



COVER 2,50€

  SottoSale - Salt a Tempo

377.3085903

SERVICE 15%

APPETIZERS

180° fried fish accompanied by homemade mayonnaise	22€
Maguro tuna tartare with buffalo stracciatella cheese, semi-dried cherry tomatoes and aromatic bread crumble	18€
Ballaró saffron arancine with snapper ragout and cherry tomato sauce	10€
Vitel Tonnè roast-beef with tuna sauce and Cucunci capers	18€
Sicula eggplant caponata with honey, burrata and Modica chocolate flakes	16€

FIRST COURSES

Delizia spaghetti with pistachio pesto, cherry tomatoes, buffalo stracciatella and red prawn tartare	20€
Rosso di Sicilia spaghetti with red prawn, cherry tomatoes, bisque and basil	20€
Varcuzze calamarata pasta with cherry tomato sauce and variety of seafood** (according to availability)	20€
Italo spaghetti with yellow cherry sauce, buffalo stracciatella and basil	16€
Non è una carbonara calamarata with bacon, ragusano fondue, black pepper and marinated egg yolk	17€

SECOND COURSES

Vucciria seared octopus on mashed potatoes with glasswort and black olives powder	20€
Thunnus grilled tuna with white onion, oregano and cherry tomato ketchup	22€
Il Pescato catch of the day with grilled seasonal vegetables	22€
Firstlady ribs in bbq sauce with green salad, potatoes wedges and artisanal mayonnaise	20€
Lorenzi sliced steak beef (300gr) with rocket, parmesan and whiskyflavored balsamic vinegar glaze	24€

SANDWICHES (SOTTOSALE) WITH FRENCH FRIES



Mcbeef beef burger with provola cheese, crispy bacon, mustard, lettuce and caramelized onion	15€
Plebiscito horse burger with smoked provola cheese fondue, lettuce, caramelized onion and artisanal mayonnaise	15€
Panko fried chicken with panko bread, lettuce, provola cheese and artisanal mayonnaise	15€
Hotdog artisan wurstel, crispy bacon, lettuce, crispy onion, ketchup and homemade mayonnaise	15€
TonnoSubito tuna burger with caramelized onion, lettuce and ginger homemade mayonnaise	15€

SIDE DISHES

Green salad	5€
Mixed salad	6€
Orange and fennel salad	7€
Salad with tomato, raw red onion, oregano and salted ricotta	7€
French fries	4,5€
Wedges	4,5€
American fried sweet potato	7€

BIG SALAD

Balinese lettuce, chicken, egg, parmesan, toasted bread and homemade mayonnaise	12€
Maldon rocket, raw ham, parmesan, nuts, honey	12€
Hawaii lettuce, rocket, gravlax salmon marinated with beetroot, nuts, fresh cheese and beet	14€

DESSERT

Cheesecake	7€
Cannoli wafer with ricotta, Modica chocolate and persimmons with cinnamon and rum	7€
Chocolate brownie with caramel cream, salt caramel and peanuts	7€
Almond milk panna cotta with soft chocolate biscuit	7€
Yogurt mousse with caramelised peaches and chocolate crumble	7€
Lemon sorbet	4,5€

PIZZAS

Margherita

tomato sauce, mozzarella from Campania, oil and origan 7€

Biancaneve

mozzarella from Campania, oil and origan 6,5€

Marinara

tomato sauce, oil and origan 6,5€

Faccia ri vecchia

oil and origan 5€

Bufala

tomato sauce, buffalo mozzarella from Campania (not cooked), oil and basil 10€

Calzone

tomato, sauce, mozzarella from Campania, ham, egg, champignon mushrooms, oil and origan 10€

Patapizza

tomato sauce, mozzarella from Campania, french fries , oil and origan 9€

Tonnara

tomato sauce, mozzarella from Campania, Drago's tuna, onion, oil and origan 12€

Napoli

tomato sauce, mozzarella from Campania, anchovies, black olives, oil and origan 10€

007

tomato sauce, mozzarella from Campania, egg, ham , champignon mushrooms, würstel, oil and origan 11€

Carpaccio

tomato sauce, mozzarella from Campania, bresaola, rocket, parmesan, oil and origan 12€

Diavola

tomato sauce, mozzarella from Campania, spicy salami, black olives, oil and origan 11€

Parmigiana

tomato sauce, mozzarella from Campania, fried aubergines, ham, egg, parmesan, oil and origan 12€

