

Drinks

Water	2,50€
Soft Drink	3,50€
Amari	6€
Coffee	2€

The fish intended to be consumed raw or almost raw has been subjected to preventive sanitation treatment in compliance with EC Regulation 853/2004, annex III, section VIII, chapter 3, letter D.

Some products may be frozen, depending on the availability of fresh market products, therefore we invite you to ask the staff for any clarification regarding this.

Cover charge	3€
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Share. Explore. Taste.

Flavor changes when it's shared.

At Cortile Pantelleria, we create a free-style cuisine, where food becomes dialogue and discovery.

Our dishes are designed to be **shared** at the center of the table in a **dynamic** and **convivial way**.
We invite you to be guided, to break the rules, and turn dinner into a collective experience.

Tasting

CHEF'S TASTING MENU	60€
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6 courses

A journey between savory and sweet, designed to express our philosophy.

SUSHI TASTING – BASIC	32€
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SUSHI TASTING – PREMIUM	50€
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Aperitif

TAPAS MIX	20€
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With drink

APERISUSHI	18€
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13 pcs with drink

1 Bao | 2 Nigiri | 4 Hosomaki | 4 Uramaki | 2 Hand Roll

To start

Bread, butter and anchovies (1, 7, 5)	6€
Bread with tuna in oil, tomatoes and sour cream (1, 5, 7)	8€
Milk croquettes with Sicilian raw ham (1, 7, 3)	8€
Lamb skewers with green sauce (1)	9€
Red prawn from Mazara with sea urchin mayonnaise (1 pc) (2, 1, 12, 3)	6€
Crunchy veal rib meatballs (1, 9, 7)	12€

From the Sea to the Land

Our raw seafood selection (5, 14, 2, 12, 6)	35€
Grilled octopus skewer, pork cheek, spring onion and pea cream (14)	15€
Catch of the day, grilled (5, 8)	22€
Grilled squid with Sicilian-style salad (14)	16€
Grilled lamb ribs with truffle mash (7, 9)	18€
Grilled beef skewer, spring onion, chimichurri with mango and paprika	15€

For Explorers

Veal tongue with homemade mustard (7, 10)	12€
Savory croissant with Sicilian cooked ham, fontina, sweet and sour onion and tuna sauce (1, 7, 5)	10€
Homemade fettuccine with rabbit ragù, crunchy vegetables and blue cheese (1, 7, 3)	16€

From the Grain

Smoked tonnarello, cacio e pepe, scampi and sea urchins (1, 7, 14, 2)	25€
Stuffed pasta with beef ragù, shallot béchamel, plant-based carbonara and tomato (1, 3, 7, 9)	15€
Grilled vegetarian lasagna with light parmesan fondue (1, 7, 3)	14€
Dish of the day (1)	16/20€

Crunchy Leavened

Stracciatella, Sicilian raw ham, truffle honey and parmesan (1, 7)	13€
Smoked provola, house-made tuna in oil, pickled red onion, caper powder, smoked tomato sauce (1, 7, 5)	13€
Smoked provola, Sicilian cooked ham, roasted spring onion, marinated cherries and Sicilian pecorino (1, 7)	13€

From the Garden

Sautéed vegetables with light parmesan fondue (7)	6€
Modern Sicilian salad	6€
Grilled escarole with sea salt, Pantelleria pesto, honey, mint, pine nuts and pecorino (7, 8)	14€

Dessert

Bacio Pantesco (1, 7)	7€
Chocolate brownie with apricot and peach compote, basil and passito sauce (1, 7)	8€
Strawberry and orange crème brûlée (7)	7€

Bao 2pcs

Tempura shrimp, shrimp tartare, avocado, mixed greens and spicy sesame sauce (1, 2, 3, 11, 6)	16€
Fried salmon teriyaki, mixed greens, sweet and sour onion and sesame (1, 5, 6, 11)	12€
Pork belly teriyaki, spring onion and sesame (1, 6, 11)	13€
Pulled pork, guacamole, sweet and sour onion and mixed greens (1)	14€

Hand roll 2pcs

Rice, scampi, sea urchins and sesame (2, 14, 11)	18€
Rice, salmon teriyaki, spring onion and salmon roe (5, 6)	12€
Rice, shrimp, guacamole and mullet bottarga (2)	16€

Nigiri 2pcs

Tuna with soy, shrimp tartare and sesame (5, 2, 11)	8€
Salmon teriyaki, spring onion and sesame (5, 11, 6)	6€
Amberjack with caper powder (5)	7€
Scampi and sea urchins (2, 14)	9€

Hosomaki 6pz

Salmon tartare and salmon roe (5)	12€
Tuna tartare, Sicilian teriyaki and sesame (5, 6, 11)	14€
Amberjack tartare and wasabi mayonnaise (5, 3)	14€
Fried salmon and homemade mayonnaise (1, 5, 3)	12€

Uramaki

Tuna, avocado, scampi and sea urchins (5, 2, 14)	22€
Amberjack, avocado, amberjack tartare and caviar (5)	22€
Tempura shrimp, avocado, shrimp tartare and spicy sesame sauce (1, 2, 3, 11)	16€
Salmon, avocado, salmon tartare, spring onion, homemade mayonnaise and sesame (5, 3, 11)	14€

ALLERGEN LEGEND: 1 gluten, 2 crustaceans, 3 eggs, 4 peanuts, 5 fish, 6 soy, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame, 12 sulphites, 13 lupin, 14 molluscs