

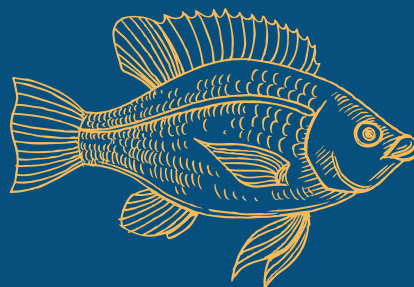
Marla



Fish and Wine

RESTAURANT





Coperto €2,00



ANTIPASTI

I classici del golfo

Polpette di sarde €8,00

*Polpette di pesce spada €8,00

*Bruschette di mare €15,00

Ricci, salmone, gambero, tonno

*Zuppa di cozze mediterranea €10,00

*Pepata di cozze €10,00

*Polpo bollito €8,00

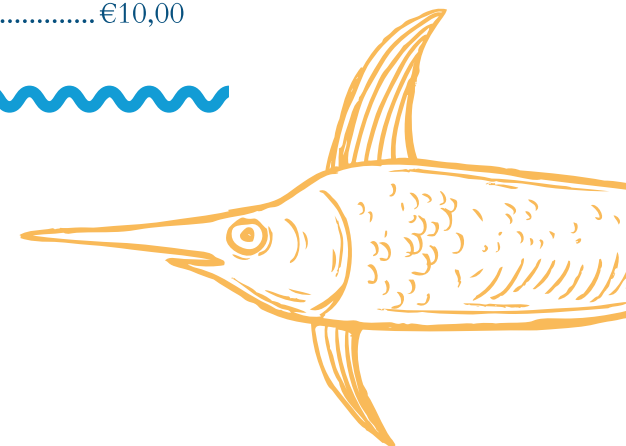
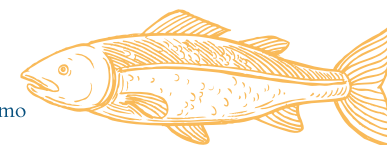
*Insalata di mare €10,00

In crosta di pane

*Cocktail di gamberi €10,00

Caponata di pesce €10,00

Pescato del giorno



*In assenza di pescato fresco utilizzeremo
surgelato di alta qualità



I FRITTI

- *Polpo fritto €10,00
Con mix di verdure fritte
- Frittura di paranza €10,00
Pescato del giorno
- *Gambero fritto €8,00
Con salsa di soia
- *Gambero in tempura €15,00

AL PEZZO

- Ostriche pz €3,00
- Fasolari pz €2,50
- Bruschette ai ricci pz €5,00

I nostri SAUTÈ

- *Sautè di cozze €8,00
Con crostoni di pane fritto
- Sautè di fasolari €10,00
Con crostoni di pane fritto
- *Sautè di vongole €12,00
Con crostoni di pane tostato

*In assenza di pescato fresco utilizzeremo
surgelato di alta qualità



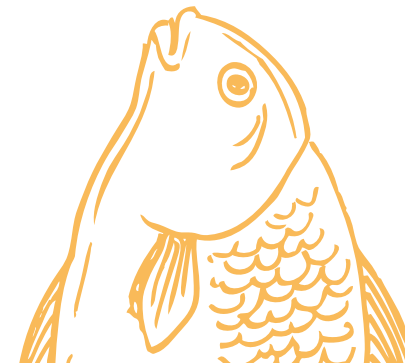
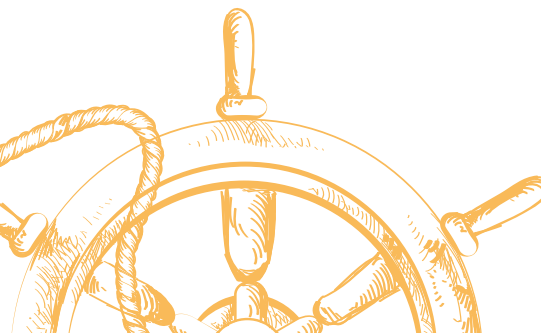
I CRUDI

