

# OSTERIA DONNA CARMELA








## Antipasti crudi / marinati Raw and marinated fish starters

<b>Oysters</b> Oysters Gillardeau	€ 6.00/e
<b>Il nostro crudo - Raw fish platter</b> Red local prawns, langoustines, shrimps and tuna sashimi	€40.00
<b>Swordfish carpaccio</b> Carpaccio of Swordfish	€ 18.00
<b>Tonno marinato al balsamico</b> Marinated tuna with balsamic vinegar and red onions	€ 18.00
<b>Gamberetti marinati</b> Marinated shrimps with olive oil, lemon, parsley and chili flakes	€ 18.00
<b>Gamberoni marinati</b> Marinated king prawns with olive oil, lemon, parsley and chili flakes	Mkt. Price
<b>Scampi marinati</b> Marinated langoustines with olive oil, lemon, parsley and chili flakes	Mkt. Price
<b>Cheesecake di Tonno (Tuna Tartare)</b> Raw Tuna dices served on a warm bed of coarsley mashed potatoes	€ 20.00
<b>Tartare di Gamberetto</b> Fresh shrimps tartare served on a bed of cous cous	€ 20.00

## Antipasti di mare Fish starters


<b>Antipasto della casa for 2 persons</b>    Marinated prawns, whitebait patties, fried squid, octopus salad, soute cozze, parmigiana, marinated fresh fish and marinated tuna in balsamic vinegar	€60.00
<b>Insalata di polpo</b> Warm octopus salad with fresh olives and capers	€ 25.00
<b>Neonati</b>   Fried whitebait patties	€ 14.00
<b>Calamari fritti</b>   Fresh fried squid served with homemade tartar sauce	€ 18.00
<b>Souté vongole</b> Sautéed clams with garlic and parsley	€ 25.00
<b>Soute cozze</b> Sautéed fresh mussels in wine sauce or with tomatoes	€ 18.00
<b>Scalops al graten</b>  Breaded oven baked scalops	€ 19.00
<b>Zuppa di pesce</b> Typical fish broth	€ 15.00
<b>Pesce spada alla Palermitana</b>  Breaded and grilled swordfish fillets	€ 18.00

## Antipasti di terra Starters for not fish lovers

<b>Grigliata mista di verdure</b>  Mixed grilled vegetables	€ 10.00
<b>Caprese</b>   Fresh Buffalo mozzarella, tomatoes and fresh basil leaves	€13.00
<b>Parmigiana</b>    Deep fried eggplant layered with parmesan cheese and tomato sauce	€ 12.00
<b>Salsiccia Siciliana alla griglia</b> Grilled Sicilian sausage	€ 10.00
<b>Carpaccio di manzo</b>  Beef carpaccio served with rucola and grana shavings	€ 16.00

Dear Patron, if you or your guests have an allergy or dietary restriction, please inform your server and our chefs will be happy to accomodate your needs.

## La pasta di pesce Pasta with fish

<b>Spaghetti vongole</b>  Spaghetti with clams, white wine, garlic and parsley	€ 20.00
<b>Paccheri all'astice</b>  Paccheri with fresh lobster, cherry tomatoes, white wine, garlic and onions	€ 30.00
<b>Fettuccine gamberetti e pistacchio</b>   Fettuccine with shrimps, cherry tomatoes, pistacchio slivers, garlic and onions	€ 20.00
<b>Fettuccine allo scoglio</b>  Fettuccine with a mix of seafood with garlic and onions	€ 20.00


## La pasta di sempre The classic pasta

<b>Pappardelle al ragù</b>   Pappardelle with homemade ragù sauce, garlic and onions	€ 16.00
<b>Pappardelle porcini e olio al tartufo</b>      Pappardelle with truffle oil, Porcini mushrooms, a touch of fresh cream, garlic and onions	€ 18.00

## Il Pesce Fish main courses

<b>Tataki di Tonno in crosta di pistacchio</b>  Pan fried Tuna steak encrusted in pistacchio slivers, served with a mixed of vegetables "caponata"	€ 30.00
<b>Gamberoni alla griglia o alla Palermitana</b>  Local king prawns served grilled or breaded and oven baked	Mkt. Price
<b>Scampi</b> Fresh grilled langoustines	Mkt. Price
<b>Fritturina mista</b>    Mixed fried squid, prawns and fish bites	€ 27.00
<b>Filetto di pesce al "Guazzetto"</b> Fresh fillet of local Gurbell pan seared with cherry tomatoes, mussels and clams	€ 35.00
<b>Salmone</b> Sous vide slow cooked salmon steak	€ 29.00
<b>Pesce del giorno</b> Catch of the day cooked to your liking*	€ 70.00/Kg

## La Carne Meat main courses

<b>Rib Eye di Scottona</b> Grilled Scottona Rib eye 300gms	€ 35.00
<b>Filetto</b> Grilled Scottona fillet steak 250gms	€ 36.00
<b>Argentinian beef</b>  Cut of flap beef served with cherry tomatoes, rocket leaves and grana cheese shavings	€ 28.00
<b>Fiorentina</b> Grilled Porterhouse steak	€ 8.5 x 100gr
<b>Sauce of the day</b> Bernaise sauce	€ 3.00 € 5.00

All our main courses are served with side dishes of the day

Cover charge 3€ per person

