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 24

Sea bream tartare 3 pz

Marinated small prawns ~~20~~ 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 almonds 18

Snapper carpaccio with crushed pistachios 18

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

Sautéed seafood *(gr. 500)* 24

COOKED DISHES

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

Eggplant parmigiana 12

Cheese fondue with croutons 18

Crispy pastry parcel with smoked scamorza and asparagus 12

Cured meats platter (dinner only) 20

Burrata with prosciutto crudo and walnuts 15

Homemade large potato croquette with Provola cheese and speck 3 pz 7

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
Casarecce 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
Risotto with pumpkin cream and prawns	18
Risotto with pumpkin cream and cacio cheese	18

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COUS COUS

Seafood and vegetables	18
Vegetarian	18
Royal with lobster	25

LAND

Caserecce alla Norma	14
Pistachio caserecce	15
Lasagna with meat ragù	14
Tonnarelli cacio e pepe (cheese and black pepper)	15
Tonnarelli with porcini mushrooms	18
Artichoke risotto	14
Paccheri with eggplant cream and red and yellow tomatoes	15

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SECOND COURSES

Tempura shrimp skewer with basmati rice and teriyaki sauce	20
Pauro fillet “acqua pazza” style with cherry tomatoes and potatoes	24
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
Salt-crusted dentex fillet with potato cake	24
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
PBaked sea bass fillet in parchment with lemon, oregano and potato cake	24
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_2)
13. Lupin and products thereof
14. Molluscs and products thereof

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Via Musumeci, 124 | Catania