



# Tarricrii

Enogastronomia Siciliana

MENÙ



**Tarricrii** is a Sicilian word that describes a state of deep pleasure and fulfillment, arising after a complete sensory experience, especially through food.

Our cuisine can be defined as emotional, as it doesn't merely stimulate the palate, but awakens emotions and memories, going beyond simple culinary technique.

Freshness, seasonality, and zero-kilometer sourcing.

Our menu features only what the land and sea of Sicily naturally provide, in tune with the rhythm of the seasons.

Here, every dish tells the story of Sicily, every season has its own flavor.

## APPETIZER



**Fresh new potatoes** 4€

**Fresh sweet potatoes from Marsala** 4€

**A campagnola** 8€

*Mix of classic and sweet fries with cosacavaddu cheese fondue, crispy guanciale, cream, and toasted Sicilian pistachio crumble*

**A frittata** 6€

*Potatoes and fresh spring onions on cosacavaddu fondue with a crispy topping*

**U bastaddu affucatu** 6€

*Cauliflower, Nero d'Avola wine, fresh spring onions, black olives, anchovies in oil, aged pecorino, olive oil, salt and pepper*

**I crocchettoni di patati freschi (3 pcs)** 6€

*Large croquettes made of fresh potatoes, cosacavaddu cheese, parsley, salt and pepper*

**I bruschetti cannocca (3 pcs)** 6€

*Toasted bread with fresh tomato, olive oil, salt, fresh spring onion, oven-baked black olives, salted ricotta and fresh basil pesto*

**Arancinetti co ragù (5 pcs)** 5€

*Mini arancini with rice, pork ragù, melty cheese, and breadcrumbs*

**A caponata** 8€

*Sweet and sour mix of celery, carrots, onions, green olives, raisins, toasted pine nuts, eggplant, peppers, fried potatoes, tomato, mint and basil*

**A vastasa** 8€

*Fried eggplant parmigiana with tomato sauce, eggs, ham, melty cheese, Parmesan and fresh basil pesto*

**U maccu frittu** 7€  
*Fava bean purée with bucatini pasta, fresh wild fennel and salted ricotta (Messina-style)*

**A zaurda** 7€  
*Fried chickpea panelle with roasted black pork mortadella, spicy 'nduja from Nebrodi and lemon zest*

**U cumpanaggiu (recommended for 2 people)** 18€  
*Charcuterie board with local cured meats, cheeses, and pickled vegetables, served with dry pizza crostini*

**Tarricrii (per person)** 20€  
*A food and wine experience offering a tasting of the chef's specialties, including appetizers, first courses, main courses, and desserts, all paired with our house wine from Mount Etna*

**Nda catta pagghia** 12€  
*Fried seafood cone with shrimp, small rockfish (scoppularicchi), and whitebait (sciabbacheddu)*

**Acqua a linzolu** 10€  
*Mussel sauté with garlic, oil, vinegar, parsley, oregano and aromatic toasted bread crostini*

**Sutta l'archi da marina** 18€  
*Seafood soup with mussels, clams, true octopus, large prawn, yellow and red cherry tomatoes, basil, parsley, chili pepper, olive oil, and bay leaf*

## FIRST COURSES



### **Agghiu, uogghiu e peperoncinu**

**8€**

*Fresh linguine with garlic, olive oil, chili pepper, and parsley, topped with toasted breadcrumbs and 'nduja.*

### **A Norma**

**9€**

*Fresh maccheroni with tomato sauce, cherry tomatoes, fried eggplant slices, baked salted ricotta (Messina style), olive oil, pesto and fresh basil.*

### **I busiate co sucu**

**13€**

*Traditional sauce with sausage, pork ribs, pork rind, and pork meatballs, served with Ragusa cheese fondue and toasted breadcrumbs.*

### **I maccaruni co grassatu**

**13€**

*Chunks of beef with a mirepoix of celery, carrots, and onion, aromatic herbs, tomato, potatoes, black pepper and olive oil.*

### **I linguine a Palermitana**

**14€**

*Linguine with sardines, wild fennel, onion, anchovies, saffron, raisins, pine nuts, toasted breadcrumbs, olive oil, salt and pepper.*

### **U bruntisi**

**13€**

*Fresh half-paccheri pasta with crispy speck, pesto, and toasted pistachio powder, black pepper, cream, olive oil, salt and pepper.*

### **I maccaruni da Nonna**

**12€**

*Mixed minced meat ragù with Nero d'Avola wine, celery-carrot-onion mix, aromatic herbs, tomato sauce, olive oil, salt and pepper.*

