



ORTIGIA.

pasta fresca & pizza

PROLOGO

Homemade bread from our wood oven with welcome 1.50

BRUSCHETTE

BRUSCHETTA CLASSICA 6.00

Tomato, basil, garlic and grated parmesan

BRUSCHETTA BIANCA NEVE CON PANCETTA AFFUMICATA 7.50

Truffle paste, mozzarella, portobello mushrooms and smoked pancetta

ANTIPASTI FREDDI

LINGUA DI MANZO CARPACCIO 13.50

Beef tongue smoked with verde sauce

VITELLO TONNATO 14.50

Classic recipe with slowly cooked beef, tuna cream, pickled onion, roasted pepper, rocket leaves and capers pop corn

TAGLIERE DI SALUMI 14.50

Plate with prosciutto crudo, prosciutto cotto, bresaola, spianata, spek

TAGLIERE DI FORMAGGI 14.50

Plate with parmigiano, gorgonzola, caprino, pecorino Siciliano, mozzarella

TARTAR CLASSICO 15.50

Thin sliced beef with fresh herbs, caper, black pepper, parmesan, pecorino foam scented with truffle

ARISTA DI MAIALE 15.50

Pork smoked fillet cooked with wine and herbs, cherry tomatoes and citrus mayo scented with truffle on rocket leaves

CARPACCIO DI BRANZINO 16.50

Seabass marinated with lemon balm and olive oil with cardamon sprouts and herbs aioli

PROSCIUTTO CRUDO 16.50

With melon

BRESAOLA CARPACCIO 18.50

Beef fillet with rocket leaves, sun dried tomato, gorgonzola cream, and hazelnut croquette

ANTIPASTI CALDI

ZUFFOLI IN CROSTA CON FORMAGGIO PRIMO SALE 8.00

Crispy pastry puff with Sicilian gruyere and mandarin marmalade

PANZEROTTI FRITTI CON SPINACI E RICOTTA 8.00

Small fried ravioli stuffed with spinach and ricotta cheese on smoked fresh tomato sauce and grated parmesan

ARANCINI DI RISO CON SALCICCIA 9.00

Rice croquettes stuffed with Sicilian ragout on spicy tomato sauce and parmesan cream

MELANZANE ALLA PARMIGIANA 9.00

Eggplants with parmesan, scarozza cheese, fresh tomato sauce with ragout beef baked in the wood oven

PROVOLETA FRITTA 9.50

Provoleta cheese grated with fresh herbs, pepperoncino and cherry marinated tomatoes

FUNGHI MISTI CON MARSALA 9.50

Variety of sauteed mushrooms with Marsala wine, pecorino Sicilian cream cheese and hazelnuts praline

CANNOLI RIPIENI CON BACCALA MANTECATO 11.50

Sicilian cannoli stuffed with pecorino morne, cod fish lean on fresh tomato sauce

CALAMARI CARBONARA 12.50

Squid with pancetta, whipping cream and egg with lemon

FRUTTI DI MARE 13.50

Steamed fresh mussels with clams, shrimps, garlic, pepperoncino quenched with Trebbiano wine and crispy crostini

PIZZE

MARGHERITA 9.50

Tomato sause, basil and mozzarella fior di latte

CALZONE AL PROSCIUTTO COTTO 12.00

Tomato sauce , prosciutto cotto and mozzarella fior di latte

DIAVOLA CON SALAME PICANTE 12.50

Tomato sauce, cherry tomatoes, mozzarella fior di latte, chili oil and spianata picante

FUNGHI MISTI 13.50

Assorted mushrooms, fresh milk cream, mozzarella fior di latte and scented truffle oil

PROSCIUTTO CRUDO 13.50

Tomato sauce, mozzarella fior di latte, basil parmesan, prosciutto crudo and rocket leaves

BURRATA CON MORTADELLA 13.50

Tomato sauce, buttered mozzarella cheese, smoked cherry tomatoes and basil pesto

SALCICCIA 14.00

Tomato sauce, traditional Sicilian sausage, cherry tomatoes and smoked scarozza cheese

BIANCA NEVE CON GUANCIALE 15.00

Truffle paste, mozzarella fior di latte, portobello mushrooms, fontina cheese and crunchy quanciale

INSALATE

INSALATA DI RUCOLA 11.50

Rocket leaves, sun dried tomato, carob honey vinaigrette, parmesan flakes, prosciutto crudo and walnuts

CAESAR'S 12.00

Lettuce leaves, roasted chicken breaded with parmesan, Caesar's sauce, parmesan flakes and croutons with black garlic

TOSCA 12.00

Assorted mesklan green salad, lettuce leaves with caramelized carrots with rosemary, gorgonzola cream, assorted mushrooms, bresaola and carob bread croutons

CAPRESE BURRATA 12.50

Mozzarella buffalo cheese, colored tomatos, extra virgin olive oil, basil sauce, pine seeds, rocket leaves and smoked tomato syrup

