

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 1.00 to 3:15 PM.

Dinner is served from 7.15 to 10.15 PM.

DESSERTS

CHOCOLATE CHEESECAKE 8 €
with fior di latte ice cream



TOASTED ALMOND SORBET 8 €
with seasonal fresh fruit



“CHIACCHIERE A MARE” 8 €
crispy sweet wafers with lemon curd



AFFOGATO 5 €
vanilla ice cream with a double espresso



ICE CREAMS & SORBETTI 5 €



SEASONAL FRESH FRUIT 5 €

Coffee 2,5 €

Digestiv/Amaro 5 €



SALAD

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*



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



FRENCH FRIES 5 €

INSULA'S KITCHEN

CRUDO 20 €

*the finest fish catch of the day served with
chili sauce, Salmoriglio and anchovy and
mandarin sauce*



CEVICHE 20 €

marinated with fish, leche de tigre



BAKED CATCH OF THE DAY 20 €

*marinated with charmoula
and potato salad*



OCTOPUS SKEWERS WITH 18 €

PUTTANESCA SAUCE

served with potatoes



PRAWN CROQUETTES 18 €

served with Sweet Chily 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)