



SALOTTO SUL MARE  
BISTROT & COCKTAIL BAR

MENU

## STARTERS

### SALT WIND SHARING

Our selection of raw seafood:  
Scampi, red shrimp, Sorlut oysters, squid tagliatella,  
aged tuna and croaker  
(according to availability)

€ 50

ideal for 2 persons

### SEA SHARING

Seafood salad, shrimp cocktail, fish caponata,  
creamy salt cod, stewed baby cuttlefish

€ 35

ideal for 2 persons

### LAND SHARING

Roast pork with lemon mayo, meat salad, stuffed sun-dried tomatoes,  
potato croquettes, Palermo-style sfincione

€ 25

ideal for 2 persons

All of the sharing dishes can also be served as individual dishes.

## COPERTO € 3

Please be advised that some products are processed  
with rapid blast chilling (EC Reg. 853/0).

Please inquire with the wait staff regarding  
any food intolerances.

The complete list is on the last page of the menu.

## BEVERAGES

Acqua Naturale	€ 2	coca cola	€ 3
Acqua Gasata	€ 2	Espresso	€ 2
Acqua Panna	€ 5	Espresso Decaffeinato	€ 2
Acqua San Pellegrino	€ 5	Bruno Ribadi Bianca 33cl	€ 8
Acqua Ferrarelle	€ 5	Bruno Ribadi Bianca 75cl	€ 25

## STARTER, RAW AND MARINATED

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Tuna cured bresaola, arugula and caper sauce	€ 16
smoked swordfish with herbs and sweet and sour raw vegetables	€ 16
Aged fish tartare with tartar sauce and crunchy celery	€ 18
Marinated salmon, sea fennel, and lemon dressing	€ 16
Pizza nostrum with anchovies, buffalo mozzarella, and cherry tomatoes	€ 17
Fried salted cod with parsley mayonnaise	€ 16
Beef tartare and crunchy celery	€ 15
veal with tuna sauce	€ 15
Nardin cantabrian sea anchovies served with salted butter	€ 20
Asetra caviar "Giuseppe Costa selection"	
	10gr. € 25      30gr. € 70      50gr. € 120

## PASTA DISHES

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Mezzo pacchero pasta with swordfish, eggplant, and min	€ 17
Eggplant parmigiana lasagna	€ 16
spaghetti marinara	€ 17
Risotto with butter, anchovy, and lemon	€ 17
Busiata pasta with shrimp, basil pesto, and zucchini	€ 18

## SOUP

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Fish and shellfish couscous	€ 16
soup with "tenerumi" leaves and zucchini	€ 14

## MAIN COURSES

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Tuna and squid sausage with stewed peppers and black olives	€ 18
grilled octopus, potatoes, and aioli sauce	€ 18
catch of the day with stewed vegetables and potato cream	€ 23
Fried fish with a sour honey and lemon reduction	€ 20
sliced tuna steak with sweet and sour red onion and mustard mayo	€ 20
charcoal-grilled beef rib steak (450/500 g) and rosemary potatoes	€ 33

## SALAD AND VEGETABLES

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Potatoes of the day	€ 6
grilled vegetables	€ 6
Caprese salad	€ 8
Pantesca salad (green beans, potatoes, tomatoes, capers, onions, and olives)	€ 8
salmon salad poke (mixed greens, salmon, rice, walnuts, avocado, and cherry tomatoes)	€ 16

## DESSERTS

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Tiramisù	€ 7
mille-feuille with vanilla cream and strawberries	€ 7
small tart with mango cream, passion fruit gel, and flambéed meringue	€ 7
caprese cake with creamy chocolate	€ 7
"Almost" almond semifreddo	€ 7

## COCKTAIL LIST



### PALOMA

Fresh / Citrusy

Tequila, agave syrup,  
lime pimiento drum,  
pink grapefruit soda

★★★ € 12



### SPRITZ SICILIANO

sweet / spicy

Bergamot liqueur,  
St. Germani mulberry bitters,  
bollicina metodo classico, soda

★★ € 12



### MARTINI COCKTAIL

Dry

Gin London dry, vermouth dry  
timut pepper oil

★★★★★ € 12



### ORLANDO FURIOSO

intense / spicy

Gentleman Jack,  
blend of sicilian bitters,  
cherry premix,lemon juice

★★ € 12



### GIN FIZZ AI FRUTTI ROSSI

Fresh / Fruity

gin, lemon juice,  
red fruits

★★ € 12



### TOMMY'S

Fresh / Citrusy

Tequila mezcal and  
cordiale estivo

★★★ € 12



### LOVE TERRASINI

sweet / spicy / Fresh

gin cordiale with leeches  
and raspberry, lemon juice

★★★ € 12



### NEGRONI ELEGANTE

Dry / Intenso

Americano cocchi,  
London dry gin, lillet blanc,  
spray pomelia

★★★ € 12



### GINZEN

Fresh / Pungent

gin, ginger, cordiale  
lime juice and soda

★★★ € 12



### GIN TONIC

smooth/ dry

choose your gin  
from the list

★★★ € 12

★ ALCOHOLIC STRENGTH

## ANALCOHOLIC COCKTAIL



### SALOTTO SUL MARE

Fresh / Smooth

Almond milk,  
passion fruit, dates  
and black mulberry

€ 10



### SUNSET

bittersweet / Fruity

pineapple, horchata,  
lime and ginger syrup

€ 10

SERVIZIO APERITIVO € 3

Our appetizer service includes:

Olives Nocellara del Belice, Sicilian almonds, traditional taralli and San Carlo 1936 chips

## GIN LIST



GINEPRAIO - TUSCAN DRY GIN	Pungent / Balsamic
GIN PRIMO - GIRAMONDO OCEANIA	Sapid / Citrusy
GIN PRIMO - AL SALE DI ROMAGNA	Sapid / Balsamic
WHITLEY NEILL - ORIENTAL SPICED GIL	Spicy
NORDES	Dry / Citrusy
POLI MARCONI 46 - LONDON DRY	Aromatic / Fruity
POLI MARCONI 42 - MEDITERRANEO	Intense / Balsamic
ACQUAMARIS - ALL'ACQUA DI MARE	Floreal
HERMIT	Saline / Citrusy
ROKU	Fresh / Lively
ETNA GIN	Floreal / Sweet
PORTOFINO	Aromatic / Intense / Citrusy
BOND ST - LONDON DRY	Aromatic / Citrusy
WHITLEY NEILL - ORIGINAL	Citrusy / Spicy
TANQUERAY N° TEN	Citrusy
GENEROUS - ORGANIC BIO	Balsamic / Dry / Botanic
BULLDOG	Aromatic / Intense / Citrusy
CITADELLE - ORIGINAL DRY	Floreal / Citrusy
SAIGON BAIGUR	Aromatic / Floreal / Sweet
CANAIMA	Dry / Spicy
TONKA GIN	Botanic / Balsamic
TATSUMI DISTILLERY	Spicy / Citrusy
GINNASTIC	Woody / Spicy
HENDRICK'S	Sapid / Citrusy / Botanic
MONKEY 47	Floreal / Citrusy / Spicy
GIN MARE	Balsamic / Bitter
MARTIN MILLER'S - ORIGINAL	Aromatic / Citrusy
GIN SUL	Citrusy / Woody
GIN DEL PROFESSORE - MONSIEUR	Citrusy / Floreal
GIN DEL PROFESSORE - A LA MADAME	Floreal / Spicy
GIN DEL PROFESSORE - CROCODILE	Botanic / Spicy / Sweet
ENGINE	Spicy / Citrusy
GIN ARTE	Balsamic / Spicy
SILENT POOL	Balsamic / Floreal
GERANIUM - LONDON DRY	Aromatic / Fresh
INSULE - SMALL BATCH	Aromatic / Dry
INSULE - LONDON DRY	Bitter / Citrusy / Floreal
BAREKSTEN - BOTANIL GIN	Sapid / Citrusy
400 CONIGLI - CAFFE'	Spicy / Citrusy
ELEPHANT GIN - ORANGE E COCOA	Aromatic / Soft
AKORI - YUZU	Aromatic / Citrusy
GIN MATER	Fresh / Citrusy
	Floreal / Balsamic

# WINE LIST



## SICILIAN SPARKLING WINES

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<b>TASCA D'ALMERITA - BRUT</b> (Chardonnay)	<b>SCLAFANI BAGNI</b>	<b>2022</b>	<b>€ 50,00</b>	<b>€ 12,00</b>
<b>MURGO - BRUT SAEMPER</b> (Nerello Mascalese)	<b>S. VENERINA</b>	<b>2021</b>	<b>€ 40,00</b>	<b>€ 10,00</b>
<b>MILAZZO - METODO CLASSICO</b> (Chardonnay, Inzolia)	<b>CAMPOBELLO DI LICATA</b>	<b>2023</b>	<b>€ 35,00</b>	<b>€ 9,00</b>
<b>CASA GRAZIA - EUPHORIA</b> (Frappato)	<b>GELA</b>	<b>2023</b>	<b>€ 35,00</b>	<b>€ 9,00</b>
<b>LE CASE MATTE - MET. CLASSICO EXTRA BRUT</b> (Grillo - Nerello Mascalese)	<b>FARO SUPERIORE</b>	<b>2024</b>	<b>€ 50,00</b>	<b>€ 12,00</b>
<b>CUSUMANO 700 S.L.M.</b> (Chardonnay, Pinot nero)	<b>PIANA DEGLI ALBANESI</b>	<b>2021</b>	<b>€ 50,00</b>	<b>€ 12,00</b>

