

BE AWARE OF THE 14 FOOD ALLERGENS

1.PEANUTS AND PEANUT PRODUCTS

Packaged snacks, creams, and condiments that may contain peanuts even in small amounts.

2.CRUSTACEANS

Sea and freshwater shellfish: shrimp, prawns, scampi, lobster, crab, and similar.

3.TREE NUTS

Almonds, hazelnuts, walnuts, cashews, pecans, pistachios, and similar nuts.

4.GLUTEN

Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut, including their hybrid varieties.

5.MILK AND DAIRY PRODUCTS

Any product containing milk: yogurt, biscuits, cakes, ice cream, and various creams.

6.MOLLUSCS

Scallops, razor clams, mussels, oysters, limpets, clams, tellins, and similar shellfish.

7.LUPIN

Often found in vegan foods such as roasts, vegan sausages, flours, and similar products.

8.MUSTARD

Can be found in sauces and dressings, especially mustard-based condiments.

9.FISH

Food products containing fish, even in small percentages.

10.CELERY

Both in pieces and within preparations for soups, sauces, and vegetable concentrates.

11.SESAME

Whole seeds used in bread or flours that may contain sesame even in small amounts.

12.SOY

Derived products such as soy milk, tofu, soy noodles, and similar.

13.SULPHUR DIOXIDE AND SULPHITES (SO₂)

Foods preserved in vinegar, oil, or brine; jams, dried mushrooms, preserves, etc.

14. EGGS AND EGG PRODUCTS

Eggs and products containing eggs such as mayonnaise, emulsifiers, and egg pasta.

STARTERS

MUSSEL SOUP OR PEPATA 18

(MUSSELS, EXTRA VIRGIN OLIVE OIL, PEPPER, TOMATOES)



OCTOPUS CARPACCIO 22

(OCTOPUS, PARSLEY, RED PEPPER, EXTRA VIRGIN OLIVE OIL, MIXED SALAD LEAVES)



TUNA OR PRAWN TARTARE 22

(TUNA OR PRAWN, EXOTIC FRUIT, PEPPER, EXTRA VIRGIN OLIVE OIL, FISH ROE)



SICILIAN-STYLE ANCHOVY CUTLETS 18

(ANCHOVIES, BREADCRUMBS, TOMATO, PARSLEY, EXTRA VIRGIN OLIVE OIL, WHITE WINE, BLACK PEPPER, LEMON, VINEGAR)



SEAFOOD PLATTER 60

(RED PRAWN, NORWAY LOBSTER, TUNA, MUSSELS, OYSTERS, SALICORNIA)



OCTOPUS SALAD 20

(OCTOPUS, MIXED LEAVY SALAD, TOMATO, LEMON ZEST, EXTRA VIRGIN OLIVE OIL, SALT, PEPPER)



OCTOPUS WITH OIL AND LEMON 26

(OCTOPUS, MIXED SALAD LEAVES, LEMON, PARSLEY, EXTRA VIRGIN OLIVE OIL)



ORTIGIA SALAD 22

(MUSSELS, CLAMS, NORWAY LOBSTERS, SQUID, OCTOPUS, MIXED LEAVY SALAD, EXTRA VIRGIN OLIVE OIL, PARSLEY, LEMON ZEST)



THE PRODUCTS LISTED CONTAIN ALLERGENS; IF A FRESH PRODUCT IS NOT AVAILABLE, IT WILL BE FROZEN OR BLAST-CHILLED.

PLEASE REFER TO THE FULL LIST OF INGREDIENTS IN THE RECIPE BOOK AVAILABLE TO CUSTOMERS.

COVER CHARGE €2.50

STARTERS

CAPONATA 12

(ONION, AUBERGINE, PEPPERS, CARROT, **CELERY, OLIVES, PINE NUTS, RAISINS, TOMATO, VINEGAR, SUGAR**)



TUNA CARPACCIO 22

(TUNA, **GUACAMOLE**, EXTRA VIRGIN OLIVE OIL, MIXED SALAD, TOMATO, **CAPERS**)



ASSORTMENT OF RAW LOCAL SEAFOOD 36

(TUNA TARTARE, LANGOUSTINE, RED PRAWNS, OYSTERS, EXOTIC FRUIT, EXTRA VIRGIN OLIVE OIL)



MAZZARA PINK PRAWN CARPACCIO WITH GUACAMOLE AND MIXED SALAD LEAVES 26

(PRAWNS, FISH ROE, PEPPER, AVOCADO, EXTRA VIRGIN OLIVE OIL)



BATTERED COD WITH MASHED POTATOES 16

(COD, FLOUR, POTATOES, LEMON ZEST)



RAW MAZZARA RED PRAWNS WITH JULIENNED FENNEL 24

(PRAWNS – 5 PIECES –, EXTRA VIRGIN OLIVE OIL, FENNEL AND LEMON ZEST)



