



RISTORANTE  
IL POZZO®

*1970*



MENÙ

# — ANTIPASTI —

<b>"Il Pozzo" appetizer</b> <i>(minimum 2 people)</i> Selection of marinated and cooked directly from the daily catch	18 cad.	<b>Fried baby squid or paranza</b> <i>(large plate)</i> based on daily availability	15
<b>"Royal" appetizer</b> <i>(minimum 2 people)</i>	25 cad.	<b>Newborn pancakes</b> <i>(cad.)</i>	2.5
<b>Tuna tartare</b>	16	<b>Peppered or grilled mussels</b>	12
<b>Salmon tartare</b>	16	<b>Peppered or grilled mussels Neapolitan mussel soup</b> with fasolaro, scampi, octopus, maruzzielli or russ and vascuotto tentacles	16
<b>Row "Il Pozzo" (price per dish)</b>	60	<b>Sardines "beccafico" (cad.)</b>	2.5
<b>Lobsters, raw cicadas (price per dish)</b>	100	<b>Crouton with sea urchins (cad.)</b>	4.50
<b>Bull's-eye (small plate – gr. 200)</b> roasted, sautéed, marinated, raw (according to your choice)	16	<b>Canape with salmon (cad.)</b>	3
<b>Bull's-eye (large plate – gr. 400)</b> roasted, sautéed, marinated, raw (according to your choice)	32	<b>Crouton with swordfish smoked (cad.)</b>	3
<b>French oysters (cad.)</b>	4	<b>Crostino con tonno affumicato (cad.)</b>	3
<b>Clams, cockles, razor clams raw or cooked (price per kg)</b>	40	<b>Crostino with smoked smoked tuna</b>	12
<b>Local scampi in ice (price per kg)</b> marinated, roasted, au gratin (according to your choice)	18	<b>Crunchy casket with scamorza cheese smoked cheese and artichoke hearts</b>	8
<b>Local scampi in ice (large plate)</b> marinated, roasted, au gratin (according to your choice)	34	<b>Salami Platter</b>	18
<b>Snapper carpaccio with chopped pistachios</b>	15	<i>(for 2 people-dinner only)</i> <b>Burrata with raw ham and walnuts</b>	14
<b>Shrimp cocktail</b>	12	<b>Bruschetta with tomato</b>	5
<b>Carpaccio of grouper with toasted almonds</b>	15	<b>Caponata with sour wine</b>	12
<b>Blue fish (price per kg)</b> garfish, anchovy, mackerel, bonito (based on daily availability)	35	<b>Grilled Tomino</b> with Treviso radicchio sautéed in the wok	12
<b>Local octopus (price per kg)</b> boiled, roasted, fried, salad based on daily availability	35	<b>Smoked beef sails</b> with rocket, apples and walnuts	14
<b>Fried baby squid or paranza (small plate)</b> based on daily availability	12	<b>Caprese with burrata and basil pesto</b>	15
		<b>Eggplant parmigiana</b>	12



## FIRST DISHES

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

## SOUPS

<b>Graten onion</b>	12
<b>Lentils and leeks</b>	12
<b>Tuscan legume soup</b>	12
<b>Yellow squash soup</b>	12
<b>Artichoke and shallot soup</b>	12
<b>Italian minestrone</b>	12



## — MAIN COURSES —

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

## — SIDE DISHES —

<b>Sautéed chicory</b>	8
<b>Grilled vegetables</b>	8
<b>Tomato or mixed salad</b>	7
<b>Boiled vegetables</b> carrots, zucchini and potatoes	8
<b>Baked potatoes</b>	7
<b>French fries</b>	6



# 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 SO<sub>2</sub>**

### **13. Lupins and derived products**

### **14. Molluscs and derived products**



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