### **L'Eoliana di mare**

**15€**

*Fresh half-paccheri pasta with tuna and fresh spring onions, garlic, red and yellow cherry tomatoes, pine nuts, lemon zest, raisins, wild fennel, desalted Pantelleria capers, toasted breadcrumbs, olives, and Caciocavallo cheese fondue.*

### **I gnocchi a Norma**

**10€**

*Gnocchi with yellow datterino tomato sauce, fried eggplant, basil cream, salted ricotta, olive oil and salt.*

### **I gnocchi patate e cozze**

**14€**

*Gnocchi with mussels from Messina, purée of new potatoes, toasted breadcrumbs, Ragusa cheese fondue, olive oil salt and pepper.*

### **A lasagna**

**10€**

*Lasagna with mixed minced meat ragù, carrot-celery-onion mix, tomato sauce, Nero d'Avola wine, melted cheese, Caciocavallo cheese, olive oil, salt, pepper and bay leaf.*

### **U scogghiu**

**18€**

*Fresh linguine with garlic, olive oil, chili pepper, cherry tomatoes, Messina mussels, king prawn, clams, squid and octopus.*

### **A Trizza**

**15€**

*Maccheroni with swordfish, pistachio pesto, eggplant and Ragusa cheese fondue.*

### **Munti Russu**

**16€**

*Porcini mushroom and sausage risotto with sautéed spring onion, aromatic herbs, Caciocavallo cheese fondue, olive oil and parsley.*

### **A mafaradda do iornu**

**12€**

*House couscous, traditionally made, based on the day's ingredients.*

*Upon request, we prepare the most beloved first courses of traditional Italian cuisine.*

*Ask our staff to discover the available options.*

## SECOND COURSES



**U grassatu** **13€**

*Beef pieces cooked with a soffritto of celery, carrots, and onions, tomato, potatoes, aromatic herbs, olive oil, salt and black pepper.*

**A canni co sugu** **13€**

*Meatballs, sausage, and pork cuts cooked with a soffritto of celery, carrots and onions in tomato sauce.*

**I scaloppine di lumia o puccini** **12€**

*Chicken fillets cooked with butter, oil, aromatic herbs, flour and either lemon or porcini mushrooms.*

**I beccafigo fritti (3 pcs)** **10€**

*Fried stuffed sardines: marinated sardines filled with seasoned breadcrumbs, lemon zest, pecorino cheese, parsley, garlic, raisins, pine nuts, peeled cherry tomatoes, olive oil, salt and pepper.*

**U palanchinu** **10€**

*Breaded calamari rings with flour and salt.*

**Ammugghiatu ri spadu** **12€**

*Marinated swordfish with citrus, raisins, pecorino and grana cheese, parsley, pine nuts, peeled cherry tomatoes, mint, olive oil, salt and pepper.*

**U puppu nda rarigghia** **14€**

*Grilled fresh octopus served on a bed of new potato cream and caponata scented with mint.*

**All dishes are served with a side dish of the day.**

**You'll also find soups, legumes, offal, stockfish and salted cod.**

**Selected Meats for the Grill**

A curated selection of high-quality cuts, prepared for grilling and available for viewing at the display counter. Please consult our staff for assistance.

**Da Nonna****8€**

*Fresh tomatoes, red onion, salted ricotta from Trapani and oregano.*

**Andriuzzu****10€**

*Boiled potato, fresh spring onion, green beans, eggs, oregano, oil, salt, vinegar and baked onion.*

**A viggitariana****10€**

*Champignon mushrooms, baked onion, yellow and red cherry tomatoes, eggs and Grana cheese shavings.*

**Baruni Ramacca****13€**

*Lettuce, fried chicken strips, crispy guanciale, mayonnaise, lemon zest and stracciatella di bufala from Enna.*

**Saruzzu****12€**

*Grilled vegetables, burrata from Enna, cherry tomatoes, bresaola from Belice and basil sauce.*

## DESSERTS



Rum-soaked baba with cream

4€

Rustic-style cannolo

4€

Tiramisù

4€

Chef's cake of the day

6€

Artisanal gelato (various flavors) with almond and pistachio  
nougat (local)

5€

Sorbet

4€

Service € 1,50



# *Tarricrii Fish*

**A journey through the flavors  
of the Sicilian seas**

Mixed fried catch of the day

Mussel sauté

Shrimp cocktail with Tarricrii sauce

Baby fish fritters

Fried bread

Luciana-style baby octopus

Stuffed sardines (Sardegna a beccafico)

Swordfish caponata

Seafood couscous

One drink included in the price  
choose from:

Aperol Spritz, Gin & Tonic,  
Negroni, Negroni Sbagliato,  
Campari Gin, Vodka Lemon,  
Beer, Soft drink, water or wine

**€ 20 per person**

*All day, every day*