

## Restaurant menu

### **ANTIPASTO**

- . Carpaccio of swordfish and tuna with rocket and Parmesan flakes.
- . Seafood appetizers la Canna (for two)
- . Rustic Antipasto
- . Peni caliatu cunzatu. (traditional recipe of Filicudi), (Toasted bread with olive oil, tomatoes, salt, oregano)

### **FIRST COURSES:**

- . Spaghetti with tomato and basil
- . Spaghetti with cuttlefish ink
- . Spaghetti Messina (sauce with seafish of the island)
- . Pennette with Swordfish and Mint (try the recipe)
- . Spaghetti alla Carrettiera
- . Pennette alla Norma
- . Spaghetti all`Isolana
- . Spaccarelle dello Stretto
- . Spaghetti with clams
- . Homemade pasta with sardines
- . Homemade pasta with Sicilian pesto
- . Fusilli of the Eolian Islands
- . Farfalle with carrots and zucchini
- . freakisch Cannellini with fresh ricotta cheese, zucchini and tomatoes
- . Pennette Mare e Monti (with shrimp, zucchini and pumpkin flowers)
- . Cannellini all`Ortolana (with vegetables)
- . Fusilli with Cocktail Sauce with Shrimps
- . Linguine with sauce of squid
- . Linguine with sauce of grouper and capers
- . Linguine with pesto of capers
- . Linguine with pesto of rocket or basil
- . Risotto alla Pescatora (\*) (rice with fish)
- . Pennette with tuna and mint
- . Vegetables soup of legume with or without pasta
- . Vegetable soup
- . Spaghetti with fresh eggs of fish
- . Spaghetti con crab or lobster
- . Spaghetti with pulp of sea urchin
- . Homemade macaroni with sausage and mushrooms
- . Spaghetti with wild rabbit stewed in wine and herb sauce

### **SECOND COURSES OF FISH:**

- . Mixed Fried Squids and Shrimps
- . Fried or grilled sauries
- . Fried or grilled squids
- . Fried ink fish (\*)
- . Polpo or squid alla Luciana
- . Lampuga sweet and sour
- . Roulade of sardines Beccafico
- . Grilled fish
- . Slice of grilled fish

- . Grilled breaded filet of grouper(\*)
- . Grilled breaded filet of rockfish(\*)
- . Baked tuna with onions
- . Pancake of whitebait (\*)
- . Grilled breaded tuna
- . Swordfish with Capers and Parmesan
- . Swordfish Gratin
- . Grilled swordfish rolls
- . Squid stuffed with sauce
- . Grilled prawns
- . Mixed grilled fishes ( for min. two persons)
- . Fish Soup (by reservation for min. two persons)
- . lobster (by reservation for min. 2 persons)

### **SECOND COURSES OF MEAT:**

- . Grilled steak
- . Roasted breaded chicken breast
- . Breaded veal cutlet
- . Grilled lamb
- . Pork steak
- . Roasted lamb or chicken with potatoes
- . Sweet and sour wild rabbit
- . Wild rabbit stewed in wine and herb sauce

### **SECOND COURSES OF VEGETABLES**

- . Filicudari Salad (tomato, boiled potato, cucumber, red onion, capers, olives, oregano).
- . Mixed salad (Lettuce, tomatoes, carrots and corn)
- . Spring salad (Boiled potato, onion soaked in vinegar and parsley)
- . Stuffed peppers or aubergines
- . Parmigiana of Aubergines or Zucchini
- . Roulade of peppers

### **VEGETABLES**

- . French Fries
- . Green Salad.
- . Filicudari salad
- . Eggplant cutlets
- . Baked pie of vegetables
- . Spring Salad
- . Zucchini Gratin
- . Rustic salad
- . Baked aubergines
- . Grilled vegetables al Salmoriglio
- . Tasty salad
- . Potato Gateaux
- . Baked Stuffed Peppers
- . Baked roulade of peppers or eggplants
- . Parmigiana of aubergines
- . Potatoes "a Spincione

**FRUIT**

- . Seasonal fruit or fruit salad

**DESSERT**

- . Slice of fruit cake
- . Emma tart jam
- . Ricotta cheese cake
- . Creme Caramel
- . Tiramisù cup
- . Lemon sorbet
- . Mandarin sorbet
- . Truffle with heart of coffee
- . Classic truffle
- . Malvasia with biscuits (piparelli and sesamin)