FRESH MOZZARELLA WITH SPINACH AND CAPULIATO 22

(BUFFALO MOZZARELLA, SPINACH, EXTRA VIRGIN OLIVE OIL, **CAPULIATO MADE FROM SUN-DRIED TOMATOES**)



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ALL OUR FIRST DISHES ARE MADE WITH FRESH PASTA

FIRST DISHES

PASTA PACCHERI, CARRETTIERA-STYLE 16
(TOMATO, **BASIL**, EXTRA VIRGIN OLIVE OIL, **GARLIC**)



PASTA GARGANELLI ALLA NORMA 18
(TOMATO, AUBERGINE, **BASIL**, EXTRA VIRGIN OLIVE OIL)



PASTA RAVIOLI WITH BRAISED BEEF IN BAROLO SAUCE 22
(BRAISED BEEF, TOMATO, WINE)



SPAGHETTONI PASTA ALLA CARBONARA 18
(EGG, PECORINO CHEESE, GUANCIALE, PEPPER)



SPAGHETTONI PASTA SIRACUSAN STYLE 19
(ANCHOVIES, CAPERS, RAISINS, TOMATO, PINE NUTS, TOASTED BREADCRUMBS)



THE CHEF'S SPAGHETTONI PASTA 24
(PISTACHIO PESTO, BURRATA, EXTRA VIRGIN OLIVE OIL, RAW PRAWN)



GARGANELLI PASTA ALLA NORMA DI MARE 20
(AUBERGINES, EXTRA VIRGIN OLIVE OIL, SWORDFISH, SALTED RICOTTA)



RAVIOLI PASTA PINDARO 23
(RAVIOLI PASTA STUFFED WITH GROUPER, CLAMS, RED PRAWN, PISTACHIO CREAM, ORANGE ZEST AND CHERRY TOMATOES)



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ALL OUR FIRST DISHES ARE MADE WITH FRESH PASTA

FIRST DISHES

SEAFOOD RISOTTO 26

(MUSSELS, CLAMS, SQUID, NORWAY LOBSTERS, EXTRA VIRGIN OLIVE OIL, TOMATO, PARSLEY, BUTTER)



SPAGHETTONI PASTA WITH SCAMPI 24

(SCAMPI, TOMATO, CREAM, GARLIC, EXTRA VIRGIN OLIVE OIL, PARSLEY)



SPAGHETTONI PASTA WITH LOBSTER 35

(LOBSTER, TOMATO, GARLIC, PARSLEY)



RAVIOLI PASTA MANIACE 24

(RAVIOLI PASTA STUFFED WITH GROUPER FISH, SUN-DRIED TOMATO PASTE, GRANA PARMIGIANO FONDUE, EXTRA VIRGIN OLIVE OIL WITH BASIL, CREAM)



APOLLO PACCHERI PASTA 20

(PACCHERI WITH SQUID, POTATOES, PARSLEY, GARLIC AND EXTRA VIRGIN OLIVE OIL)



MINARETO LUNETTE PASTA 22

(FRESH PASTA LUNETTE WITH TRUFFLE, WHEAT FLOUR, PARMESAN CHEESE SAUCE, BUTTER, DRIED ONION POWDER)



CALA ROSSA RISOTTO 26

(RISOTTO WITH SQUID INK, GRANA PARMIGIANO FONDUE, AND DATTERINO TOMATO DROPS)



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MAIN DISHES

SEARED OCTOPUS, POTATO AND GINGER CREAM 22
(OCTOPUS, POTATOES, GINGER, EXTRA VIRGIN OLIVE OIL)



MIXED GRILLED SEAFOOD 26
(SQUID, SWORDFISH, PRAWNS, EXTRA VIRGIN OLIVE OIL, PARSLEY)



FISHERMAN'S SOUP 24
(MUSSELS, CLAMS, SQUID, FISH OF THE DAY, TOMATO SAUCE, EXTRA VIRGIN OLIVE OIL)



SEARED TUNA WITH PEPPER CREAM AND CARAMELISED ONION 23
(TUNA, PEPPERS, ONION, SUGAR, EXTRA VIRGIN OLIVE OIL)



MIXED FRIED FISH 24
(SQUID, PRAWNS, LOCAL FISH)



SLICE OF SPADA IN AN ALMOND CRUST 24
(SPADA, ALMONDS, BREADCRUMBS, PARSLEY, EXTRA VIRGIN OLIVE OIL)



SICILIAN-STYLE COD 22
(COD, TOMATO, CAPERS, OLIVES, EXTRA VIRGIN OLIVE OIL, GARLIC, PARSLEY)



SLICE OF TODAY'S FISH CATCH WITH CAPONATA 22
(TOMATO, CAPERS, OLIVES, PEPPERS, EXTRA VIRGIN OLIVE OIL, PARSLEY, TODAY'S FISH CATCH)



