

*Every day we select the finest fish from the southern coast of Sicily.
All fish is blast-chilled and changes daily depending on the weather and the sea.*

*Vegan, lactose-free and gluten-free options are available upon request.
Please ask for the allergen menu if needed.*

Lunch is served from 12:30 to 3:15 PM.

DOLCI

CHOCOLATE CHEESECAKE 8 €
with fior di latte ice cream
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TOASTED ALMOND SORBET 8 €
with seasonal fresh fruit
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“CHIACCHERE A MARE” 8 €
crispy sweet wafers with lemon curd
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AFFOGATO 5 €
vanilla ice cream with a double espresso
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ICE CREAMS & SORBETTI 5 €
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COFFEE 2,5 €
DIGESTIF \AMARO 5 €



SALAD

TUNA SALAD 16 €
homemade tuna preserved in extra virgin olive oil, crushed potatoes, white beans, Kamarino cherry tomatoes and sweet-and-sour red onion, red Chimichurri sauce



THE GARDEN 12 €
mixed leaf lettuces, garden vegetables, fresh herbs and seeds



TOMATO CARPACCIO 15 €
garden tomatoes and cherry tomatoes with almond, capers and oregano



SANDWICH

BLUE FISH KEBAB 18 €
grilled fish with bean hummus, tomato, iceberg lettuce and grape must, wrapped in Lavash flatbread and served with fries



CLUB SANDWICH 20 €
smoked swordfish, mayonnaise, tomato and lettuce in a soft sandwich bread, served with fries



KATSUSANDO 16 €
crunchy aubergine cutlet with tomato mayonnaise in a soft sandwich bread, served with fries



FOCACCIA & FRIES

FOCACCIA 5 €
with extra virgin olive oil and oregano



FRECH FRIES 5 €

INSULA'S KITCHEN

GRUDO 20 €
the finest fish catch of the day served with chili sauce, Salmoriglio and anchovy and mandarin sauce



FRIED CHICKEN 18 €
crispy free-range chicken with spicy sweet-and-sour sauce



PEPERONE TONNATO 15 €
grilled pepper with old style tuna sauce and Pantelleria capers



COUS COUS

Hand-rolled durum wheat semolina with almonds and spices, fish and shellfish, fish soup and grilled vegetables



40 €
(for two)