

Menù





Mè Cumpari Turiddu



Turiddu, a boy who was raised in America cuddled by tales told by his Sicilian grandmother, who emigrated long time ago to the New World. "Almost as the one from the village" was the refrain repeated by the woman when she cooked and exchanged ancient recipes with her fellow emigrated Sicilian women, courtyard neighbours. He became adult while reading his grandmother's cook book and listening to the tales of that Sicily evoking distant flavours, he then started his own search for his roots.



Slow Food®
Alleanza dei Cuochi

That is how he started his journey among products coming from small agribusinesses and Slow Food Units, today at risk of extinction, identity and memory of the traditions of our Island. However, he always brings a small piece of America with him: Jazz will beat the rhythm of his steps, constantly walking between the countryside and the kitchen!

Turiddu's legend:



The dishes marked with this symbol are prepared with Slow Food Presidia products. Presidia are Slow Food Projects that protect small quality productions to be safeguarded, made according to traditional practices

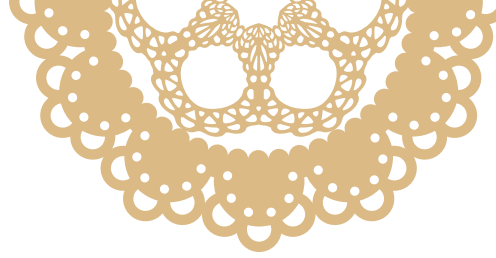


Vegetarian food list



Turiddu's travels





Welcome
to Me Cumpari Turiddu's kitchen with garden

By Chef Gianluca Leocata

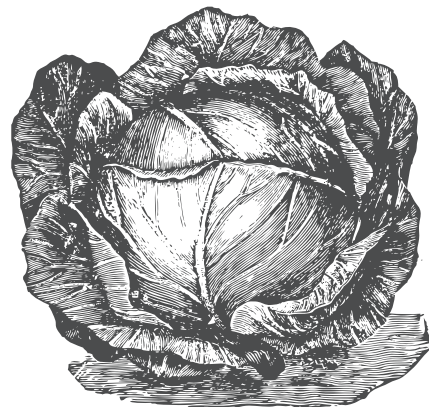
Ours is an express cuisine inspired by traditional Sicilian cuisine,
typically grandmother-style, with a touch of reinterpretation.

Our dishes depend on fish of the day and availability
of raw material coming from our garden
and from small agribusinesses located all over Sicily.

Despite our effort, some dishes might be subject to changes.

In our menu, a small section is dedicated to "Turiddu's trips".

A project of contamination with international and regional cuisines
reinterpreted in a Sicilian style, to pay homage
to our Turiddu's trip back home.





Dalla nostra Putia: I taglieri

 "U pruppuni": Nebrodi black pork ham steak	€24,00
 Nebrodi salami selection	€18,00
 Sicilian salami and raw milk cheese selection	€18,00
 Nebrodi, Iblei and Peloritani cheese tasting with biological home-made jams and Sicilian black bee honey	€15,00
 Tasting Agrigento goat cheese with biological home-made jams and Sicilian black bee honey	€16,00

Pa' ncuminciari - Appetizer

 Young Pepato cheese creamy with autumn vegetables flans: pumpkin and cauliflower	€12,00
 Poached egg over Pancotto, fried leek and Piacentino Ennese waffle	€12,00
 Vitello tonnato 	€16,00
 Crispelle con ricotta and anchovies	€12,00
Cod fritters	€15,00
Turiddu's fry fish served with basil mayonnaise	€18,00
Me Cumpari Turiddu's fish crudite	€25,00





E 'ddopu - First course

- | | |
|---|--------|
|  Pasta and soups with Slow Food Presidia legumes of the day  | €12,00 |
|  Moasi risotto with tuma persa cheese, persimmons and walnuts  | €15,00 |
|  Fresh maccheroncini pasta timbale with cauliflower, fresh Pepato cheese, and raisins. | €13,00 |
|  Maccheroncini with broccoli, sausage of Nebrodi Black Pork and black olive | €14,00 |
|  Turiddu's spaghetti with "Masculina da Magghia" anchovies, Minuta olives, Nubia Red Garlic, raw cherry tomatoes
Salina capers and baked breadcrumbs" | €13,00 |
|  Calamarata pasta with Cavolo Trunzo di Acicream, squid and clams | €18,00 |

Ancora cchiù... - Second course

From the kitchen

- | | |
|---|--------|
|  Stewed donkey with Sicilian beer | €18,00 |
|  "Aricchia du Liotru" Ragusan donkey cutlets | €16,00 |
| Sicilian-style polpettone with Modicana race beef | €14,00 |
| Silver scabbard fish rolls with lemon flavoured bread, smashed potato and vegetables in "stimparata" way " | €16,00 |
| Crispy dolphin fish with bagnacauda | €16,00 |
|  Stewed fish of the day with fresh tomatoes, Salina capers and Nocellara's olives: | |
| Oily fish: | €16,00 |
| White fish: | €24,00 |



Ancora cchiù... - Second course

To the grill

 Ragusa donkey entrecote	€16,00
 Ragusa donkey fillet	€25,00
Modicana race beef chop in Messina manner with Basico' Provola	€15,00
Modicana race beef entrecote	€16,00
Beaf meatballs on lemon leaf	€13,00
 Slow Food five safeguard roll: Nebrodi Black Pork, Bronte Pistachio, Ragusa Caciocavallo cheese, "Minuta" Olive Oil and Trapani Salt	€15,00
 Nebrodi Black Pork fillet	€23,00
 Nebrodi black pork sausage	€14,00
Grilled fresh fish of the day:	
Oily fish	€15,00
White fish	€24,00

