



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€

6 courses

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

SUSHI TASTING – BASIC

32€

(18 pcs)

SUSHI TASTING – PREMIUM

50€

(26 pcs)

Aperitif

TAPAS MIX

20€

With drink

APERISUSHI

18€

13 pcs with drink

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

To start

Bread, stracciatella cheese, local raw prawns and sea urchins (2 pcs) (1, 2, 4, 5, 9)	15€
Bread, butter and anchovies (4 pcs) (1, 2, 3)	12€
Lamb arrosticini with curry mayonnaise (4 pcs) (13)	10€
Milk croquettes with caper mayonnaise and sweet-and-sour onion (4 pcs) (1, 2, 13)	10€
Crunchy veal meatballs (4 pcs) (1)	12€
Crispy salt cod meatballs with roasted red pepper ketchup (4 pcs) (1, 3)	14€

Our raw seafood selection

Sicilian-style catch of the day ceviche (3)	18€
Our raw seafood selection (Recommended for 2 people) (1, 2, 4, 5, 6, 10, 9)	38€
Tuna tataki with jus and marinated cherry (3, 7)	18€

From the Garden

Seasonal vegetables with Parmesan fondue (2)	7€
Charcoal-grilled escarole with Primo Sale cheese, sun-dried tomatoes, black olives, chestnut honey and Pecorino cheese (2, 8)	14€

From the Grain

Sardinian fregola “allo scoglio” with shellfish bisque, cooked and raw prawns and langoustines, squid, mussels and grey mullet bottarga (1, 7, 4, 5, 3)	25€
Spaghettoni with catch of the day (1, 3, 8)	22€
Charcoal-smoked tonnarello with cacio e pepe, langoustines and sea urchin (1, 2, 4, 5)	25€
Fusilloni with slow-cooked tuna, lemon and bottarga (1, 3)	18€
Homemade pappardelle with pulled beef ragù, smoked aubergine cream and Parmesan cheese (1, 13, 2)	18€

Charcoal-grilled dishes

Charcoal-grilled octopus with guanciale, smoked cherry tomato sauce, caper powder and sweet potato foam (5, 2)	18€
Charcoal-grilled catch of the day (3)	24€
Beef tagliata skewer with potato and wild fennel purée, lemon jus and seasonal vegetables (2, 7)	18€
Charcoal-grilled veal tongue with salsa verde (1)	12€
Charcoal-grilled stuffed squid with parsley sauce, anchovy sauce, squid ink sauce and seasonal vegetables (1, 2, 4)	20€

Crunchy Leavened

Crispy leavened flatbread with Nebrodi cured ham, stracciatella cheese, truffle honey and Parmesan cheese 13€
(1, 2)

Crispy leavened flatbread with Nebrodi cooked ham, smoked Provola cheese, homemade cherry tomato sauce and sweet-and-sour onion 12€
(1, 2)

Crispy leavened flatbread with stracciatella cheese, catch of the day tartare, cherry tomatoes and grey mullet bottarga 20€
(1, 2, 3)

Dessert

Bacio Pantesco 6€
(1, 2)

Pistachio brownie with strawberries, white chocolate and vanilla sauce, and salted caramel 8€
(1, 2)

Seasonal fruit with artisanal gelato 8€

Artisanal gelato 6€

Bao (2 pcs)

Tempura shrimp, shrimp tartare, avocado, mixed greens and spicy sesame sauce 16€
(1, 2, 3, 11, 6)

Fried salmon teriyaki, mixed greens, sweet and sour onion and sesame 12€
(1, 5, 6, 11)

Pork belly teriyaki, spring onion and sesame 13€
(1, 6, 11)

Pulled pork, guacamole, sweet and sour onion and mixed greens 14€
(1)

Hand roll (2 pcs)

Rice, scampi, sea urchins and sesame 18€
(2, 14, 11)

Rice, salmon teriyaki, spring onion and salmon roe 12€
(5, 6)

Rice, shrimp, guacamole and mullet bottarga 16€
(2)

Nigiri (2 pcs)

Tuna with soy, shrimp tartare and sesame 8€
(5, 2, 11)

Salmon teriyaki, spring onion and sesame 6€
(5, 11, 6)

Amberjack with caper powder (5) 7€

Scampi and sea urchins (2, 14) 9€

Hosomaki (6 pcs)

Salmon tartare and salmon roe 12€
(5)

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 (8 pcs)

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€

Drinks

Water	2,50€
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Soft Drink	3,50€
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Amari	6€
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Coffee	2€
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ALLERGEN LEGEND:

1 Gluten, **2** Milk, **3** Fish, **4** Crustaceans,
5 Molluscs, **6** Soy, **7** Celery, **8** Nuts, **9** Sulphites,
10 Sesame, **11** Mustard, **13** Eggs

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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