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MAIN DISHES

SEA BREAM FILLET IN A COURGETTE CRUST 21

(SEA BREAM, COURGETTES, PARMESAN, EXTRA VIRGIN OLIVE OIL, BLACK PEPPER)



SICILIAN-STYLE SWORDFISH ROLLS 24

(SWORDFISH, BREADCRUMBS, PINE NUTS, RAISINS, GARLIC, OLIVES, EXTRA VIRGIN OLIVE OIL, PARSLEY)



OVEN-BAKED OR ROASTED LOBSTER 55

(LOBSTER, BREADCRUMBS, WHITE WINE, TOMATO, EXTRA VIRGIN OLIVE OIL, PARSLEY)



SEA BREAM TURBANET WITH SPINACH, MASHED POTATOES AND CRISPY ONION 24

(SEA BREAM, BREADCRUMBS, FRESH SPINACH, POTATOES, ONION, FLOUR, EXTRA VIRGIN OLIVE OIL, PARSLEY)



STUFFED SQUID 24

(SQUID, BREADCRUMBS, OLIVES, TOMATO, PINE NUTS, RAISINS, PARSLEY)



ROSEMARY-SMOKED BEEF PICANHA 23

(BEEF, ROSEMARY, EXTRA VIRGIN OLIVE OIL)



BEEF FILLET WITH SPINACH AND CRISPY POTATOES 26

(BEEF, SPINACH, POTATOES, EXTRA VIRGIN OLIVE OIL)



VEAL ROLLS IN A PISTACHIO CRUST 20

(VEAL, BREADCRUMBS, CHEESE, PISTACHIO)



TUNA TATAKI IN A BLACK SESAME CRUST 24

(TUNA, SESAME, EXTRA VIRGIN OLIVE OIL)



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SIDE DISHES

ORANGE, FENNEL, TROPEA ONION AND OLIVE SALAD 12



TOMATO AND TROPEA ONION SALAD 10



MIX SALAD 10



CAPONATA 12

(AUBERGINES, PEPPERS, ONIONS, CARROTS, CELERY, PINE NUTS, RAISINS, OLIVES, TOMATOES)



GRILLED VEGETABLES 12

(AUBERGINES, COURGETTES, PEPPERS)



FRENCH FRIES 6



BUFALINA 14

(TOMATO, BUFFALO MOZZARELLA, OREGANO)



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DESSERT

DECONSTRUCTED RICOTTA CANNOLO 6

LEMON SORBET 5

TIRAMISU' 8

PISTACHIO SEMIFREDDO 6

LEMON MILLEFOGLIE, MASCARPONE, LEMON JUICE, CREAM 8

DRINKS

ESPRESSO 2

CAPPUCCINO 4

WATER (LT. 0,5) 2

WATER (LT. 1) 3

COCA COLA/FANTA/SPRITE 33 CL 3

BEERS BLONDE 33 CL 4

HEINEKEN - PERONI NASTRO AZZURRO

MESSINA CRISTALLI DI SALE - BIRRA DELLO STRETTO

CERES - CORONA 6

BEERS ON TAP STAROPRAMEN PREMIUM LAGER

BLOND 30CL 4

BLOND 50CL 6

ST. IDESBALD ROUSSE 7

RED 33CL 6

SPIRITS

RUM 10

WHISKEY 9

GRAPPE 6

GIN 10

AMARI 6

LIQUOROSI 6

SPRITZ AND COCKTAIL

APEROL SPRITZ 9

CAMPARI SPRITZ 9

LIMONCELLO SPRITZ 9

HUGO SPRITZ 9

NEGRONI 9

NEGRONI SBAGLIATO 9

MOJITO 9

GIN TONIC / GIN LEMON 9

FRUIT-FLAVOURED

NON-ALCOHOLIC DRINKS 10

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MENU BISTROT

TOMATO BRUSCHETTE (4PZ.) 8

AMERICAN BREAKFAST 15
(EGGS, BACON, TOMATOES, CRUSTY BREAD, SALAD)

OMELETTE 12
(EGGS, PARMESAN, CHEESE, TOMATO, ONION)

MIXED FRIED SEAFOOD 24
(SQUID, PRAWNS, LOCAL FISH)

OYSTERS WITH LEMON AND TABASCO (1 PC.) 6

SEAFOOD PLATTER 32
(PRAWN, OYSTERS, LOBSTER, TUNA, MUSSELS)

PINDARO APERITIFS

APERITIF DINNER 28
(FRIED FISH, MUSSELS, SARDINES, CAPONATA, FOCACCIA)

CHARCUTERIE AND CHEESE PLATTER WITH FOCACCIA 22

APERITIFS AND BISTRO MENUS ARE SERVED
FROM 10.00 AM TO 12.00 PM
FROM 4.00 PM TO 7.00 PM

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