Ortolana

mozz. from Campania, champignon mushrooms, fried aubergines, zucchinis, spinach, onion, cherry tomato, oil and origan 12€

4 Formaggi

mozzarella from Campania, gorgonzola, smocked cheese, Ragusano caciocavallo, oil and origan 10€

Norma

tomato sauce, mozzarella from Campania, fried aubergines, salty ricotta, oil and origan 10€

Ragusanello

mozzarella from Campania, fresh ricotta, spinach, sausage, capuliato, Ragusano cheese, oil and origan 12€

SottoSale

pistachio pesto, jowls, mozzarella from Campania, smocked cheese, truffle oil and origan 12€

Sombrero

tomato sauce, mozzarella from Campania, champignon mushrooms, speck, french fries, oil and origan 13€

Lucio

pistachio pesto, mozzarella from Campania, smocked cheese, handmade mortadella, lemon zests, oil and origan 13€

Regina

mozzarella from Campania, gorgonzola, raw ham, rocket, nuts, honey, oil and origan 13€

Casereccia

baked potatoes , artisanal porchetta, rosemary, mozz. from Campania, smocked cheese, bread crumbs, oil and origan 14€

Vesuvio

buffalo mozzarella from Campania, dried sausage, friarielli, spicy oil and basil 15€

Pippo

yellow cherry sauce, ham, fried aubergines, buffalo cheese, parmesan, oil and origan 14€

Nemo

buffalo mozzarella from Campania, glasswort, tuna tartare, basil, lemon zest and oil 15€

* frozen

** fresh and blast chilled

RED WINES

Quattro borghi , Cellaro, Sirah	20€
Quattro borghi , Cellaro, Nero d'Avola	20€
Petalava , Antichi vinai, Nerello Capuccio, Nerello Mascalese	30€
Bell'assai , Donnafugata, Frappato	35€
Calaniuru , il Mortellito, Frappato	30€
Elettra , Provinco, Primitivo-negramaro	26€
Verdot , Cammisuli, Petit verdot	29€
Piuma , Casa flora, Cerasuolo	30€
Nero d'Altura , Tenute lombardo, Nero d'Avola	30€
V90 , Cantine Brugano, Merlot	20€
Archi rosso , Greco Mirone, Nerello Mascalese	€27

WHITE WINES

Quattro borghi , Cellaro, Grillo	€20
Petalava , Antichi vinai, Etna doc, Carricante, Cataratto	€30
Chardonnay , Barone Montalto, Chardonnay	€20
Benedè , Cataratto, Alessandro di Camporeale	€23
Sole e Terra , Horus, Grillo	€22
Zada , Cammisuli, Grillo	€27
V90 , Cantine brugnano, Inzolia	€20
Collezione di famiglia , Barone Montalto, Zibibbo	€24
Allegre , Barbara shapke, Etna, Grillo, Carricante	€30
Archi bianco , Greco mirone, Grillo, Cataratto, Moscattello	€27

ROSÈ

Allegre rosato , Barbara schapke, Etna, Frappato, Nero d'Avola	€30
Allegre rosato (frizzante) , Barbara schapke, Nerello mascalese	€33

SPARKLING WINES

Cucunci , Barone Montalto, Chardonnay	20€
Le marchesine , Franciacorta	50€
Champagne , Jean Filipe Trouset	75€
Frizzante ancestrale , Mastro di baglio, Viogner grillo	€29
Brut nature (prosecco) , Bervini, Glera Chardonnay	€20

BOTTLED BEERS

Brewdog punk ipa 33cl (Bionda 5,4%, Scozia, Ipa)	6€
YBLON badessa 33cl (Ambrata 7,5%, Ragusa, Dubbel)	6€
YBLON saia 33cl (Bionda 4,7%, Ragusa, Spiced Season)	6€
YBLON timpa 33cl (Bionda 6,5%, Ragusa, Season)	6€
YBLON culovra 33cl (Bionda,8,5%, Ragusa, Golden Strong Ale)	6€
YBLON yblond 33cl (Bionda,5%, Ragusa, Blond Ale)	6€
YBLON tarocco 33cl (Ambrata 6,5%, Ragusa, Season)	6€
Erdinger 0,5cl (Chiara 5,3%, Germania, Weiss)	6€
Onei friscanza 33cl (Bionda,5%, Ragusa, Pale Ale)	6€
Onei pirettu 33cl (Bionda 6,5%, Ragusa, West Cost Ipa)	6€
Onei mazzarelli 33cl (Bionda 6,5%, Ragusa, session ipa)	6€
Onei malavita 33cl (Bionda 8%, Ragusa, double ipa)	6€
Onei bee bridge 33cl (Rossa 7%, Ragusa, New California Colón)	6€
Forst analcolica 33cl (Bionda 0%, Italia)	6€
Forst1857 33cl (Bionda 4,8%, Lager, Italia)	5€
Paul bricius 33cl (Rossa,7%, Sicilia, Red Strong Ale)	5€
Grimbergen 33cl Ambrata, 6,5% Belgio)	5€
Tennents 33cl	4€
Semedorato 33cl	3€
Ichnusa 33cl	4€
Corona 33cl	4€

