



RISTORANTE  
IL POZZO®  
*1970*



MENÙ

## — APPETIZERS —

**Antipasto “Il Pozzo”** 25 cad.

(minimum order 2 people)

**Selection of marinated and cooked dishes**  
directly from the daily catch

### RAW FISH

**Tuna tartare** 15

**Salmon tartare** 15

**Red prawns** (marinated or tartare, 4 pcs) 20

**Salicornia salad** 10

**Marinated scampi** 3 pz 24

**Sea bream tartare** 20

**Marinated small prawns** 18

(gr. 300)

**“Occhi di bue”** (300 g) 24

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

**Mixed raw seafood** (2 people) 60

**Grouper carpaccio with toasted** 18

almonds

**Snapper carpaccio with** 18

crushed pistachios

**Bruschetta with sea urchin pulp** (each) 5

### SEAFOOD PLATTERS

**The Small Platter** 15

2 oysters, 4 assorted shellfish

Note: due to weather conditions, availability may vary

**The Medium Platter** 30

4 oysters, 8 assorted shellfish

Note: due to weather conditions, availability may vary

**The Large Platter** 45

8 oysters, 16 assorted shellfish

Note: due to weather conditions, availability may vary

**French oysters** (each) 3.5

**Gillardeau oysters** (each) 7

**Sea urchins from Galicia** (each) 5

### COOKED DISHES

**Sautéed seafood** (gr. 500) 24

**Baked seafood gratin** (gr. 500) 24

**Peppery mussels** 14

**Mussel soup** 15

**Shrimp cocktail** 12

**Octopus salad** 14

**Roasted octopus with potato cream** 20

**Fried small fish (“paranza”)** (300 g) 12

**Stuffed sardines** (each) 2,80

**Neapolitan-style mussel soup** 16

**Sweet and sour swordfish caponata** 12

**Cuttlefish “alla Luciana”** 12

**Lobster “alla Catalana”** (2 people) 48

**Sweet and sour tuna** 12

**Shrimp tempura** 17

**Baked scallops** (each) 7

**Grilled razor clams**(200 g) 2 pz 10

### — LAND APPETIZERS —

**Tomato bruschetta** 3,50

**Grilled tomino cheese** 12

**Caprese with burrata and basil pesto** 12

**Smoked beef carpaccio with** 15

arugula, apple, and walnuts

**Eggplant parmigiana** 10

**Cheese fondue with croutons** 15

**Crispy pastry parcel with smoked** 10

scamorza and asparagus

**Cured meats platter (dinner only)** 20

**Burrata with prosciutto crudo** 15

and walnuts

N.B. Each individual table may choose a maximum of 4 different first courses

## HOMEMADE PASTA

|                                                            |    |
|------------------------------------------------------------|----|
| Casarecce Pozzo                                            | 18 |
| Ravioli with swordfish and eggplant                        | 18 |
| Fettuccine with scampi, chicory, and cherry tomatoes       | 20 |
| Gnocchi with pistachio and shrimp                          | 18 |
| Tonnarelli with clams, bottarga, and lime                  | 25 |
| Tonnarelli with pecorino cheese, black pepper, and mussels | 18 |

## THE CLASSICS

|                                                                        |    |
|------------------------------------------------------------------------|----|
| Linguine with sea urchin                                               | 24 |
| Swordfish carbonara                                                    | 18 |
| Seafood linguine                                                       | 18 |
| Paccheri with lobster                                                  | 25 |
| Paccheri with octopus ragù                                             | 18 |
| Seafood paella (2 people)                                              | 30 |
| Paccheri with eggplant cream, red and yellow tomatoes, and king prawns | 24 |

## RISOTTOS

|                                                    |    |
|----------------------------------------------------|----|
| Marinara style                                     | 18 |
| Squid ink with red prawn tartare                   | 25 |
| Imperial prawn with salicornia and cherry tomatoes | 20 |
| With artichokes and shrimp                         | 18 |
| With zucchini cream and mussels                    | 18 |



