
There is a historical place where nature meets the skilled hands of people

who work the land to reap the fruits, the good ones...

Products and raw materials of extraordinary quality that,
transformed and served with originality and respect for good tradition,

give unique emotions

to the soul and the palate.

A unique context where good taste, through our passion,

meets the healthy Sicilian culture,

awakening the senses and the healthy desire to be at the table.









Welcome to La Moresca Restaurant.



La Moresca
ristorante













STARTERS

allergens

Mediterranean salad with red prawn from Portopalo, octopus, cuttlefish and crispy vegetables	€22,00	   
Branzino carpaccio with celery tartare, orange and chives flavoured with thyme and rosemary oil	€16,00	 
Aubergine parmigiana on yellow tomato sauce and salted ricotta flakes	€14,00	
Lemon whipped cod on a red onion and thyme jam	€13,00	
Slow cooked veal carpaccio with figs and a balsamic vinegar reduction	€14,00	

FIRST COURSES

allergens








Spaghetti with burrata cheese and citrus scampi tartare on a yellow tomato sauce	€22,00	  
Calamarata with sausage on saffron Ragusano cheese cream	€14,00	 
Linguine with sea urchins	€20,00	 
Busiata with white beef ragout and crispy breadcrumbs	€14,00	 
Grouper ravioli with a celery and cherry tomato tartare	€18,00	  

Cover charge €2,00

















MAIN COURSES

allergens

Lamb with herbs on potato mousse and PGI carrots from Ispica chips	€24,00	
Bread-scented fish of the day with sautéed vegetables	€22,00	 
Slow cooked pork ribs with BBQ sauce and honey roasted carrots	€20,00	
Nut-crusted beef fillet with a reduction of red wine and potatoes	€23,00	 
Seared tuna and Panzanella	€22,00	  

DESSERTS

allergens

Almond parfait with salted caramel and almond grain	€10,00	  
My Tiramisù	€ 8,00	 
Cocoa tartlet with strawberry mousse	€10,00	  
Grilled pineapple with ground chocolate and vanilla ice cream quenelle	€10,00	  
Cannolo with ricotta	€ 8,00	  

Cover charge €2,00



TASTING MENU

Mare Nostrum €60,00

allergens

Cuttlefish julienna on potato cream with crunchy almonds



Rice pie, red prawn tartare and burrata



Potato-crusted branzino with carrot and red cabbage salad



Tartlet with lemon cream and fruit tartare



TASTING MENU

Terra di Sicilia €55,00

allergens

Pea flan with ricotta quenelle on a carrot cream



Calamarata with aubergine cream, confit cherry tomatoes and Ragusano POD cheese flakes



Bread-crusted lamb, batonnets of carrots and thyme oil



Panna cotta with raspberry sauce



MARABINO WINE TASTING

*Selection of wines from our winery served by the glass
matched with our menus*

3 glasses €18,00

4 glasses €25,00

** The tasting menu is served for the entire table.*

Cover charge €2,00



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ALLERGENS



gluten



mollusks and derivatives



sesame and derivatives



fish and derivatives



nuts and derivatives



crustaceans and derivatives



peanuts and derivatives



eggs and derivatives



celery



milk and derivatives



broad beans

Some products are subject to the rapid reduction of temperatures to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and EC Reg. 853/04.



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