

# Boccondivino

Menù



### **I nostri assaggi ( Starter )**

Octopus on a plate with mashed potatoes with thyme and pink pepper	12.00
Cup of the Mediterranean with pink shrimp scented with citrus fruits of Sicily	12.00
Chickpea cream with sauté of mussels, clams and clams	12.00
Sicilian caponata with fish	13.00
Buffalo mozzarella with cherry and rocket	8.00

### **La frittura di pesce ( Fish fry )**

Shrimps; Tuna bites in wheat crust; Swords in corn crust	16.00
Shrimps; Squid in wheat crust; Salted cod	16.00





### **I caldi e golosi ( Sicilian's Starter )**

Three arancinas:  
mojito and smoked sword cocktails; sea gin and smoked salmon;  
aperol spritz and smoked tuna 3.00

The crispy salmon creams; Swordfish and ginger; 3.00  
Tuna and onion in orange sauce

Hot fish olives, 3.00

Panella palermitana; 3.00

Panelle with 4 pepi; Parsley 3.00

Panelle with with squid ink 3.00

### **I taglieri ( Chopping boards )**

Cold cuts and national cheeses x2 8.00 x4 16.00

Boccondivino chopping board 30.00

The dish of cheeses 8.00

Tris of caprini cheeses 10.00





*Fruit of the Sicilian tradition, with its crunchiness flowing into a heart streaking and warm over the years has undergone several transformations until reaching our days as a peculiarity popular, daily, simple but also refined*

**Arancina gourmet 250 gr**

Meat arancina with fried eggplant and burrata on San Marzano tomato cream with basil	10.00
Arancina with shrimp and sea urchins on creamy crescenza and crawfish sauteed	10.00
Smoked swordfish Arancina and tenderness with zucchini cream	10.00





### **Le (s)fumature ( Smoking )**

Salmon with green tea and hemp bran

14.00

Swordfish's Porchetta

14.00

Tuna

14.00

Tris

15.00

### **Crudità**

Il Plateau

20.00

Seafood; Red shrimp of Mazara; Mediterranean Norway lobster;  
Tuna tartare; Marinated anchovies

Marinated with two whites

15.00

Orange; Fennel; Rosemary; pepper





### **Primi piatti ( Main course )**

Tagliatelle tuttomare	15.00
Busiate tuna and wild fennel e "muddica atturrata"	13.00
Bucatini with sardines	12.00
Spaghetto with a sauce of mullet, shrimp and sea urchin	15.00
Agnolotto Ricotta and spinach with butter, sage and parmesan	10.00

### **Le nostre zuppe ( Soups )**

Legumes of san Giuseppe	10.00
To vegetables	10.00
Ai tenerumi (with spaghetti minuzzatu)	10.00





## **Secondi piatti ( Second course )**

Swordfish rolls with white caponata

12.00

Sardines a beccafico with onions jam

12.00

Sea bream fillet with tomato sauce

12.00

Favignana's tuna style

15.00

Cut beef with arugula and parmesan cheese

15.00





## Dessert

Pistachio parfait with chocolate and grain	5.00
Almond parfait with hot chocolate and roasted almonds	5.00
Sicilian cassatina	5.00
Cannolo	4.00
Lemon granita	3.00







## Bevande ( Beverage )

Natural Water S.Bernardo 75cl	2.00
Sparkle water S.Bernardo 75cl	2.00
Natural Water S.Bernardo 50cl	1.00
Sparkle water S.Bernardo 50cl	1.00
Sparkle water Ferrarelle 75cl	2.00
Coca Cola 33cl	2.00
Coca Cola Zero 33cl	2.00
Fanta 33cl	2.00
Sprite 33cl	2.00
Chinotto Lurisia 27.5cl	2.00
Gazzosa Lurisia 27.5cl	2.00
Sanbitter red 10cl	3.00





Sanbitter white 10cl

3.00

Crodino 10cl

3.00

Lemonsoda 33cl

2.00

Estatè Lemon 33cl

2.00

Estatè Peach 33cl

2.00

Kinley Bitter Lemon 20cl

2.00

Kinley Tonic 20cl

2.00

Kinley Ginger Beer 20cl

2.00

