

## STARTER

Cuttlefish salad with celery and carrots	€ 14.00
Mackerel in sesame crust with sweet and sour organic vegetable salad	€ 14.00
Veal silverside carpaccio with Sicilian citrus and summer salad	€ 14.00
Eggplant parmigiana with Pachino organic cherry tomato sauce and caciocavallo cheese	€ 13.00

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## MIDDLE COURSE

Panciotti filled with stone bass, wild fennel pesto and tomato concassé	€ 15.00
Wholegrain tagliatelle with zucchini cream and red prawn from Mazzara	€ 14.00
Risotto Carnaroli with ragusano Dop cheese and Hyblean pork cheek lard	€ 14.00
Fresh pasta with Modica sausage ragout and tenerezze vegetables	€ 13.00
Ricotta-filled ravioli with Avola almonds and dried tomatoes	€ 14.00
Fresh pasta alla Norma	€ 13.00



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## MAIN COURSE

Catch of the day with seasonal vegetables	€ 19.00
Mediterranean fish soup	€ 19.00
Beef roll stuffed with egg, bacon, zucchini and Sicilian caponata	€ 18.00
Stewed local pork with steamed green bean	€ 18.00
Selection of organic vegetables	€ 16.00

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## DESSERT

Cannoli with ricotta and chopped pistachio	€ 6.00
Cubaita panna cotta	€ 6.00
Nougat Semifreddo with Modica chocolate	€ 6.00
Pistachio Semifreddo with vanilla souce	€ 6.00
Lemon ice cream with fruit ragout	€ 6.00
Seasonal fruit Selection	€ 5.00
Sicilian cheese selection	€ 10.00
Dessert with Noto Moscato wine	€ 12.00
Sicilian cheese selection with Noto Moscato wine	€ 16.00



## WINE BY THE GLASS

Rosso di Contrada red wine (Nero d'Avola 100% org.)	€ 7.00
Eureka white wine (chardonnay 100% igt org.)	€ 7.00

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## SPARKLING WINE BY THE GLASS

De Bartoli Terza Via Grillo Metodo Classico Extra Brut	€ 8.00
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## DESSERT WINE

Moscato di Noto (Marabino)	€ 7.00
Passito di Pantelleria Bukkuran	€ 8.00
Grappa Della Torre (Marabino)	€ 7.00

**Servizio/Service € 2,00 p.p.**



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Dear Guest it's a real pleasure to propose you a menu created with typical Sicilian ingredients by organic production.

The Result is a seasonal Menù based on quality

The tradition in the kitchen is not a constraint, it makes me happy and free...

*The chef Emiliano Poidomani*

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## TASTING MENÙ

The Moresca restaurant offers a tasting menu that will be presented at the moment by our Maitre

Five-course tasting menù	€ 60.00
Four labels Sicilian wine	€ 20,00
Wine tasting	€ 20.00

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