

‘NJIURIA

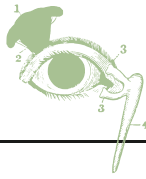
Ngiurie, in Sicilian dialect, are nicknames or epithets given to people, often based on some physical characteristic, behavior, or particular incident. Unlike the more affectionate nicknames that might exist elsewhere, Sicilian ngiurie can be sharp, sarcastic, and sometimes even a bit cruel, but always with a touch of irony typical of Sicilian culture. Grandma always told me that ngiurie stemmed from the Sicilians' ability to observe and capture the humorous side of everyday life.

I remember the hot summers spent with Grandma Lina in my small village in Sicily. Every afternoon, after playing with my friends in the dusty streets of the town, I would return home, where the unmistakable aroma of mitilugghia awaited me.

Mitilugghia, for those who don't know, is a type of fried bread typical of the area, incredibly tasty. Grandma would start preparing it early in the morning. I remember how she would rise with the first light of dawn, put on her green apron, and begin kneading flour with water, yeast, and a pinch of salt and sugar. She always saved me a small piece of dough to play with, telling me that even the smallest contribution was important. Mitilugghia was not just food: it was a symbol of the bond between us, a tradition that Grandma passed down to me with love and dedication. Even now, every time I prepare or taste mitilugghia, I can't help but reminisce about those carefree afternoons, when all I needed was a piece of fried bread and Grandma's smile.



Ask the staff for the menu of the day:
every day new dishes and fresh seasonal ideas.



STARTERS

NJURIA PLATTER ☒ 15€

A selection of traditional cured meats and Ragusan cheeses, served with Sicilian jams and preserves.

MITILUGGHIA CUNZATA ☑ 3€

Traditional bread seasoned with extra virgin olive oil, salt and oregano.

CAPONATA ☒☑ 8€

A traditional Sicilian sweet and sour dish made with eggplant, celery, capers, peppers, onions and olives, lovingly homemade.

NJURIA SARDINES ☒ 10€

Layers of golden-fried sardines with a sweet and sour onion and carrot filling, enriched with local capers.

GRANDMA'S POTATO BALLS ☒☑ 6€

Potato balls served with our homemade mayonnaise.

CAPPUTTEDA ☒ 12€

Fried baby squid garnished with celery, carrots, onions and vinegar dressing.

MITILUGGHIA TASTING TRIO 12€

A tasting selection of our traditional Ragusan breads: Tistazza, Gambacutta and Mussustuottu.

TUNNINA ☒ 10€

Sicilian-style tuna with sweet and sour onions, olives, capers and fresh mint.

BEEF TARTARE & RAGUSAN STRACCIATELLA ☒ 12€

Beef tartare topped with local stracciatella cheese, spring onion, sun-dried tomatoes and extra virgin olive oil from our region.

Service 10%.

The full list of ingredients and allergens is available on request in the ingredient book. Always consult staff in case of allergies or intolerances.



SALADS

BELLIGAMBI

8€

Sweet cherry tomatoes, olives, capers and onions.

PIRILLU

8€

Fresh oranges, anchovies and toasted almonds.

PANZAZZA

12€

Smoked salmon, iceberg lettuce, apple, almonds and crunchy croutons.

SETTIQUATTI

6€

Melon, carrots, celery and cucumber.

TIGNUSZU

10€

Chicken, iceberg lettuce, tomatoes, Ragusan caciocavallo cheese and crunchy croutons, served with our homemade dressing.

JANCU

9€

White cabbage, iceberg lettuce, apples, radicchio, carrots, spring onion and fresh parsley, served with our homemade dressing.



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MITILUGGHIE

TRADITIONAL RAGUSAN BREAD

FRESH

MALUCORI (V) 7€

Sun-dried tomatoes and aged Ragusan caciocavallo cheese.

TISTAZZA 10€

Local stracciatella cheese, Ragusan mortadella, sweet cherry tomatoes and a touch of lemon zest for added freshness.

PEDDI SCAPPI 10€

Local stracciatella cheese, sweet cherry tomatoes dressed Sicilian style with capers, onions, and basil, Parma ham and truffle oil.

MUSSUSTUOTTO 8€

Fresh ricotta, oven-roasted Giarratana onion and traditional dried Ragusan sausage.

BAKED

NASCHINU 12€

Sicilian-style tuna with sweet and sour onions, olives, capers and fresh mint.

GAMBACUTTA 8€

Ragusan provola cheese, homemade pepper cream, anchovies and fresh basil.

BULLICHELLU 10€

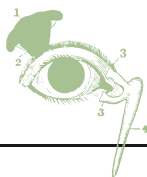
Shredded chicken seasoned Sicilian-style, roasted zucchini, Sicilian pesto and melted Ragusan provola cheese.

PAPPAGGHJUNI (V) 8€

Tomato sauce, fried eggplant, caciocavallo cheese fondue and fresh basil.

Service 10%.

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DESSERTS

HOMEMADE TIRAMISÙ ☒

6€

The classic Italian dessert, prepared in-house.

DECONSTRUCTED SICILIAN CANNOLO ☒

6€

Crispy cannolo wafer served with sweet ricotta cream and pistachios.

SWEET MITILUGGHIA WITH RICOTTA CREAM

6€

Traditional Ragusan bread topped with sweet Sicilian ricotta cream.

SWEET MITILUGGHIA WITH PISTACHIO CREAM

6€

Traditional Ragusan bread topped with pistachio cream.

