Lista degli allergeni *Allergen list*

1) Cereals containing gluten and derived products

2) Crustaceans and crustacean products

3) Eggs and egg products

4) Fish and fish products

5) Peanuts and peanut products

6) Soy and soy products

7) Milk and dairy products

8) Nuts and nut products

9) Celery and celery products

10) Mustard and mustard products

11) Sesame seeds and sesame seed products

12) Sulphur dioxide and sulphites in concentrations above 10 mg/kg

13) Lupin and lupin products

14) Molluscs and mollusc products

(a) items marked (a) are frozen products selected by "Le Sicilianedde"

le SICILIANEDDE

La Bottega *Deli*

Nebrodi black pork prosciutto *Who needs pata negra...*	19.5	Selection of Sicilian cheeses with jam and honey *(7)*	12.5
Sicilian platter (for 2) *Large board of Sicilian cured meats and cheeses, served with jam and honey (7)*	21.5	Aubergine rolls *(7 - 12)* *Filled with cosacavaddu cheese, tomato sauce and basil*	9.5
Roman-style artichoke	8.5	Tuma all'argentiera *Griddled tuma with oregano and PDO vinegar (7 - 12)*	9.8

Le uova bio *Organic eggs*

With Nebrodi black pork prosciutto *(3)*	8.3	With guanciale and Nebrodi provola *(3 - 7)*	6.9
With cardoncello mushrooms *(3)*	6.9	With spicy tomato and provola *(3 - 7)* from the Nebrodi	6.5

La tartare

Beef, with a selection of condiments *(3-10-12)*	14.6	

Le polpette *Meatballs*

Sunday meatballs *a dive into tomato sauce and the heart of home cooking (1 - 3 - 7)*	13.2	

La Pasta

Rigatoni with Nonna Cettina's ragù *Pork ragù, tomato passata, parmesan (1 - 7 - 12)*	13.0	Caserecce with Trapani-style pesto *Almond, basil and cherry tomato pesto (1 - 7 - 8)*	12.8
Spaghetti allardiati *and then came the amatriciana* *Guanciale and aged lard, tomato passata, basil, onion and pecorino (1 - 3 - 7 - 12)*	12.0	Rigatoni Cu Riquagghiu *Old-style Sicilian carbonara* *Organic eggs, guanciale, pecorino and crunchy bread (1 - 3 - 7)*	12.8
Pasta with beans and pork rind	12.5	Fried spaghetti alla Norma *Crispy, with tomato, aubergine and ricotta salata (1 - 7 - 12)*	12.5

BOTTEGA CON CUCINA

EXTRA:

Gluten-free bun € 2	*Bacon € 1.0*
Extra patty € 2.5	*Guanciale € 1.0*
Nebrodi provola € 1.5	*Extra sauce € 0.5*
Organic egg € 2.5	

Burgers

Add €6 for a full meal with fries and a drink *(a)*

The classic 8.4
Smashed beef, cheddar, ketchup, mayonnaise (1 - 3 - 7)

Bacon cheese burger 9.2
Smashed beef, cheddar, bacon, griddled onion, "bedda cadduosa" sauce (1 - 3 - 7 - 10 - 12)

Sicilian-style pulled pork 10.2
Brioche bun with pulled pork, red and white cabbage, carrots, yogurt, mayonnaise, apple vinegar (1 - 3 - 7 - 10 - 12)

"Le Sicilianedde" burger 10.0
Smashed beef, guanciale, Nebrodi provola, sweet & sour onion, secret "Le Sicilianedde" sauce (1 - 7 - 10 - 12)

Egg burger 11.2
Smashed beef, Nebrodi provola, iceberg, fried organic egg, crispy bacon, Pantelleria sauce (1 - 3 - 7 - 10 - 12)

Chicken burger 9.2
Crispy fried chicken, Nebrodi provola, lettuce, Sicilian black bee honey sauce (1 - 3 - 7 - 10)

