00
Tomato Sauce, Mozzarella Cheese, Cherry Tomato, Rocket, Dried Beef Bresaola, Flakes of Grana Padano Cheese, Extra Virgin Olive Oil, Oregano.		
<u>Montanara</u>	€ 11.00	€ 12.50
Tomato Sauce, Mozzarella Cheese, Smoked Scamorza Cheese, Porcini Mushrooms*, Bacon, Flakes of Grana Padano Cheese, Extra Virgin Olive Oil, Oregano.		
<u>Calabrese</u>	€ 10.50	€ 12.00
Tomato, Mozzarella Cheese, Porcini Mushrooms*, Black Olives, Fresh Onion, N'Duja (Typical Spicy Calabrese Salami) Extra Virgin Olive Oil, Basil.		
<u>Il Covo</u>	€ 10.50	€ 12.00
Tomato Sauce, Mozzarella Cheese, Porcini Mushrooms*, Praga Ham, Flakes of Grana Padano Cheese, Extra Virgin Olive Oil, Oregano.		
<u>Halloween</u>	€ 11.00	€ 12.50
Yellow Pumpkin Cream, Mozzarella Cheese, Pork Sausage, Black Olives, Grana Padano Flakes, Extra Virgin Olive Oil,		
<u>Norvegese</u>	€ 13.00	€ 14.50
Tomato Sauce, Cream, Mozzarella Cheese, Shrimps, Rocket, Smoked Norwegian Salmon, Cherry Tomato (Raw), Extra Virgin Olive Oil.		

DOUGH "7 GRAINS"

Porcina D.O.C.

€ 13.00 € 14.50

Tomato Sauce, **Campana Buffalo Mozzarella Cheese**, Porcini Mushrooms*, Pork Sausage, Fried Onion, Extra Virgin Olive Oil, Oregano.

Marinara

€ 14.00 € 15.50

Tomato Sauce, **Octopus***, **Squids***, **Mussels**, **Clams**, **Shrimps**, Cherry Tomato, Extra Virgin Olive Oil, Red Pepper, Parsley.

BABY PIZZAS € 2.00 LESS THAN THE LIST PRICE

Flat Breads

**DOUGH "7 GRAINS"
(Only For Dinner)**

Pecorara

€ 8.00 € 9.50

Tuma Cheese, Fresh Onion, Black Olives, **Anchovies**, Extra Virgin Olive Oil, Oregano.

Tirendi

€ 8.00 € 9.50

Mozzarella Cheese, **Tuna**, **Rocket**, **Flakes of Grana Padano Cheese**, Extra Virgin Olive Oil, Salt, Black Pepper, Oregano.

Parmacrudo

€ 9.00 € 10.50

Campana Buffalo Mozzarella Cheese, Cherry Tomato, Parma Ham, Extra Virgin Olive Oil, Salt, Black Pepper, Oregano.

Il Covo

€ 9.50 € 11.00

Campana Buffalo Mozzarella Cheese, Cherry Tomato, Rocket, Parma Ham, **Flakes of Grana Padano Cheese**, Extra Virgin Olive Oil, Salt, Black Pepper, Oregano.

Kebab

€ 9.50 € 11.00

Tomato Sauce, **Mozzarella Cheese**, Veal and Turkey Kebab*, Rocket, **Yogurt Sauce**, Cherry Tomato (Raw).

Terme Romane

€ 10.50 € 12.00

Campana Buffalo Mozzarella Cheese, Cherry Tomato, Rocket, Speck, **Flakes of Grana Padano Cheese**, Extra Virgin Olive Oil, Salt, Black Pepper, Oregano.

Supplements Pizzas and Flat Breads

€ 1.00

Pachino Cherry Tomato, **Cream**, Peas *, Fried Onion, Fresh Onion, **Egg**, Olives.

€ 1.50

Spinach *, **Anchovies**, Champignon Mushrooms, Peppers, Fried Eggplants, Fried Zucchini, Artichokes, Rocket.