SWEET MITILUGGHIA WITH HONEY & ALMONDS

6€

Traditional Ragusan bread topped with Sicilian honey and toasted almonds.



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BEVERAGES

STILL / SPARKLING WATER (1L) 2€

HOMEMADE COLD TEA WITH LEMON AND FRESH MINT 3€

HOMEMADE ICED COLD TEA WITH LEMON GRANITA 4€

SOFT DRINKS 3€

Blood Orange · Green Mandarin · Cola · Cola Zero · Lemonade
Chinotto · Ginger Beer.

TOMARCHIO RED / BLONDE APERITIF 3.50€

COFFEE

ESPRESSO 1.20€

DECAFFEINATED ESPRESSO 1.50€

ESPRESSO MACCHIATO 1.50€

ESPRESSO CORRETTO 4€

CAPPUCCINO 2€

AMERICANO 2.50€

SHAKEN ICED COFFEE 3€

HOT TEA AND HERBAL INFUSIONS 3€

Service 10% .

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DESSERTS WINES & DIGESTIFS

PASSITO

5€

A sweet dessert wine with intense aromas of ripe fruit, honey and delicate floral notes.

MALVASIA

5€

Elegant and aromatic, with hints of apricot, candied fruit and subtle Mediterranean notes.

ZIBIBBO

5€

Sweet and fragrant, with aromas of citrus, orange blossom and almond.

AMARO UNIMAFFISSU

4€

Crafted from an infusion of prickly pear, carob and Sicilian orange peel. An authentic Sicilian bitter liqueur with a perfect balance of aromatic herbs and citrus.

AMARO LUX

5€

Made with bitter almond, sage, carob and liquorice. Smooth and full-bodied, offering a harmonious blend of herbs, spices and citrus notes.

AMARO FRAGRANTIA

5€

Infused with aromatic herbs including rosemary, ginger, bay leaves and cinnamon. Elegant and fragrant, capturing the authentic flavours and aromas of the Mediterranean.

GRAPPA DELLE ETNA

5€

A refined grape pomace spirit with an intense, harmonious flavour and aromas inspired by the rich volcanic terroir of Mount Etna.



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BEERS

DRAFT BEER (0.4 L) LAGER – 5% ABV 5€

DRAFT BEER (0.4 L) WITH SICILIAN LEMON GRANITA 6€

MORETTI ZERO ALCOHOL 4€

ONEI FRISCANZA (0.33 L) – 5.5% ABV ☒ 6€

Pale Ale. Delicately bitter, with honeyed and citrus notes.

ONEI BEE BRIDGE (0.33 L) – 7% ABV 6€

New Age California Common. Amber beer with hazelnut aromas and a delicate bitterness.

ONEI PIRETTU (0.33 L) – 6.5% ABV 6€

West Coast IPA. Bright citrus aromas with a bold yet well balanced bitterness.

WINES

FROM 5€ TO 7€

GLASS OF STILL WHITE WINE

GLASS OF SPARKLING WHITE WINE

GLASS OF RED WINE

GLASS OF ROSÉ WINE

Ask our staff about today's wines by the glass.

Service 10%.

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COCKTAILS

APEROL SPRITZ

6€

The iconic Italian classic: Aperol, Prosecco and soda. Fresh, light and perfect for aperitivo.

AMERICANO

7€

Campari, Sweet Vermouth and soda. A timeless cocktail with a balanced, citrusy and pleasantly bitter taste.

NEGRONI

7€

Gin, Campari and Sweet Vermouth. Bold, elegant and timeless.

CAMPARI SPRITZ

7€

A bolder take on the classic Spritz, featuring the unmistakable character of Campari.

HUGO SPRITZ

8€

Prosecco, elderflower syrup, soda and fresh mint. Refreshing, fragrant and delicately aromatic.

LIMONCELLO SPRITZ

7€

Limoncello, Prosecco and soda. Fresh and citrusy, bringing the sunshine of the Mediterranean to your glass.

BOMBAY & TONIC

7€

Bombay Sapphire Gin and tonic water. Elegant botanical and citrus notes.

TANQUERAY & TONIC

7€

Tanqueray Gin and tonic water. A dry, simple and refined classic.

TANQUERAY 0.0 & TONIC

7€

The alcohol-free version of the classic Gin & Tonic, with all the flavour and none of the alcohol.



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COCKTAILS

LONDON MULE

8€

Tanqueray Gin, ginger beer and fresh lime. Spicy, citrusy and refreshing.

MOSCOW MULE

8€

Vodka, ginger beer and fresh lime. Crisp, lively and full of character.

MEXICAN MULE

8€

Tequila, ginger beer and fresh lime. A bold and surprising twist on the classic Mule.

KENTUCKY MULE

8€

Bourbon whiskey, ginger beer and fresh lime. Smooth, spicy and comforting.

SICILIAN AMERICANO

8€

Etna Bitter, Etna Vermouth and soda. Our Sicilian interpretation of the Americano, with Mediterranean citrus aromas.

SICILIAN NEGRONI

8€

Etna Bitter, Etna Vermouth and Etna Gin. A Sicilian twist on the iconic Negroni, rich in citrus and local character.

SICILIAN GIN & TONIC

8€

Etna Gin and tonic water, enhanced with fresh Sicilian citrus fruits and the aromas of our land.

MANDARIN SPRITZ

8€

A burst of Sicilian citrus flavours: 100% mandarin juice and Prosecco. Fresh, fragrant and delightfully aromatic.

Service 10%.

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