- *Gambero marinato €15,00
Con sesamo nero
- *Crudité marea x2 €40,00
*Scampi, gamberi, tartare di tonno, ostriche, fasolari, con frutta
esotica*

LE TARTARE

- *Tartare di tonno rosso sashimi €18,00
Con frutta esotica
- *Tartare di gambero €15,00
Marinato agli agrumi
- *Tartare di salmone €15,00
Avocado e lime

*In assenza di pescato fresco utilizzeremo
surgelato di alta qualità

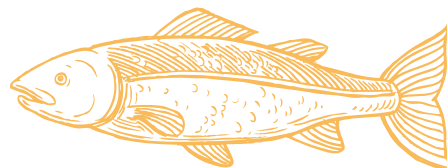




PRIMI PIATTI

I classici del golfo

- Farfalle al salmone €10,00
Spaghetti ai ricci..... €20,00
*Spaghetti alle vongole..... €18,00
*Spaghetti cozze €10,00
*Spaghetti cozze e vongole €15,00
*Paccheri al granchio reale..... €18,00
Granchio reale e pomodorino di pachino
*Fettuccine ai crostacei €20,00
Scampi, gamberi e pomodorino ciliegino
*Fettuccine all’astice €25,00
Fettuccine all’aragosta €100,00 al kg



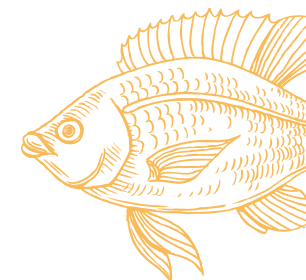
*In assenza di pescato fresco utilizzeremo surgelato di alta qualità



PRIMI

Special

- *Le busiate dei santi..... €18,00
Vongole, gamberi, pomodorino giallo di sicilia e pangrattato
*Le busiate pistacchiosa €18,00
Gamberi e pesto di pistacchio di bronte
*Spaghetti del golfo €25,00
Nero di seppia, burrata, battuta di gambero e uova di salmone
*Spaghetti marea..... €25,00
Cavolo rosso, gambero marinato e ricci
*Risotto avamposto..... €18,00
Scampi, funghi porcini, emulsione di basilico
*Risotto del pescatore €20,00
Frutti di mare e ricci



*In assenza di pescato fresco utilizzeremo surgelato di alta qualità



I SECONDI

- *Frittura di calamari.....€10,00
- *Tonno rosso in crosta€20,00
Di pistacchio di bronte
- *Gamberoni grigliati.....€20,00
- *Polpo grigliato€20,00
Al brandy su purea di patata verde
- *Spada alla griglia€15,00
- *Trancio di salmone€18,00
Grigliato al sesamo nero
- *Calamaro alla griglia.....€15,00

I CONTORNI

- Patate fritte €3,00
- Patate lesse €3,00
- Misticanza..... €3,00
- Mix di verdure fritte..... €3,00
- Verdure grigliate €3,00

