

SIDE DISHES

- SAUTEED VEGETABLES 5€
- FRESH FRENCH FRIES ¹ 5€
- BAKED POTATOES CUT WITH KNIFE 5€
- GRILLED VEGETABLES 5€

SALADS

- FISH ⁴ 15€
Grilled squid, Mazara red shrimp, maiolino octopus seared, lettuce, radicchio and cherry tomatoes
- CHICKEN 12€
Crispy chicken, lettuce, radicchio, cherry tomatoes and carrots
- SICILIAN 9€
Boiled potatoes, green beans, radicchio, cherry tomatoes, red onion, olives and carrots

DRINKS

- | | |
|---------------------|---------|
| WATER | €2.50 |
| COCA COLA | €2.50 |
| CHINOTTO TOMARCHIO | €3 |
| ARANCIATA TOMARCHIO | €3 |
| GINGER BEER | €4 |
| CRAFT BEER 33/50/75 | €6/8/14 |
| HOME WINE BIO 50CL | €10 |
| HOME WINE BIO 75CL | €14 |

COVER CHARGE €2.50

"Consumers are asked to notify waitstaff of the need to consume foods free of certain allergenic substances."

Our dishes may contain the following allergens:
1) CEREALS containing gluten such as wheat, rye, barley oats, spelt kamut and their derived strains and products - 2) CRUSTACEANS and products thereof - 3) EGGS and products thereof - 4) FISH and products thereof - 5) PEANUTS and products thereof - 6) SOYBEAN and products thereof - 7) MILK and products thereof (including lactose) - 8) NUTS such as almonds, 9) Celery and celery products - 10) Mustard and mustard products - 11) SESAME SEEDS and sesame seed products - 12) SULPHUR DIOXIDE AND SULPHITES in concentrations greater than 10 mg/Kg or 10 mg/liter in terms of total sulphur dioxide - 13) LUPIN and lupin products - 14) MOLLUSks and mollusk products

NB. In the absence of finding fresh product, some products may be frozen or coming from blast freezing and indicated with an asterisk *.

CANTI
TAVERNA SICULA
AI QUATTRO
CANTI

GASTRONOMIC PROPOSAL

STARTERS

CAPONATA DELLA TRADIZIONE ^{1 9} 7€
Typical sicilian receipt that includes aubergine and cocoa

CANNOLO OF AUBERGINE ^{1 7} 10€
Siccagno tomato, aubergine, bread crumb, raisins, pine nut, fresh ricotta cheese

STUFFED PUMPKIN FLOWERS ^{1 3 7} 9€
Battered pumpkin flowers served with green sauce

CHOPPING BOARD OF THE TAVERNA ^{1 3 7} 35€
Tasting of different sicilian specialities

PASTA

NESSUN NORMA ^{1 7} 12€
Siccagno tomato, aged ricotta and aubergines crispy chips

RAGÙ DI SICILIA ¹ 10€
Sousage of bagheria little pork and beef of scottona cinisara

CARBONARA SICANA ^{1 3} 12€
Sicano egg yolk raised at the ground, bacon of a little pork bagarese, piacentino ennese dop Black pepper in bean and ground

SECOND COURSES

PORK ¹ 15€
Cooked at low temperature, served over a cream of citrus carrots with crispy onion and confit tomatoes

ROLL OF PORK 12€
Breadcrumbs, raisins and pine nuts

SCOTTONA CINISARA SIRLOIN STEAK 18€



SICILIAN T-BONE 6€ OUNCE
Beef tenderloin including fillet and sirloin

TOMAHAWK OF PRUSSIAN BEEF 7€ OUNCE
Brontosaurus steak from the front sirloin of beef

JAPANESE WAGYU 32€ OUNCE
Kobe beef renowned for its flavor, tenderness and fatty, well-marbled texture

STARTERS

FISHBALLS OF SICILIAN SARDINE ^{1 3 4} 9€
Now a cult favorite, it has its origins in the cuisine of the poor.

SEA GARDEN ⁴ 14€
Mediterranean octopus, brunoise of vegetables

BACCALÀ SFINCIONE ^{1 7} 14€
Battered salt cod on sfincione cream (tomato, caciocavallo cheese, breadcrumbs and onion)

NAKED TRUTH ^{1 4} 35€
Red prawns of Mazara del vallo, red tune, sword-fish ceviche and toasted bread with sea urchins

PASTA

BLACK SEA ^{1 4 7} 15€
Squid ink, buffalo ricotta and dried tomato

MUSSELS, CHERRY TOMATOES ^{1 4} 12€
Elixir of parsley and bread crumble

“NORMA” OF FISH ^{1 4} 15€
Cubes of sword-fish, aubergine, mint and tomato sauce

SECOND COURSES

PANAREA TUNA ¹¹ 22€
Tuna in sesame crust lightly seared

“BECCAFICO” MULLET ^{1 4} 16€
Mullet stuffed with almonds on a bed of buffalo stracciatella with breadcrumbs, raisins, pine nuts, orange zest, lemon

TEMPURA SQUID ^{1 3 4 10} 15€
Squid fried in High Oleic oil and served with Bernese sauce



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