€ 2.00

Mozzarella Cheese, **Apulian Burrata Cheese**, **Walnuts**, **Pistachio Grains**, Grilled Eggplants, Grilled Zucchini, Grilled Radicchio, French Fries *, Würstel, Ham, Spicy Salami (Pepperoni), Bacon, Sausage, **Tuna**, N'Duja, Prague Ham, Mortadella, **Tuma Cheese**, **Smoked Scamorza Cheese**, "Edamer" **Fontina Cheese**, **Gorgonzola Cheese**, **Flakes of Grana Padano Cheese**.

€ 2.50

Campana Buffalo Mozzarella Cheese, Speck.

€ 3.00

Parma Ham, Porcini Mushrooms *, Dried Beef Bresaola, Veal and Turkey Kebab *.

€ 3.50

Shrimps, Norwegian Smoked Salmon.

FONT IN BOLD FOOD ALLERGEN

Frozen Food (*)

Kebab ***“Single Courses”***

Boys Kebab € 8.00
Veal and Turkey Kebab*, Lettuce, French Fries*, Grilled Würstel, **Yogurt Sauce, Ketchup.**

Soft Kebab € 9.00
Veal and Turkey Kebab*, Lettuce, Carrot, Roast Potatoes, Grilled Zucchini, **Cous Cous** with Seasonal Vegetables, **Yogurt Sauce, Mustard Sauce.**

Extra Kebab € 12.00
Veal and Turkey Kebab*, Lettuce, Capsicums, Carrot, French Fries*, **Potato Croquette**, Grilled Würstel, **Yogurt Sauce, Green Jalapeño Tabasco Sauce, Barbecue Sauce.**

Fruit

Fresh Fruit Salad € 5.00
White Melon € 3.50
Pineapple € 3.50
Pineapple with Maraschino Cherries € 4.50
Fresh Seasonal Fruit € By Weight

Ice-Cream

*Lemon Sorbet** € 3.00
*White Truffle** € 5.00
*Chocolate Truffle** € 5.00
*Coconut Ice-Cream** € 6.00

Desserts

Mousse of Etna (Ricotta Cheese, Almond, Pistachio, Dark Chocolate) € 6.00
Cheesecake (Chocolate/Caramel/WildBerries) € 5.00
Tiramisu' € 5.00
Panna Cotta (Chocolate/Caramel/WildBerries) € 5.00
Crepe Nutella € 4.50

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Local Wines

White (Etna Bianco) / 12.% Vol.

Red (Etna Rosso) / 12,5% Vol.

0,25 Cl	€ 3.00
0,50 Cl	€ 5.00
1,00 Cl	€ 9.00

“For Wines Bottled require the “Wine List” to Waiter”.

CRAFT BEERS of MISTERBIANCO and CATANIA CITY

729 Blonde Ale 33 Cl / 4,8% Vol. (Mascalucia – Catania)	€ 6.00
729 IPA 33 Cl / 5,2% Vol. (Mascalucia – Catania)	€ 6.00
729 Red Ale 33 Cl / 6,2% Vol. (Mascalucia – Catania)	€ 6.00
Belladonna Blonde F.Ili Birrafondai 75 Cl / 5.5% Vol.	€ 12.00
Belladonna Blonde F.Ili Birrafondai 33 Cl / 5.5% Vol.	€ 5.00
Calura Red F.Ili Birrafondai 33 Cl / 6.5% Vol.	€ 5.00
Calura Red F.Ili Birrafondai 75 Cl / 6.5% Vol.	€ 12.00
Ciaurusa Blanche F.Ili Birrafondai 33 Cl / 6% Vol.	€ 5.00
La Lupa IPA F.Ili Birrafondai 33 Cl / 5.5% Vol.	€ 5.00
Saison Mandarina F.Ili Birrafondai 33 Cl / 4.5% Vol.	€ 5.00
Xiara Modica's Chocolat Stout F.Ili Birrafondai 33 Cl / 7% Vol.	€ 6.00