MENÙ

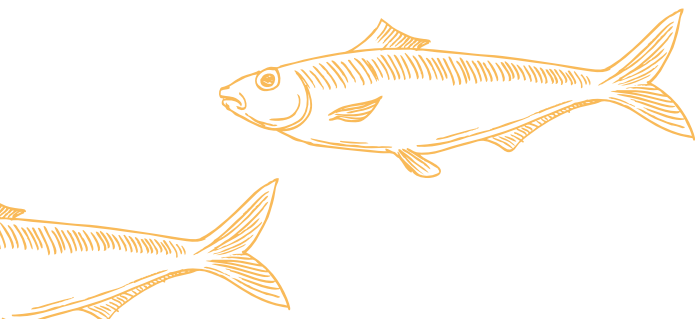
Per i non amanti del pesce

PRIMI PIATTI

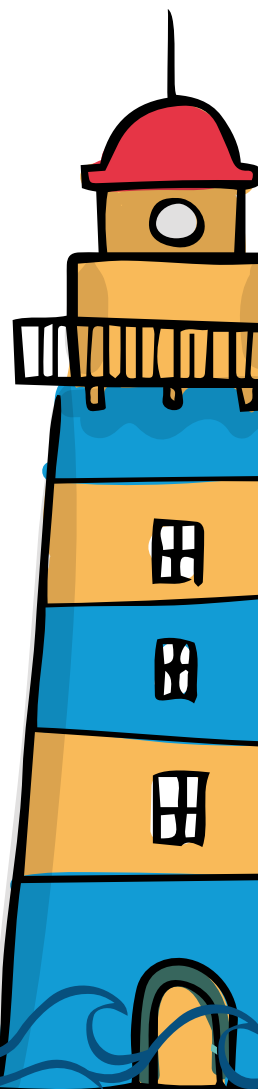
- La norma.....€8.00
Pomodoro, melanzane, ricotta salata e basilico
- Risotto ai funghi porcini.....€10.00
Con emulsione di basilico

SECONDI

- Bistecca ai ferri€10.00



*In assenza di pescato fresco utilizzeremo
surgelato di alta qualità



MENÙ
Per i piccoli marinai

PRIMI PIATTI

- Pasta al pomodoro e basilico.....€6.00
Farfalle al salmone€10,00

PANINI

- Hamburger, pomodoro e cheddar.....€6.00
Servito con patatine fritte
Hot dog.....€5.00
Servito con patatine fritte

SECONDI

- Cotoletta di pollo.....€8.00
Servita con patatine fritte



I nostri
DESSERT

- Tortino al tiramisù€5,00
Cheesecake ai frutti di bosco€5,00
Mousse al pistacchio.....€5,00
Tortino al cioccolato dal cuore caldo.....€5,00
Cassata siciliana€5,00
Cannolo siciliano.....€5,00