DRAFT BEER

Messina ai cristalli di sale , 5%, 20cl	3€
Messina ai cristalli di sale , 5%, 40cl	6€
Messina ai cristalli di sale , 5%, 1,2 lt	18€
Messina ai cristalli di sale , 5%, 3 lt	50€

Agricola red lager 6,5%, birrificio del Salento, 20cl	3,5€
Agricola red lager 6,5%, birrificio del Salento, 40cl	7€
Agricola red lager 6,5%, birrificio del Salento, 1,2 lt	21€
Agricola red lager 6,5%, birrificio del Salento, 3 lt	60€

Lagunitas IPA 6,2%, 20cl	3,5€
Lagunitas IPA 6,2%, 40cl	7€
Lagunitas IPA 6,2%, 1,2 lt	21€
Lagunitas IPA 6,2%, 3 lt	60€

To the glass 5€

Basic cocktails 6€

DRINKS

Espresso	1,2€
Macchiato espresso	1,5€
Long espresso	1,2€
Double espresso	2,4€
Decaf	1,2€
Cappuccino	2,5€
Americano	2€
Latte macchiato	3€
Pineapple juice	2,5€
Green apple juice	2,5€
Blood orange juice	2,5€
Still/sparkling water 50cl	1,5€
Still/sparkling water 75cl	2,5€
Ferrarelle 75cl	3,5€
Coca-Cola 1L	4€
Coca-Cola Zero 1L	4€
Coca-Cola 33cl	2,5€
Coca-Cola Zero 33cl	2,5€
Fanta 33cl	2,5€
Sprite 33cl	2,5€
Chinotto Polara 33cl	2,5€
Lemonsoda 33cl	2,5€
Estathé lemon 33cl	2,5€
Estathé peach 33cl	2,5€
Ginger Beer 33cl	2,5€
Fever Tree Tonic 33cl	3,5€
White Bitter	3€
Red Bitter	3€
Crodino	3€
Campari Soda	4€

COGNAC E BRANDY

Courvoiser vs	6€
Pear Cognac	6€
Cardenal mendoza	6€
Vecchia Romagna	5€

GRAPPAS

903	4,5€
18 lune	5€
Most cherrywood	6€
Prime Uve white	6€
Prime uve black	6€
Bocchino barricata	4,5€

LIQUEURS

Disaronno	4€
Sambuca Molinari	4,5€
Limoncello	4€
Cannellino	4€
Passito passa di nero	6€
Port wine	5€
Grand marnier	5€

Chocolate liqueur	5€
Irish mist	4,5€
Southern comfort	5€
Chinotto Quaglia liqueur	6€
Pastis	4,5€
Drambuie	5€
Kahlua	4,5€

RUM

Havana 3	4,5€
Havana7	6€
Matusalem15	7€
Zacapa23	9€
Kraken	6€
Capitan Morgan	5€
Clairin communal	9€
Diplomatico Reserva Exclusiva	9€
Don Papa baroko	8€
Appleton 21	10€
Bumbu Rum	7€
Flor de Caña Rum	6€
Blackwell Jamaica Rum	6€

AMARI (BITTERS)

Unnimaffissu	4€
Amara	4€
Averna	4€
Nepeta	4€
Amaro del Capo	4€
Jägermeister	4€
Montenegro	4€
Jefferson	4€
Unicum	4€
Fernet branca	4€
Fernet brancamenta	4€
Petrus	4€
Ribadi	4€

WHISKY

Jim beam	5€
Tullamore	7€
Jameson	6€
Laphroaig 10	10€
Johnnie Walker Red	5€
Johnnie walker black	7€
Caol Ila 12	10€
Lagavulin16	11€
Buillet bourbon	7€
Buillet rye	8€
Nikka blended	11€
Strathisla scotch 12y	7€
Woodford Reserva Bourbon	7€