

Drinks

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

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

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 6 courses <i>A journey between savory and sweet, designed to express our philosophy.</i>	60€
SUSHI TASTING – BASIC (18 pcs)	32€
SUSHI TASTING – PREMIUM (26 pcs)	50€

Aperitif

TAPAS MIX <i>With drink</i>	20€
APERISUSHI 13 pcs with drink 1 Bao 2 Nigiri 4 Hosomaki 4 Uramaki 2 Hand Roll	18€

To start

Bread, stracciatella cheese, local raw prawns and sea urchins (2 pcs) <i>(1, 6, 2, 12, 11)</i>	15€
Bread, butter and anchovies (4 pcs) <i>(1, 4, 6)</i>	12€
Sheep skewers with curry mayonnaise (4 pcs) <i>(3)</i>	10€
Milk croquettes with caper mayonnaise and sweet-and-sour onion (4 pcs) <i>(1, 6, 3)</i>	10€
Crunchy veal meatballs (4 pcs) <i>(1)</i>	12€

From the Sea to the Land

Sicilian-style ceviche of the catch of the day <i>(4, 7)</i>	18€
Our selection of raw seafood <i>(for 2 people)</i> <i>(2, 4, 5, 10, 12, 11)</i>	38€
Marinated beef carpaccio, salmoriglio, Piacentino Ennese cheese fondue, seasonal fruit and chestnut honey <i>(6)</i>	15€
Creamed salt cod, tomato water soup, basil, black olive pesto, sweet-and-sour onion and croutons <i>(1, 4, 7)</i>	14€
Chargrilled octopus, guanciale, smoked cherry tomato sauce, caper powder and sweet potato cream <i>(12, 6)</i>	18€
Chargrilled catch of the day <i>(4, 7)</i>	24€
Sliced beef steak, mashed potatoes, brown sauce and seasonal vegetables <i>(6, 10)</i>	18€

From the Grain

Sardinian fregola, shellfish bisque, cooked and raw prawns and langoustines, mussel and soy sauce, homemade tomato concentrate and potato foam with squid ink <i>(1, 2, 9, 12, 6, 11)</i>	25€
Thick spaghetti with catch of the day <i>(1, 4, 9, 7)</i>	22€
Fusilloni with tuna Genovese sauce and pecorino cheese <i>(1, 4, 6)</i>	18€
Homemade pappardella, shredded beef ragù, smoked aubergine cream and Parmesan cheese <i>(1, 3, 6)</i>	18€
Chargrilled vegetarian lasagna with light Parmesan fondue <i>(1, 6)</i>	16€

For Explorers

Fried veal sweetbreads with sour cream <i>(1, 6)</i>	15€
Chargrilled veal tongue skewer with green sauce <i>(1)</i>	12€
Belly of the catch of the day, salmoriglio and cherry tomato jam <i>(4, 5)</i>	18€
Chargrilled smoked tonnarello pasta with cacio e pepe, langoustines and sea urchins <i>(1, 6, 2, 12)</i>	25€

From the Garden

Seasonal vegetables with Parmesan fondue <i>(6)</i>	7€
Grilled escarole, Primo Sale cheese, sun-dried tomatoes, black olives, chestnut honey and Pecorino cheese <i>(6, 7)</i>	14€

Crunchy Leavened

Nebrodi cured ham, stracciatella cheese, truffle honey and Parmesan cheese <i>(1, 6)</i>	13€
Nebrodi cooked ham, smoked provola cheese, homemade cherry tomato sauce and sweet-and-sour onion <i>(1, 6)</i>	12€
Stracciatella cheese, tartare of the catch of the day, cherry tomatoes and grey mullet bottarga <i>(1, 4, 6)</i>	20€

Dessert

Bacio Pantesco <i>(1, 6)</i>	6€
Pistachio brownie with strawberries, white chocolate and vanilla sauce, and salted caramel <i>(1, 6)</i>	8€
Seasonal fruit with artisanal ice cream	8€
Artisanal ice cream	6€

Bao (2 pcs)

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

Hand roll (2 pcs)

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

Nigiri (2 pcs)

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

Hosomaki (6 pcs)

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

Uramaki (8 pcs)

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