P'accompagnari - Side dishes

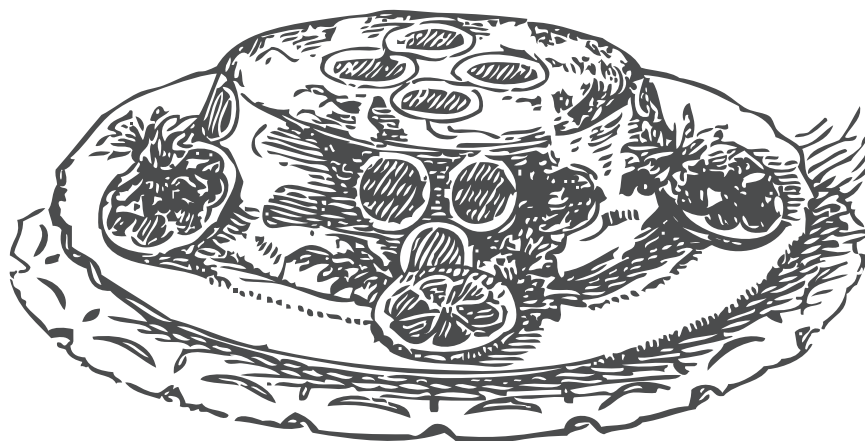
 Boiled wild herbs with oil and hot pepper	€6,00
 Al Contadin non far sapere... Green salad, pears, walnuts and Girgentana goat robiola	€6,00
 Baked potatoes rosemary flavoured	€6,00
 Pumpkin with sweet and sour	€6,00
 Stewed cauliflower	€6,00





I dolci di Agata - Agata's pastries

🌸 Santo Spirito nuns' sweetcous cous	€7,50
🌸 The classical version of Mé cumpari Turiddu "Scannolo"	€7,00
🎈 Susimi - Sicilian Tiramisu'	€7,50
🎈 Carob creme brulee	€7,00
Cut in season fresh fruit	€7,00
Ice cream	€7,00





Drinks

Panna mineral water	€2,50
Lete effervescent water	€2,50
San Pellegrino sparkling water - Lete sparkling water	€1,00
½ litre Tenuta dell' Abate Cabernet Sauvignon cask wine	€9,00
½ litre Tenuta dell' Abate Chardonnay cask wine	€9,00
1 litre Tenuta dell' Abate Cabernet Sauvignon cask wine	€14,00
1 litre Tenuta dell' Abate Chardonnay cask wine	€14,00
Organic orange drink Sabadì	€4,00
Coca Cola da 1 lt	€7,00
Coca Cola da 33cl - Coca Cola Zero da 33cl	€4,00
Chinotto da 20 cl	€4,00
Caffè	€2,00
Doppio espresso	€3,00
Cappuccino	€3,00
Crodino - Acqua tonica - Cocktail San Pellegrino - Soda	€4,00
COVER	€3,00



Le mezze porzioni vengono calcolate al 70% del costo del piatto completo.

Alcuni piatti del nostro menu prevedono una variazione Gluten-Free con una maggiorazione di Euro 2,00.

Pane Gluten-Free Euro 2,00.

Vi preghiamo di chiedere indicazioni al personale.

SOSTANZE O PRODOTTI CHE PROVOCANO ALLERGIE O INTOLLERANZE PRESENTI NEI NOSTRI ALIMENTI E BEVANDE.

Elenco degli ingredienti allergenici utilizzati in questo esercizio e presenti nell'allegato

II del Reg. UE n. 1169/2011 "Sostanze o prodotti che provocano allergie o intolleranze"

I cibi e le bevande prodotti, venduti e somministrati in questo locale contengono i seguenti allergeni:

1. Cereali contenenti glutine, cioè: grano, segale, orzo, avena, farro, kamuto e loro ceppi ibridati e prodotti derivati
2. Crostacei e prodotti a base di crostacei
3. Uova e prodotti a base di uova
4. Pesce e prodotti a base di pesce
5. Arachidi e prodotti a base di arachidi
6. Soia e prodotti a base di soia
7. Latte e prodotti a base di latte (incluso lattosio)
8. Frutta a guscio, vale a dire: mandorle (*Amygdalus communis* L.), nocciole (*Corylus avellana*) noci (*Juglans regia*) e pistacchi (*Pistacia vera*) e i loro prodotti.
9. Sedano e prodotti a base di sedano
10. Senape e prodotti a base di senape
11. Semi di sesamo e prodotti a base di semi di sesamo
12. Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/litro in termini di SO₂ totale da calcolarsi per i prodotti come proposti pronti al consumo o ricostituiti conformemente alle istruzioni dei fabbricanti
13. Lupini e prodotti a base di lupini
14. Molluschi e prodotti a base di molluschi

È difficile escludere una contaminazione crociata per la presenza di prodotti sfusi.

Un nostro Responsabile incaricato è a vostra disposizione per fornire ogni supporto o informazione aggiuntiva.

Si prega la gentile clientela, di segnalare al personale la presenza di allergie e/o intolleranze