BOTTLED BEERS

Ceres Strong Ale Denmark 33 Cl / 7.7% Vol.	€ 3.50
Dreher Radler Limone 33 Cl / 2% Vol.	€ 2.00
Heineken Lager Beer 33 Cl / 5% Vol.	€ 2.50
Heineken Lager Beer 66 Cl / 5% Vol.	€ 4.00
Messina ai Cristalli di Sale 50 Cl / 5% Vol.	€ 3.50
Moretti la Bionda 33 Cl / 4.6% Vol.	€ 2.00
Moretti la Bionda 66 Cl / 4.6% Vol.	€ 3.50
Moretti No-Alcohol 33 Cl / <0.5% Vol.	€ 2.00
Peroni Gluteen Free 33 Cl / 4.7% Vol.	€ 3.00
Tennent's Super 33 Cl / 9% Vol.	€ 3.50

DRAFT BEER

Tuborg Blonde Lager Beer 20 Cl	€ 2.00
Tuborg Blonde Lager Beer 40 Cl	€ 4.00
Tuborg Blonde Lager Beer 50 Cl	€ 4.50
Tuborg Blonde Lager Beer 150 Cl	€ 12.00

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Service Charge € 2.00

Soft Drinks

Chinotto Lurisia (<i>Presidium Slow Food</i>) 275 Ml	€ 3.00
Coca Cola 33 Cl / Coca Cola Zero 33 Cl / Fanta 33 Cl / Fanta Lemon 33 Cl/ Sprite 33 Cl	€ 2.00
Coca Cola Zero 90 Cl	€ 3.00
Coca Cola 1 L	€ 4.00
Cortese Ginger Beer 200 Ml	€ 3.00
Cortese Pure Tonic 200 Ml	€ 3.00
Fanta Aranciata 1,5 L	€ 4.00
Gassosa Tomarchio 200 Ml (<i>Made in Sicily</i>)	€ 1.50
Red Bull 250 Ml	€ 3.50
Sprite 1,5 Cl	€ 4.00
Tè Fuzetea Limone 250 Ml	€ 2.50
Tè Fuzetea Pesca 250 Ml	€ 2.50

Water

Natural Water 50 Cl	€ 1.00
Sparkling Water 50 Cl	€ 1.00
Few Sparkling Water 50 Cl	€ 1.00
Natural Water 75 Ml	€ 2.00
Sparkling Water 75 Ml	€ 2.00
Few Sparkling Water 75 Ml	€ 2.00

Service Charge € 2.00

BAR

ROSOLI	€ 3.00
CREMONCELLI	€ 4.00
AMARI	€ 3.00 / € 4.00 / € 5.00 / € 6.00 / € 7.00
LIMONCELLO	€ 3.00
VODKA	€ 3.00 / € 4.00 / € 7.00 / € 8.00
GIN	€ 6.00 / € 7.00 / € 8.00
SAMBUCA	€ 3.00 / € 4.00
GRAPPA	€ 3.00 / € 4.00 / € 5.00 / € 6.00 / € 7.00 / € 8.00 / € 9.00 / € 14.00
RUM	€ 4.00 / € 6.00 / € 7.00 / € 14.00
WHISKY	€ 3.00 / € 4.00 / € 5.00 / € 8.00 / € 9.00 / € 10.00 / € 14.00
BRANDY	€ 4.00 / € 5.00
COGNAC	€ 5.00 / € 8.00
ARMAGNAC	€ 9.00
TEQUILA	€ 6.00 / € 25.00
VERMOUTH	€ 4.00 / € 5.00
LIQUEURS WINE	€ 4.00 / € 5.00 / € 6.00
DRINK	€ 7.00 / € 8.00

“Request the Spirit-List for More Details”

COFFEE AND MORE

ESPRESSO	€ 1.00
DECAF ESPRESSO	€ 1.50
AMERICANO	€ 1.50
ESPRESSO with MILK	€ 1.00
BARLEY COFFEE	€ 1.50
GINSENG COFFEE	€ 1.50
WEAK ESPRESSO	€ 2.00
CAPPUCCINO	€ 2.00
HOT TEA	€ 2.00
CHAMOMILE	€ 2.50
HOT CHOCOLATE	€ 2.50

FONT IN BOLD FOOD ALLERGEN

Service Charge € 2.00