NESCY

Sicilia al primo morso

GAMBERO ROSSO

STREET FOOD 2023 • STREET FOOD 2024 • STREET FOOD 2025

AiC Associazione Italiana Celiachia

Starter
RAPI PITITTU

ZÙ VITU
(homemade platter for 2 people)
selection of cured meats: Favola Gran Riserva mortadella, high quality Lenti&Lode cooked ham, 18-month Parma raw ham, roast beef, artisanal porchetta, local tuma cheese, fresh ricotta, burrata, crushed olives, dried tomatoes, focaccia of the day.. €24

INSALATA DI POLPO
Octopus, parsley, salt, pepper and local EVO olive oil. €13

AMMARUNATA
Carpaccio of pink prawns from Sciacca and red prawns, bottarga, sauces and sprouts. €18

COCKTAIL DI GAMBERI 2.0
prawns, salad, pink sauce and mango tartare. €13

CAVURU CAVURU
Mix of chips, potato croquettes, panella, arancinetta and battered vegetables. €6

BIS ARANCINE DI MARE
prawns and courgettes and red mullet ragù. €8

BIS ARANCINE DI TERRA
Ragù, ham and mozzarella cheese. €6

Cover charge €2 (gluten-free pasta or bun €2) (bacon +1,5€) (cheese +1€)
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Pasta

PA... CUMINCIARI

LA NORMA RA NANNA
Maccarruna (fresh pasta), onion, oil, salt, pepper, local tomato sauce, diced fried aubergines, salted ricotta, basil. €13

CALA LA PASTA
Fresh pasta with Nebrodi black pork ragù, Ragusano cavaddu cheese, cream, salt, pepper, stracciatella, and chopped pistachios. €14

U GIGGHIU A MARI
Fresh pasta with Lemon-flavoured milk cream, Sciacca pink shrimp and prawns, butter and bottarga. €20

PANILLARA
Panelle lasagna with Nebrodi black pork, pistachios, béchamel sauce, salt, pepper, and Sicilian cheese fondue. €14

ANELLETTI SICILIANI
Baked pasta with fish ragù, béchamel sauce, onion, basil, pepper, salt, and Sicilian cheese fondue. €15

Buns

CU TUPPU

CU' NASCI TUNNU
Yellow fin tuna, seasonal caponata, Modica chocolate, basil cream and fried potatoes with their skins on. €16

MELAD'AVOLA
Nebrodi black pig burger, crispy Nero d'Avola bacon, stracciatella, caramelized apples, chopped Nero d'Avola hazelnuts, and chips with their skins on. €16

POLPO 180
Fried octopus tentacles, seasonal vegetables, mint-flavored sheep's ricotta cheese and potatoes fried in their skins. €15

U NIKU
Heifer burger, Pachino tomato salad, sauce of your choice and French fries with their skins on. €9

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Main course
PI... CUNTINUARI

CALAMARU
Seared squid on mixed salad, local extra virgin olive oil, salt, pepper, fennel carpaccio and oranges. €16

PARANZA
Mixed fried fish of the day. €16

RARIGGHIA
Grilled catch of the day. €7 etto

GRAN FRITTO
(2 pax)
Calamari, fish fillets, red prawns, mixed chips, panelle, potato croquettes, ginger mayonnaise and beetroot mayonnaise. €39

RUSSU VOLANTE
Fried squid, fried red prawns, battered glasswort, Trapani Slow Food Presidium sea salt, and ginger mayonnaise. €19

TAGLIATA DI MANZO
Sliced beef with a side of baked potatoes, salad and cherry tomatoes. €20

Side dishes
PI... CUMPAGNARI

INSALATA MISTA
salad, carrots, olives, radicchio, arugula, cherry tomatoes. €4

INSALATA VERDE
salad and rocket. €4

INSALATA SICILIANA
tomato, onion, capers, olives, anchovies and oregano. €5

PATATE A FORNO
potatoes, rosemary, salt and pepper. €5

CAPONATA
Eggplant, onion, celery, olives, capers, tomato, white vinegar, sugar, and Modica chocolate. €7

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SUSHI PIZZA

MINI PIZZA ROLL

filled with cream cheese, grilled zucchini, and Norwegian salmon.