VINI BIANCHI

sicifiani

CANTINE BRUGNANO

Grillo Doc Sicilia..... €6,00..... €20,00

Catarratto Igt..... €6,00..... €20,00

Terre siciliane

Insolia Igt..... €6,00..... €20,00

Terre siciliane

Lunario Doc sicilia €8,00..... €28,00

Kue' Igt..... €8,00..... €25,00

Terre siciliane

Ammaru Igt..... €8,00..... €25,00

Terre siciliane

Taurus..... €8,00..... €25,00

Vino frizzante

TENUTE ORESTIADI

Inzolia Igp..... €6,00..... €18,00

Terre siciliane

Chardonnay Igp..... €6,00..... €18,00

Terre siciliane

Grillo sicilia Doc €6,00..... €18,00

Pizzicanti Igp..... €6,00..... €20,00

Vino frizzante terre siciliane

Ludovico Doc riserva..... €8,00..... €30,00

Bianco

CANTINE TORNATORE

Etna Doc..... €8,00..... €20,00

Bianco

VINI ROSSI

sicifiani

TENUTE ORESTIADI

Syrah Igp €6,00..... €18,00

Terre siciliane

Frappato sicilia Doc €8,00..... €25,00

ROSATO

sicifiano

TENUTE ORESTIADI

Nerello mascalese Igp €6,00..... €20,00

Rosato terre siciliane

CANTINE BRUGNANO

Coraline rosato Igt €8,00..... €25,00

Terre siciliane





SPUMANTI

siciliani

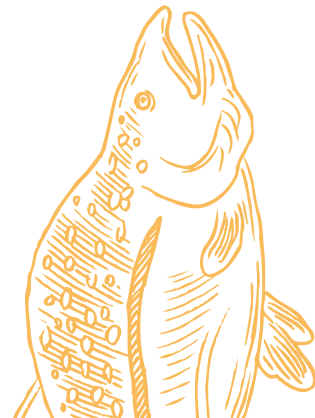
TENUTE ORESTIADI

Fue spumante €8,00..... €25,00

Catarratto grecanico

Carricante Brut €10,00..... €35,00

Metodo classico



VINI

mossi

Charme €8,00..... €28,00

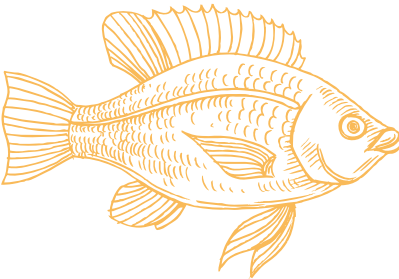
Bianco di nera €8,00..... €25,00

VINI

liquorosi

Malvasia €4,00

Marsala €4,00



Bevande

ANALCOLICHE

Acqua naturale/frizzante	€3,00
Coca cola 33cl	€2,50
Fanta/Sprite	€2,50
Schweppes tonica	€3,00
Schweppes lemon.....	€3,00

Birra

IN BOTTIGLIA

Messina cristalli di sale	€5,00
Ichnusa.....	€5,00

Birra Artigianale SICILIANA

Donna di coppe.....	€6,00
<i>Weiss, chiara</i>	
Donna di coppe.....	€6,00
<i>Rossa, doppio malto</i>	
Donna di coppe.....	€6,00
<i>Chiara, speciale</i>	
Donna di coppe.....	€6,00
<i>Ipa, indian pale ale</i>	

COCKTAIL

Aperol spritz	€7,00
Campari spritz	€7,00
Americano	€8,00
Negroni	€8,00

GIN

Siciliani

Etna gin	€10,00
Insulae	€10,00
Panarea.....	€10,00

Internazionali

Tanquerai	€8,00
Bombay	€8,00
Gin mare.....	€10,00
Hendrick's	€10,00

DIGESTIVI

Caffè.....	€1,50
Limoncello.....	€5,00
Amaro	€5,00
Grappa Bianca	€5,00
Grappa Barricata	€7,00



ALLERGENI



Pesce



Crostacei



Uova



Glutine



Latte



Frutta a
guscio



Arachidi



Soia



Senape



Semi di
sesamo



Solfiti



Sedano



Lupini



Molluschi



Congelato



Abbattute

Marla

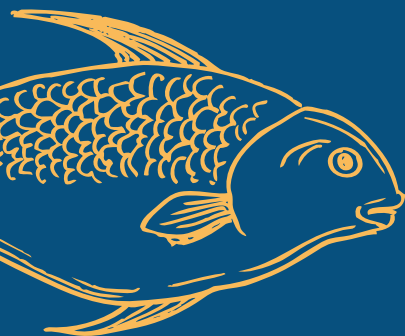
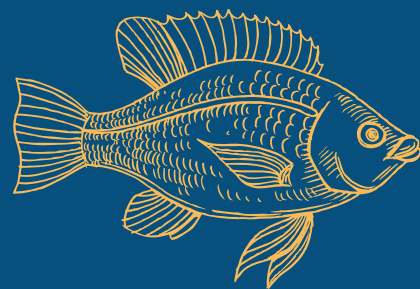