Parmigiana burger 8.5
Aubergine, parmesan, tomato sauce, basil (1 - 3 - 7 - 10)

Beyond Meat burger *(a)* Vegan 12.9
Plant-based patty, lettuce, white cabbage, vegan mayo

Sicilian hot dog 7.9
Artisan pork sausage with wild fennel and sautéed seasonal greens (1)

Etna burger 8.7
Artisan pork sausage with wild fennel, sautéed seasonal greens, 'nduja, Ragusa caciocavallo (1 - 7)

La macelleria *The butcher's counter*

Pick the cuts you'd like grilled from our butcher's counter, and ask us for advice on the best way to cook them *the price depends on the weight of each cut*

Messina-style braciolettine 13.2
Beef rolls with breadcrumbs, Ragusano caciocavallo and parsley (1 - 7)

Agghiotta beef stew 14.5
Beef stew with onion, potatoes, olives and capers (9 - 12)

Lemon meatball skewer 12.5
Beef, eggs, cheese, breadcrumbs, parsley, lemon and lemon leaves (1 - 3 - 7)

Scottona beef fillet 22.6
"Le Sicilianedde" selection

Butcher's mixed grill (for 2) 39.0
The best of our meat... straight from the grill (1 - 3 - 7)

Beef T-bone (Fiorentina)
Ask our staff for today's selection (min. 800 g)

Palermo-style veal cutlet 13.0
With Sicilian pecorino, parsley, breadcrumbs (1 - 7)

Bronte-style braciolettine 14.0
Beef rolls with cheese and pistachio (1 - 7 - 8)

Sliced chicken 12.5
Free-range, farm-raised chicken with aubergine caponatina and salmoriglio (8)

Beef entrecôte 22.5
"Le Sicilianedde" selection

Beef rib steak
Ask our staff for today's selection

"Le Sicilianedde" Special

Green salad with chopped almonds, bottomless fries (a)(8)

Entrecote di manzo Beef entrecôte

26.9

I purè *Mashed potatoes*

Classic mashed potatoes *(7)* 5.0

Mash with crispy guanciale *(7)* 6.5

Mash with cardoncello mushrooms *(7)* 6.5

Mash with lime *(7)* 5.5

Le patate *(a) Potatoes*

	4 pcs	6 pcs
Chicken nuggets *Served with Sicilian black bee honey sauce (1 - 3 - 6 - 7 - 10 - 12)*	5.0	7.0
Crispy fries, pecorino and pepper *With pecorino cream (1 - 7)*		4.8
Crispy sweet potato fries *With cheese sauce (1 - 7)*		5.5

Crispy fries 4.2
Served with "Etna smoke" sauce (12)

Crispy fries with guanciale 4.9
Guanciale and cheese sauce (1 - 7)

Crispy "Etna" fries 5.5
With 'nduja cream (1 - 3 - 7 - 12)

L'orto *From the garden*

Mixed salad 5.0
With black olives and raisins (8)

Caesar salad with crispy chicken 12.3
Green salad, carrots, crispy free-range chicken bites, cheese sauce, croutons

Dressed escarole 5.5

Seasonal greens, sautéed or with lemon 5.5

Caponata *(9 - 12)* 8.0

La Pasticceria *Desserts*

Pistachio Mongibello 7.0
Pistachio gelato, soft pistachio sponge cake, Modica dark chocolate (1-3-7-8)

Tiramisù *(1-3-7)* 6.5

"Le Sicilianedde" setteveli 6.0 / 7.0
Our best-selling cake, in chocolate or pistachio (1-3-7-8)

Make-your-own cannolo / Also gluten-free 6.5 / 7.0
Build your own cannolo, with chopped pistachios and candied fruit too! (1-7-8)

Pistachio cheesecake *(1-7-8)* 7.0

"Le Sicilianedde" gelato 7.0
Pistachio crunch (7)
Modica chocolate (7-8)
Etna black mulberry (a)

Service/Bread 1.5