TOPPING

- Citrus pesto, Mazara red shrimp, summer truffle carpaccio, and 24K edible gold.
- Squid ink sauce and sea urchin pulp.
- Cream cheese, Norwegian salmon, and raspberry pearls.

6 pieces €18 • 12 pieces €32 • 30 pieces €70 PROMO +2 2 GLASS OF WHITE WINE

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Nescy Selection

OUR PIZZA'S

RUSULIA
red cabbage sauce, Agerola mozzarella, sausage, speck, radicchio and fondue. €15

FACCI TOSTA
Lemon and sage sauce, baked potatoes, buffalo mozzarella pearls, artisanal porchetta, and parsley. €18

SCUNZATA *(Pizza roll)*
zucchini sauce, smoked Agerola provola.
(On the outside) cheese fondue, potato chips, roast beef, and balsamic glaze. €20

PIKKIPAKKI
Sautéed red datterino tomatoes with local extra virgin olive oil, garlic, and basil. (Uncooked) D.O.P. buffalo mozzarella pearls and basil pesto. €10

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OUR PIZZA'S

ANNACATI

Agerola fior di latte mozzarella, yellow datterino tomatoes, 18-month-aged Parma ham, red pumpkin chips and cheese fondue. €18

MUZZUNARA

Agerola fior di latte mozzarella, bresaola carpaccio, sweet milk gorgonzola, walnuts, and coffee powder. €18

SCOGLIO'NATA

Tomato sauce, Agerola fior di latte mozzarella, mixed seafood sautéed in the old-fashioned way, parsley and mint. €19

ABBAMPATA

Tomato sauce, Agerola fior di latte mozzarella, spicy ventricina salami, red onion, black olives, semi-aged caciocavallo cheese, oregano, and basil. €12

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INTISA
Agerola fior di latte mozzarella, yellow datterino tomatoes, Favola Gran Riserva mortadella roses, burrata, pistachio pesto, and chopped pistachios. €18

MENZULITRU
Buffalo pearls, sausage, smoked Agerola provola, broccoli rabe sautéed with local extra virgin olive oil, chili pepper, and Nero d'Avola reduction. €15

FINULIDDA
buffalo mozzarella pearls, citrus pesto, bresaola carpaccio, artichokes, and burrata. €18

REGINA
buffalo pearls, yellow datterino tomatoes, arugula, basil pesto, 18-month Parma ham, 18-month Grana Padano. €17

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VASATA *(folded crust)*
raw condiments, Favola gran riserva mortadella, panelle, pistachio pesto and stracciatella. €18

(you eat only with your hands!)

FAVOLA
lemon and sage sauce, Agerola fior di latte mozzarella, Favola Gran Riserva mortadella, burrata, almond leaves and rocket. €19

MULINCIANA
Eggplant sauce, Agerola fior di latte mozzarella, tomato extract, basil, eggplant chips, and 18-month-aged Grana Padano. €11

ZITU *(stuffed loaf)*
braised bacon, Agerola fior di latte mozzarella, smoked Agerola provola. (Uncooked) caramelized onion, pecorino fondue, and red squash chips. €16

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Nescy Selection

OUR PIZZA'S

BELLADINOTTE *(pizza sphere)*
filled with shrimp, calamari, mussels, and burrata.
(On the outside) topped with salmon fondue, scampi in plain view, and vodka flambé. €22

ATTENTION!
The recipes in our selection, carefully balanced and carefully selected by us, cannot be modified. They are the result of careful study and research to ensure a culinary experience that meets your expectations.
Let our dining room staff guide you in your choice.