Fish and Wine

RESTAURANT



English



Covered €2,00



APPETIZERS

The golf's classics

Sardine fish balls €8,00

*Swordfish Balls..... €8,00

*Seafood bruschetta €15,00

Sea urchins, salmon, prawns, tuna

*Mediterranean mussel soup €10,00

*Peppered mussels €10,00

*Boiled octopus €8,00

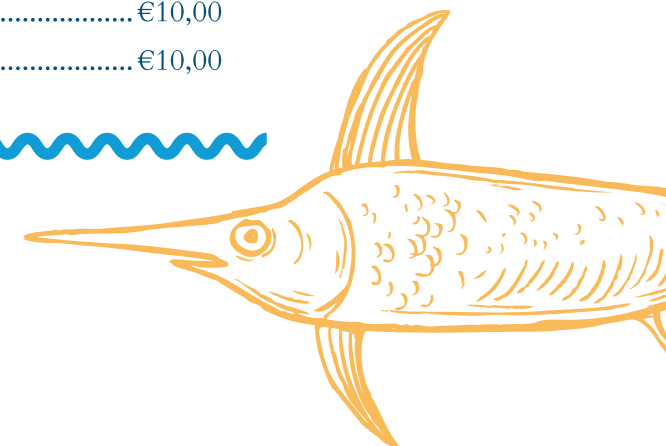
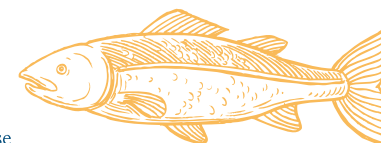
*Sea Salad €10,00

In bread crust

*Shrimp cocktail €10,00

Fish caponata €10,00

Catch of the day



*In the absence of fresh fish we will use
high quality frozen food



FRIED

- *Fried octopus€10,00
With fried vegetables mix
- Fried paranza€10,00
Catch of the day
- *Fried shrimp€8,00
Fried shrimp with soy sauce
- *Shrimp tempura€15,00

SINGLE PIECE

- Oysters€3,00
- Cockles€2,50
- Bruschetta with sea urchins€5,00

Our SAUTÈ

- *Sautéed mussels€8,00
With fried bread croutons
- Sautéed cockles€10,00
With fried bread croutons
- *Sautéed clams€12,00
With toasted bread croutons

*In the absence of fresh fish we will use high quality frozen food



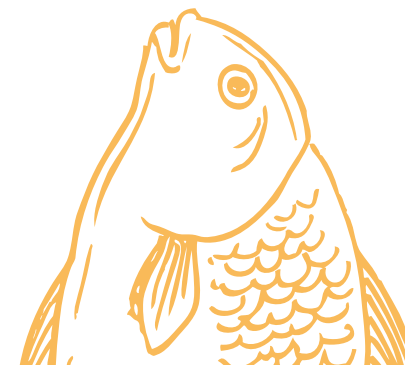
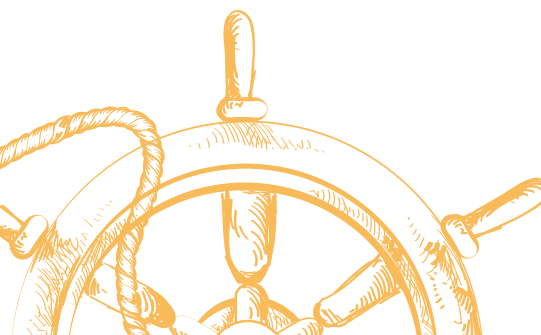
THE RAW

- *Marinated Shrimp €15,00
With black sesame
- *Cruditè marea x2 €40,00
Scampi, prawns, tuna tartare, oysters, cockles, with esotic fruit

TARTARE

- *Red tuna tartare sashimi €18,00
With esotic fruit
- *Marinated Prawn tartare €15,00
With citrus fruits
- *Salmon Tartare €15,00
With avocado and lime

*In the absence of fresh fish we will use high quality frozen food

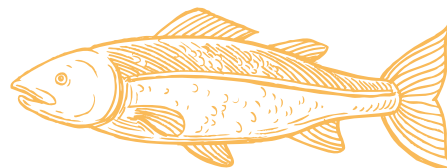




MAIN COURSE

The gulf's classics

- Farfalle with Salmon €10,00
Spaghetti with sea urchins €20,00
*Spaghetti with clams..... €18,00
*Spaghetti with mussels..... €10,00
*Spaghetti with mussels and clams €15,00
*Paccheri with king crab €18,00
With Pachino cherry tomato
*Fettuccine with shellfish €20,00
Scampi, prawns and cherry tomatoes
*Crayfish fettuccine €25,00
Lobsters fettuccine €100,00 al kg

