OSTERIA DONNA CARMELA

Antipasti crudi
Raw fish starters

Oysters — **€ 7.00/e**
Oysters Gillardeau

Il nostro crudo - Raw fish platter — **€44.00**
Red local prawns, langoustines, shrimps and tuna sashimi

Carpaccio di spada — **€ 18.00**
Carpaccio of Swordfish

Tonno marinato al balsamico — **€ 18.00**
Marinated tuna with balsamic vinegar and red onions

Gamberetti marinati — **€ 18.00**
Marinated shrimps with olive oil, lemon, parsley and chili flakes

Gamberoni marinati — **Mkt. Price**
Marinated king prawns with olive oil, lemon, parsley and chili flakes

Scampi marinati — **Mkt. Price**
Marinated langoustines with olive oil, lemon, parsley and chili flakes

Cheescake di Tonno (Tuna Tartare) — **€ 22.00**
Raw Tuna dices served on a warm bed of coarsley mashed potatoes

Tartare di Gamberetto — **€ 22.00**
Fresh shrimps tartare served on a bed of cous cous

Antipasti di mare
Fish starters

Antipasto della casa for 2 persons — **€60.00**
Raw marinated shrimps,raw marinated sword fish,raw tuna in balsamic vinegar,whitebait patties,fried calamari,warm octopus, eggplant parmigiana and sautè mussels

Insalata di polpo — **€ 25.00**
Warm octopus served with fresh olives and capers

Neonati — **€ 18.00**
Fried whitebait patties

Calamari fritti — **€ 22.00**
Fresh fried squid served with homemade tartar sauce

Souté vongole — **€ 29.00**
Sautéed clams with garlic and parsley

Soute cozze — **€ 18.00**
Sautéed fresh mussels in wine sauce or with tomatoes

Polipo alla Luciana — **€ 29.00**
Octopus with olives, cappers, onions and tomato sauce

Zuppa di pesce (Consumè) — **€ 15.00**
Typical fish broth

Pesce spada alla Palermitana — **€ 20.00**
Breaded and grilled swordfish fillets

Tuna Miniburger — **€ 18.00**
Fresh tuna, sweet & sour onions in balsamic vinegar

Antipasti di terra
Starters for not fish lovers

Grigliata mista di verdure — **€ 10.00**
Mixed grilled vegetables

Caprese Salad — **€15.00**
Fresh Buffalo mozzarella, tomatoes and fresh basil leaves

Parmigiana — **€ 14.00**
Deep fried eggplant layered with parmesan cheese and tomato sauce

Salsiccia alla griglia — **€ 10.00**
Grilled sausage

Carpaccio di manzo — **€ 20.00**
Raw beef carpaccio served with rucola and grana shavings

Crudo e mozzarella di bufala — **€ 22.00**
Parma Ham & Buffala Mozzarella

· *Cover charge 3€ per person*
· *Gluten Free pasta extra charge 3€*
· *Gluten Free bread 3€*

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

Spaghetti vongole — **€ 25.00**
Spaghetti with clams, white wine, garlic and parsley

Paccheri all'astice — **€ 32.00**
Paccheri with fresh lobster, cherry tomatoes and white wine

Fettuccine gamberetti e pistacchio — **€ 25.00**
Fettuccine with shrimps, cherry tomatoes and Pistacchio slivers

Fettuccine allo scoglio — **€ 25.00**
Fettuccine with a mix of seafood

Fresh Sedani pasta Alla Tana del Lupo — **€ 25.00**
Fresh calamari, shrimps, tomato sauce and fresh cream

La pasta di sempre
The classic pasta

Fettuccine al ragù — **€ 18.00**
Fettuccine with homemade beef ragù sauce

Fettuccine con funghi misti e olio al tartufo — **€ 22.00**
Fettuccine with truffle oil, mixed mushrooms and a touch of fresh cream

Spaghetti pomodoro e basilico — **€ 18.00**
Spaghetti with fresh tomatoes, tomato sauce, garlic and basil

All our pasta contains garlic, onions or both

Il Pesce
Fish main courses

Tataki di Tonno in crosta di pistacchio — **€ 32.00**
Pan seared Tuna steak encruted in pistacchio slivers, served with a mixed of vegetables "caponata"

Gamberoni alla griglia o alla Palermitana — **Mkt. Price**
Local king prawns served grilled or breaded and oven baked

Scampi alla griglia — **Mkt. Price**
Fresh grilled langoustines

Fritturina mista — **€ 30.00**
Mixed fried squid, prawns and fish bites

Filetto di pesce al "Guazzetto" — **€ 37.00**
Fresh fillet of local Gurbell pan seared with cherry tomatoes, mussels and clams

Salmone — **€ 32.00**
Sous vide slow cooked salmon steak

Grilled fresh Gurbel — **€ 32.00**
Gurbell grilled

Pesce del giorno — **€ 70.00/Kg**
*Catch of the day cooked to your liking**

La Carne
Meat main courses

Rib Eye di Scottona — **€ 38.00**
Grilled Scottona Rib eye 300gms

Filetto — **€ 39.00**
Grilled Scottona fillet steak 250gms

USDA Beef Tagliata — **€ 33.00**
Cut of flap beef served with cherry tomatoes, rocket leaves and grana cheese shavings

T-Bone Steak — **€ 120 x 1200gr** / **€ 50 x 500gr**
T-Bone Steak

Sauce of the day — **€ 3.00**
Bernaise sauce — **€ 5.00**

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

Contains Gluten · *Vegetarian* · *Contains Milk* · *Contains Egg* · *Contains Soy* · *Contains Nuts*