SPINACI CON STRACCIATELLA 13.50

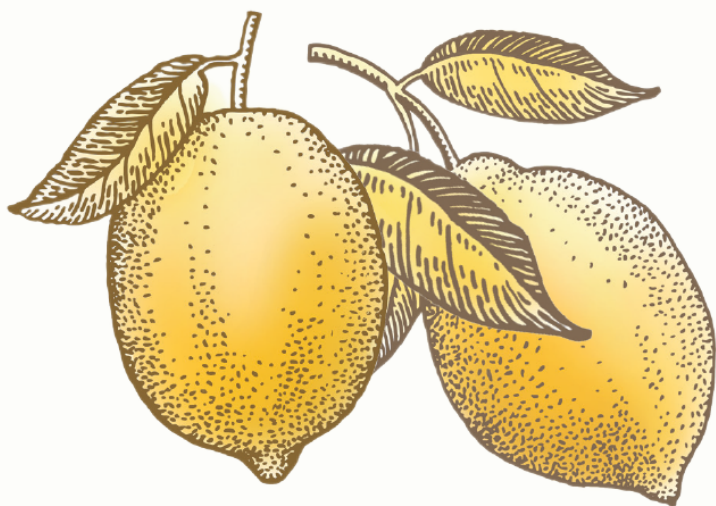
Fresh spinach, baby spinack, Stracciatella burrata, cherry tomatoes, balsamic vinakgrette with honey and mustard with focaccia

baked in the wood oven



RISOTTI

RISOTTO ZAFFERANO	12.00
Safran risotto, parmesan cream, butter, suga di arosto and baby rocket	
RISOTTO AL PARMIGIANO CON SALCICCIA TARTUFFATA	14.00
Parmesan, Italian sausage with truffle and baby spinach	
RISOTTO CON GAMBERI	16.00
Orzo with shrimps, fresh tomato sauce, basil, pecorino cheese and bisque scented with vanilla	
RISOTTO AL TARTUFFO E PORCINI	16.00
With prosecco, white and green asparagus, fresh truffle and hazels	



PRIMI PIATTI

PASTA

PACCHERI AL PESTO GENOVESE	12.00
Garlic, pecorino, basil and pine	
SPAGHETTI CACCIO E PEPE	12.50
Sauteed peppercorns and pecorino romano cheese	
BUCCATINI ALLA MATRICIANA	12.50
Classic Romanian recipe with guanciale, fresh tomato sauce, garlic, pepperoncino and pecorino romano cheese	
SPAGHETTI CHITARRA ALLA CARBONARA	13.00
Guanciale, egg, pecorino cheese and black pepper	
CASARECCE ALLA NORMA	13.00
Fresh tomato sauce with basil, fried eggplants cubes, ricotta cheese and grated peanut	
LINGUINE AL RAGU SICILIANO	14.00
Sicilian ragout slow cooked in red wine with vegetables and fresh tomato	
PAPARDELLE DEL CAPO	15.00
Light smoked chicken fillets cooked in their broth, pork belly, assorted mushrooms and parmesan	
SPAGHETTI CON GAMBERI	17.50
Shrimps, confit tomatoes, basil and parmesan cheese	

PASTA RIPIENA

RAVIOLI VEGETARIANI	12.50
Ravioli stuffed with ricotta cheese, spinach, fresh herbs and roasted tomato sauce	
AGNOLOTTI DI RICOTTA	14.50
Pasta stuffed with beef ragout cooked in their broth with parmesan cheese cream	
RAVIOLI CON FUNGHI PORCINI ALLA CACCIATORA	14.50
Ravioli with ricotta cheese and king mushrooms, roaster meat and pecorino cheese foam with truffle	

SECONDI PIATTI

CARNE E PESCE

COTOLETTA DI POLLO ALLA VALDOSTANA	13.50
Chicken fillet with mozzarella and pork ham braded with parmesan crust. Served with potato puree	
POLLO ALLA SICILIANA	14.00
Chicken fillet with mushrooms, marsala sweet wine, mascarpone cheese and baby butter potatoes with rosemary	
SCALOPPINE AL LIMONE	14.50
Pork scallops with lemon sauce. Served with gnocchi with parmesan cream	
SALTIMBOCCA ALLA ROMANA	15.50
Pork fillets with prosciutto and light sage sauce. Served with vegetables kaponata	
SALMONE CON SALSA ALL'ARANCIA	17.50
Salmon with black rice, steamed vegetables and orange sauce	
BRANZINO AL LIMONE	18.50
Seabass fillet with Trebbiano wine and lemon balm on smoked greens	
OSSOBUCO ALLA MILANESE	19.50
Beef shank traditional Lombardian recipe with risotto alla Milanese	
TAGLIATA REALE AFFUMICATA (300gr)	27.50
Lightly smoked beef tagliata, buttered baby potatoes with rosemary and small rocket salad with parmesan flakes	
PIATTO PER DUE	
COSTOLETTA DI MANZO BRASATA	38.00
Beef short loin slow cooked in its broths with truffle puree	
DOLCI	
SEMIFREDDO CON TRE CIOCCOLATE	6.50
Semifreddo with three kinds of chocolate, amarena, sour cherry and caramelised hazelnuts	
MILLE FOGLIE ALLE FRAGOLE	7.50
Crunchy puff pastry caramelized with chiboust cream and strawberries	
TIRAMISU	8.50
Mousse mascarpone, marsala and coffee	
BONGO AL CIOCCOLATO	9.50
Fresh baked crunchy "sou" with vanilla ice cream, hot chocolate, caramelized hazelnuts and whipped cream	