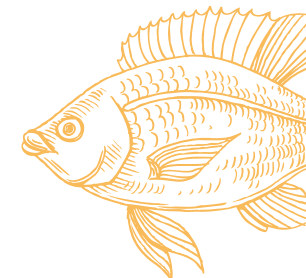
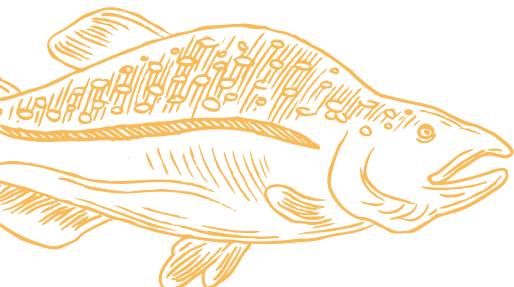


*In the absence of fresh fish we will use
high quality frozen food



Special MAIN COURSE

- *Saints' busiate €18,00
Clams, prawns, yellow Sicilian tomatoes and breadcrumbs
*Pistacchiosa Busiate €18,00
With prawns and Bronte pistachio pesto
*Spaghetti from the gulf..... €25,00
Cuttlefish ink, burrata, prawn steak and salmon roe
*Marea Spaghetti €25,00
Red cabbage, marinated shrimp and sea urchins
*Outpost risotto €18,00
Scampi, porcini mushrooms, basil emulsion
*Fisherman's risotto €20,00
With seafood and sea urchins



*In the absence of fresh fish we will use
high quality frozen food



SECOND COURSES

- *Fried calamari.....€10,00
- *Crusted red tuna€20,00
With Bronte pistachio
- *Grilled prawns.....€20,00
- *Grilled Octopus€20,00
With brandy on green potato puree
- *Grilled swordfish.....€15,00
- *Grilled salmon steak.....€18,00
With black sesame
- *Grilled squid.....€15,00

SIDE DISHES

- French fries €3,00
- Boiled potatoes €3,00
- Mixed salad €3,00
- Fried vegetables mix €3,00
- Grilled Vegetables €3,00

MENÙ

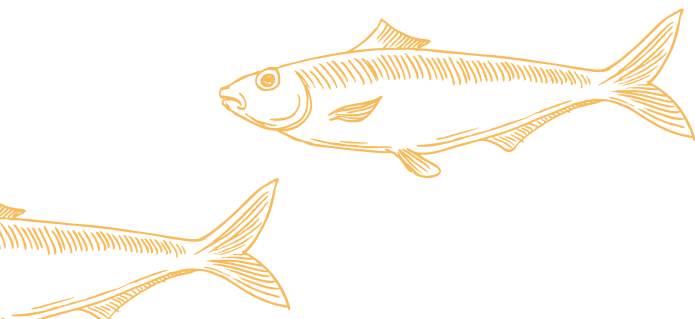
For non-fish lovers

MAIN COURSE

- The norma's.....€8.00
Tomato, aubergines, ricotta salata and basil
- Porcini mushroom risotto.....€10.00
Basil emulsion

SECOND COURSES

- Grilled steak.....€10.00



*In the absence of fresh fish we will use
high quality frozen food



MENÙ
For little sailors

MAIN COURSE

- Pasta with tomato and basil €6.00
Farfalle with Salmon €10,00

SANDWICHES

- Hamburger, tomato and cheddar €6.00
With French fries
Hot dog €5.00
With french fries

SECOND COURSES

- Chicken cutlet €8.00
With french fries

Our
DESSERT

- Tiramisù cake €5,00
Cheesecake with berries €5,00
Pistachio mousse..... €5,00
Chocolate cake with a ganache center..... €5,00
Sicilian's Cassata €5,00
Sicilian's Cannolo €5,00