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## COUS COUS

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|                               |    |
|-------------------------------|----|
| <b>Seafood and vegetables</b> | 18 |
| <b>Vegetarian</b>             | 18 |
| <b>Royal with lobster</b>     | 25 |

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## LAND

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|                                                                 |    |
|-----------------------------------------------------------------|----|
| <b>Casarecce alla Norma</b>                                     | 14 |
| <b>Pistachio ravioli</b>                                        | 15 |
| <b>Lasagna with meat ragù</b>                                   | 14 |
| <b>Tonnarelli cacio e pepe (cheese and black pepper)</b>        | 15 |
| <b>Tonnarelli with porcini mushrooms</b>                        | 18 |
| <b>Artichoke risotto</b>                                        | 14 |
| <b>Paccheri with eggplant cream and red and yellow tomatoes</b> | 15 |



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## SECOND COURSES

|                                                                        |    |
|------------------------------------------------------------------------|----|
| Tempura shrimp skewer with basmati rice and teriyaki sauce             | 20 |
| Corvina fillet in a potato crust with lettuce cream                    | 20 |
| Catch of the day (price per kg)                                        | 60 |
| Swordfish in a pistachio crust                                         | 16 |
| Seared tuna on caramelized Tropea onion                                | 24 |
| Fried calamari and shrimp with Thai sauce                              | 16 |
| Stuffed squid with orange blossom aroma                                | 16 |
| Swordfish rolls with seasoned breadcrumbs                              | 15 |
| Mixed grilled fish                                                     | 20 |
| Lobster (price per kg)                                                 | 80 |
| roasted or boiled                                                      |    |
| Beef fillet                                                            | 24 |
| roasted, with gorgonzola, porcini mushrooms, or Cerasuolo wine         |    |
| Sliced beef fillet                                                     | 26 |
| Sweet and sour rabbit                                                  | 14 |
| Breaded chicken cutlet with fries                                      | 12 |
| Lobster or mantis shrimp (price per kg) 100                            |    |
| roasted, boiled, or "alla Catalana"                                    |    |
| Duck breast with orange                                                | 15 |
| Oven-roasted pork shank                                                | 18 |
| Pork fillet wrapped in bacon with pistachio powder and artichoke cream | 18 |
| Roasted Argentinian ribeye                                             | 22 |
| Sliced Irish Angus steak with arugula and Montasio cheese shavings     | 24 |

## SIDE DISHES

|                                   |   |
|-----------------------------------|---|
| Sautéed chicory                   | 8 |
| Grilled vegetables                | 8 |
| Tomato or mixed salad             | 7 |
| Boiled vegetables –               | 8 |
| (carrots, zucchini, and potatoes) |   |
| Oven-baked potatoes               | 7 |



## SECTION III

# FOOD ALLERGENS

**1.** Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, or their hybrid strains) and derived products, except certain processed derivatives (e.g. glucose syrups, maltodextrins, alcohol distillates).

**2.** Crustaceans and products thereof

**3.** Eggs and products thereof

**4.** Fish and products thereof, except:

Fish gelatin used as a vitamin/carotenoid carrier

Fish gelatin/isinglass used as fining agent in beer and wine

**5.** Peanuts and products thereof

**6.** Soybeans and products thereof, except certain refined oils and derivatives (as specified)

**7.** Milk and dairy products (including lactose), except:

Whey used for alcohol distillation

Lactitol

**8.** Nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, and products thereof (with some exceptions for alcohol production)

**9.** Celery and products thereof

**10.** Mustard and products thereof

**11.** Sesame seeds and products thereof

**12.** Sulphur dioxide and sulphites at concentrations above 10 mg/kg or 10 mg/l (as SO<sub>2</sub>)

**13.** Lupin and products thereof

**14.** Molluscs and products thereof



Via Musumeci, 124 | Catania