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BEER

BIRRA DELLO STRETTO
Blonde. DRAFT 0,20L 3€ • 0,40L 6€

KROMBACHER
unfiltered lager. DRAFT 0,20L 3€ • 0,40L 6€

FRANZISKANER WHEAT BEER
DRAFT 0,20L 3€ • 0,40L 6€

BOTTLED INDUSTRIAL BEERS
5€

HONEY LAGER
24 Baroni. Cream ale. BOTTLE 7€

BELGIAN WHITE BEER
24 Baroni. BOTTLE 7€

BELGIAN RED BEER
24 Baroni. Amber ale. BOTTLE 7€

FIVE-GRAIN BEER
24 Baroni. BOTTLE 7€

SICILIAN GIN TONIC

ETNA GIN TONIC
Etna Gin, juniper berries, Sicilian lemon zest, and Sicilian tonic water. 8€

GIN INSULAE TONIC
Insulae Gin, juniper berries, Sicilian lemon zest, and Sicilian tonic water. €10

GIN IONICO TONIC
Ionico Gin, juniper berries, Sicilian lemon zest, and Sicilian tonic water. €8

CALLIOPE GIN TONIC
Grapefruit Gin, juniper berries, Sicilian lemon zest, and Sicilian tonic water. €10

THALIA GIN TONIC
Citrus and Basil Gin, juniper berries, Sicilian lemon zest, and Sicilian tonic water. €10

GIN TONIC

GIN TONIC
Gordon's Gin, lemon zest and tonic water. 6€

TANQUERAY TONIC
Tanqueray Gin, lemon zest and tonic water. 8€

HENDRICK'S TONIC
Handrick's Gin, lemon zest and tonic water. 9€

MARE TONIC
Gin Mare, rosemary and Mediterranean Fever Tree tonic water. 10€

COCKTAILS

AMERICANO
red vermouth, bitters, soda. 6€

NEGRONI
gin, red vermouth, bitters. 6€

MOSCOW MULE
vodka, lime sour, ginger beer. 6€

GIN FIZZ
gin, lime sour and soda. 6€

CUBA LIBRE
rum, lime sour, cola. 6€

MOJITO
rum, lime sour, fresh mint, cane sugar and soda. 6€

APEROL SPRITZ
Aperol, prosecco, soda and orange. 6€

SOFT DRINKS

BOTTLE OF WATER FERRARELLE leggermente frizzante. 3€

BOTTLE OF WATER SAN PELLEGRINO frizzante. 3€

BOTTLE OF WATER PANNA naturale. 3€

ARANCIATA, CHINOTTO, GASSOSA, COCA-COLA, COCA-COLA ZERO, TONICA, GINGER BEER, LIMONATA 33cl. 3€

COCA-COLA, COCA-COLA ZERO 1L 5€

TEA PEACH OR LEMON 2,5€

FRUIT JUICE 3€

ALLERGENS

GLUTEN
(cereals, wheat, rye, barley, oats, spelt, kamut, including hybrid derivatives)

CRUSTACEANS AND DERIVATIVES
(marine and freshwater: shrimp, scampi, crabs, and similar)

EGGS
(eggs and products containing them: mayonnaise, emulsifiers, egg pasta)

FISH AND DERIVATIVES
(food products containing fish, even in small amounts)

PEANUTS AND DERIVATIVES
(creams and condiments containing peanuts, even in small quantities)

SOY AND DERIVATIVES
(soy-based products such as soy milk, tofu, soy noodles, and similar)

MILK AND DERIVATIVES
(any product containing milk: yogurt, cookies, cakes, ice cream, and various creams)

TREE NUTS AND DERIVATIVES
(almonds, hazelnuts, walnuts, cashew nuts, pecans, pistachios)

CELERY AND DERIVATIVES
(either in pieces or in preparations for soups, sauces, and vegetable concentrates)

MUSTARD AND DERIVATIVES
(found in sauces and condiments, especially in mustard-based ones)

SESAME SEEDS AND DERIVATIVES
(whole seeds used in bread, flours containing even minimal amounts)

SULPHUR DIOXIDE AND SULPHITES
(sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/l expressed as SO_2 – used as preservatives, found in: preserved fish products, pickled foods, foods in oil or brine, jams, vinegar, dried mushrooms, soft drinks, and fruit juices)

LUPIN AND DERIVATIVES
(found in vegan foods such as: roasts, vegan sausages, flours, and similar)

MOLLUSCS AND DERIVATIVES
(scallop, razor clam, scallop, mussel, oyster, limpet, clam, wedge shell, etc.)

This menu lists the ingredients used in each dish and the allergens that may pose a risk to diners' health, as required by Regulation (EU) No. 1169/2011.