Sicilian WHITE WINES

CANTINE BRUGNANO		
Grillo Doc Sicilia.....	€6,00.....	€20,00
Catarratto Igt.....	€6,00.....	€20,00
<i>Terre siciliane</i>		
Insolia Igt.....	€6,00.....	€20,00
<i>Terre siciliane</i>		
Lunario Doc sicilia.....	€8,00.....	€28,00
Kue' Igt.....	€8,00.....	€25,00
<i>Terre siciliane</i>		
Ammaru Igt.....	€8,00.....	€25,00
<i>Terre siciliane</i>		
Taurus.....	€8,00.....	€25,00
<i>Sparkling wine</i>		
TENUTE ORESTIADI		
Inzolia Igp.....	€6,00.....	€18,00
<i>Terre siciliane</i>		
Chardonnay Igp.....	€6,00.....	€18,00
<i>Terre siciliane</i>		
Grillo sicilia Doc	€6,00.....	€18,00
Pizzicanti Igp.....	€6,00.....	€20,00
<i>Sparkling wine terre siciliane</i>		
Ludovico Doc riserva.....	€8,00.....	€30,00
<i>White</i>		
CANTINE TORNATORE		
Etna Doc.....	€8,00.....	€20,00
<i>White</i>		

Sicilian RED WINES

TENUTE ORESTIADI		
Syrah Igp	€6,00.....	€18,00
<i>Terre siciliane</i>		
Frappato sicilia Doc	€8,00.....	€25,00

Sicilian ROSE

TENUTE ORESTIADI		
Nerello mascalese Igp	€6,00.....	€20,00
<i>Rose terre siciliane</i>		
CANTINE BRUGNANO		
Coraline rosato Igt	€8,00.....	€25,00
<i>Terre siciliane</i>		





SPUMANTI

siciliani

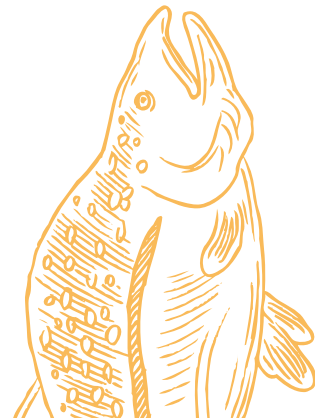
TENUTE ORESTIADI

Fue spumante €8,00 €25,00

Catarratto grecanico

Carricante Brut €10,00 €35,00

Metodo classico



Sparkling
WINES

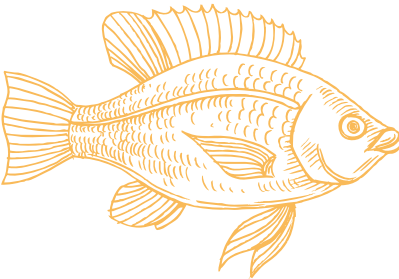
Charme €8,00 €28,00

Bianco di nera €8,00 €25,00

Fortified
WINES

Malvasia €4,00

Marsala €4,00



BEVERAGES

Still/sparkling water	€3,00
Coca cola 33cl	€2,50
Fanta/Sprite	€2,50
Schweppes tonica	€3,00
Schweppes lemon.....	€3,00

BOTTLED

Beers

Messina cristalli di sale	€5,00
Ichnusa.....	€5,00

SICILIAN

Craft Beer

Donna di coppe.....	€6,00
<i>Weiss, clear</i>	
Donna di coppe.....	€6,00
<i>Red, double malt</i>	
Donna di coppe.....	€6,00
<i>Clear, Special</i>	
Donna di coppe.....	€6,00
<i>Ipa, indian pale ale</i>	

COCKTAIL

Aperol spritz	€7,00
Campari spritz	€7,00
Americano	€8,00
Negroni	€8,00

GIN

Sicilian

International

Etna gin	€10,00	Tanquerai	€8,00
Insulae	€10,00	Bombay	€8,00
Panarea.....	€10,00	Gin mare.....	€10,00
		Hendrick's	€10,00

DIGESTIVE

Caffè.....	€1,50
Limoncello.....	€5,00
Amaro	€5,00
White Grappa.....	€5,00
Barricaded Grappa	€7,00



ALLERGENS



Fish



Shellfish



Egg



Gluten



Milk



Nuts



Peanuts



Soy



Mustard



Sesame
seeds



Sulphites



Celery



Lupins



Clams



Frozen



Brought
down