



RISTORANTE
IL POZZO®
1970



MENÙ

— ANTIPASTI —

"Il Pozzo" appetizer (minimum 2 people) **18**

Selection of marinated and cooked directly from the daily catch

Tuna tartare **16**

Salmon tartare **16**

Row "Il Pozzo" (price per dish) **60**

Lobsters, raw cicadas (price per dish) **100**

Bull's-eye (small plate – gr. 200) **16**

roasted, sautéed, marinated, raw (according to your choice)

Bull's-eye (large plate – gr. 400) **32**

roasted, sautéed, marinated, raw (according to your choice)

French oysters (cad.) **4**

Clams, cockles, razor clams raw or cooked (price per kg) **40**

Local scampi in ice (price per kg) **18**

marinated, roasted, au gratin (according to your choice)

Local scampi in ice (large plate) **34**

marinated, roasted, au gratin (according to your choice)

Snapper carpaccio with chopped pistachios **15**

Shrimp cocktail **12**

Carpaccio of grouper with toasted almonds **15**

Blue fish (price per kg) **35**

garfish, anchovy, mackerel, bonito (based on daily availability)

Local octopus (price per kg) **35**

boiled, roasted, fried, salad based on daily availability

Fried baby squid or paranza (small plate) **12**

based on daily availability

Fried baby squid or paranza (large plate) **15**

based on daily availability

Newborn pancakes (cad.) **2.5**

Peppered or grilled mussels **12**

Peppered or grilled mussels Neapolitan mussel soup **16**

with fasolaro, scampi, octopus, maruzzielli or russ and vascuotto tentacles

Sardines "beccafico" (cad.) **2.5**

Crouton with sea urchins (cad.) **4.50**

Canape with salmon (cad.) **3**

Crouton with swordfish smoked (cad.) **3**

Crostino con tonno affumicato (cad.) **3**

Crostino with smoked smoked tuna **12**

Crunchy casket with scamorza cheese smoked cheese and artichoke hearts **8**

Salami Platter **18**

(for 2 people-dinner only)
Burrata with raw ham and walnuts **14**

Bruschetta with tomato **5**

Caponata with sour wine **12**

Grilled Tomino **12**

with Treviso radicchio sautéed in the wok

Smoked beef sails **14**

with rocket, apples and walnuts

Caprese with burrata and basil pesto **15**

Eggplant parmigiana **12**



FIRST DISHES

Paccheri with lobster	25
Seagull nests with shrimps	15
Marinara risotto	16
Linguine with sea urchins	24
Spaghetti with cuttlefish ink	15
Risotto con zucca gialla e cacio	13
Panzotti with grouper pulp	15
Lasagne with Meat Sauce	13
Casarecce "Pozzo"	16
chunks of swordfish, mussels, clams, shrimps, cherry tomatoesLinguine allo scoglio	
Couscous with fish and its vegetables	16
Spaghetti with clams	16
Risotto with Provence herbs and brie	15
Fettuccine with scampi, datterino and chicory	20
Vegetarian couscous	15
Swordfish carbonara	16
Strozzapreti in terrine with mullet ragout	16
Sea green linguine	18
fried courgettes, clams, shrimps, toasted almonds and cherry tomato	
Casarecce alla norma	12
Pistachio and shrimp gnocchi	14

SOUPS

Graten onion	10
Lentils and leeks	10
Tuscan legume soup	10
Yellow squash soup	10
Artichoke and shallot soup	10
Italian minestrone	10



— MAIN COURSES —

Tempura shrimp skewer with basmati rice and teriyaki sauce	20
Corvina fillet in potato crust and lettuce cream	20
Catch of the day (<i>price per kg</i>)	60
Swordfish in pistachio crust	16
Seared tuna on caramelized Tropea onion	24
Fried calamari and shrimp with Thai sauce	16
Stuffed squid with orange blossom scent	16
Swordfish rolls with savory bread	15
Mixed grilled fish	20
Lobster (<i>price per kg</i>) roasted or boiled	80
Beef fillet roast, with gorgonzola, with porcini mushrooms, with Cerasuolo	24
Sliced fillet	26
Sweet and sour rabbit	14
Chicken breaded with fries	12
Lobster or Cicada (<i>price per kg</i>) roast, boiled or Catalan style	100
Duck breast with orange	15
Baked pork knuckle	18
Pork fillet wrapped in bacon, pistachio powder and artichoke cream	18
Roasted Argentine Cuberoll	22
Sliced Irish Angus with rocket and Montasio flakes	24

— SIDE DISHES —

Sautéed chicory	7
Grilled vegetables	7
Tomato or mixed salad	6
Boiled vegetables carrots, zucchini and potatoes	7
Baked potatoes	6
French fries	5



SECTION III

FOOD ALLERGENS

1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelled, kamut or their hybridized strains) and derived products, except:

- a) wheat-based glucose syrups, including dextrose, and derivative products, as long as the process immediately does not increase the level of allergenicity assessed by EFSA for the base product from which they are derived;
- b) maltodextrin based on wheat and derivative products, provided that the process immediately does not increase the level of allergenicity assessed by the EFSA for the basic product from which they are derived;
- c) barley-based glucose syrups; d) cereals used for the manufacture of distillates or ethyl alcohol of agricultural origin for liqueurs and other alcoholic beverages.

2. Crustaceans and derived products

3. Eggs and derived products

4. Fish and derived products, except:

- a) fish gelatin used as a support for vitamin or carotenoid preparations;
- b) gelatin or isinglass used as a fining agent in beer and wine.

5. Peanuts and derived products

6. Soia e prodotti derivati, tranne:

- a) refined soybean oil and fat and derived products, provided that the process immediately does not increase the level of allergenicity assessed by EFSA for the base product from which they are derived;
- b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate based on soy;
- c) vegetable oils derived from soy-based phytosterols and ester phytosterols;
- d) vegetable stanol ester produced from soy-based vegetable oil sterols.

7. Milk and derived products, including lactose, except:

- a) whey used for the manufacture of distillates or ethyl alcohol of agricultural origin for liqueurs and other alcoholic beverages;
- b) lactitol.

8. Nuts, i.e. almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), common walnuts (*Juglans regia*), cashew nuts (*Anacardium Ovest*), pecan nuts (*Carya illinoiesis* (Wangenh) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and derived products, except nuts used for the manufacture of distillates or ethyl dial alcohol of agricultural origin for liqueurs and other alcoholic beverages.

9. Celery and derived products

10. Mustard and derivatives

11. Sesame seeds and derived products

12. Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO₂

13. Lupins and derived products

14. Molluscs and derived products



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