## ITALIAN SPARKLING WINES

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<b>CONTADI CASTALDI - BLANC</b> (Chardonnay, Pinot bianco)	<b>FRANCIACORTA</b>	<b>2020</b>	<b>€ 45,00</b>	<b>€ 11,00</b>
<b>FERRARI - MAXIMUM</b> (Chardonnay)	<b>TRENTINO</b>	<b>2021</b>	<b>€ 50,00</b>	<b>€ 12,00</b>

## FOREIGN SPARKLING WINES

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<b>GOSSET - EXTRA BRUT</b> (Chardonnay, Pinot nero, Pinot Meunier)	<b>MARNE</b>	<b>S.A.</b>	<b>€ 90,00</b>	<b>€ 22,00</b>
<b>MARC HEBRART - SELECTION 1ER CRU</b> (Chardonnay, Pinot nero)	<b>MAREUIL SUR AY</b>	<b>S.A.</b>	<b>€ 95,00</b>	<b>€ 23,00</b>

SERVIZIO APERITIVO € 3

Our appetizer service includes:

Olives Nocellara del Belice, Sicilian almonds, traditional taralli and San Carlo 1936 chips

# WINE LIST



## SICILIAN WHITE WINES

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TASCA D'ALMERITA - BUONSENSO (Catarratto)	SCLAFANI BAGNI	2024	€ 35,00	€ 9,00
LE CASE MATTE - PELORO BIANCO (Grillo, Carricante)	FARO SUPERIORE	2025	€ 35,00	€ 9,00
ALESSANDRO DI CAMPOREALE - KAID (Sauvignon Blanc)	CAMPOREALE	2025	€ 30,00	€ 8,00
TOTÒ NAVARRA - SOFIEN (Chardonnay, Grillo)	BUTERA	2025	€ 30,00	€ 8,00
MURGO - LAPILLI (Chardonnay, Sauvignon Blanc)	MISTERBIANCO	2024	€ 30,00	€ 8,00
COTTANERA - ETNA BIANCO (Carricante, Catarratto)	CASTIGLIONE	2025	€ 30,00	€ 8,00
ASSULI - FIORDILIGI (Grillo)	MAZARA DEL VALLO	2025	€ 30,00	€ 8,00
CUSUMANO - ALTAMORA BIANCO (Carricante)	CASTIGLIONE	2023	€ 45,00	€ 11,00
NINO GANDOLFO - CATARRATTO (Catarratto)	SALEMI	2025	€ 25,00	€ 6,00
VINISOLA - A MANO LIBERA (FRIZZANTE) (Zibibbo)	PANTELLERIA	2023	€ 30,00	€ 8,00
PLANETA - LA SEGRETA (Grecanico, Grillo, Chardonnay, altre varietà)	MENFI	2025	€ 25,00	€ 6,00

## SICILIAN RED WINES

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TOTÒ NAVARRA - DISIATO (Frappato)	BUTERA	2024	€ 35,00	€ 9,00
GENERAZIONE ALESSANDRO - CROCEFERRO (Nerello Mascalese)	LINGUAGLOSSA	2022	€ 40,00	€ 10,00
COS - CERASUOLO DI VITTORIA (Nero d'Avola, Frappato)	VITTORIA	2022	€ 45,00	€ 11,00

## SICILIAN ROSE'

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CUSUMANO - ALTAMORA ROSATO (Nerello mascalese)	CASTIGLIONE	2024	€ 35,00	€ 9,00
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Glutine  
Gluten



Uova  
Eggs



Crostacei  
Shellfish



Arachidi  
Peanuts



Soia  
Soy



Sedano  
Celery



Senape  
Mustard



Semi di Sesamo  
Sesame seeds



Solfiti  
Sulphites



Lupini  
Lupins



Latticini  
Dairy products



Noci  
Nuts



Molluschi  
Molluscs



Pesce  
Fish

## SUBSTANCES THAT CAUSE ALLERGIES OR INTOLERANCES

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EU Regulation No. 1169/2011 of the European Parliament and of the Council of October 25, 2011, lists a series of foods that cause allergies or intolerances; these must be clearly and distinctly indicated on the menu; the list is as follows:

1) Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut and derivatives; 2) Eggs and egg products; 3) Crustaceans and crustacean products; 4) Peanuts and peanut products; 5) Soybeans and soybean products; 6) Celery and celery products; 7) Mustard and mustard-based products; 8) Sesame seeds and sesame-based products; 9) Sulfur dioxide and sulfites; 10) Lupins and lupin-based products; 11) Milk and milk-based products (including lactose); 12) Nuts: almonds, walnuts, hazelnuts, pistachios, etc.; 13) Mollusks and mollusk-based products; 14) Fish and fish-based products.