MENU

SEAFOOD

| OYSTERS Perle Noire n.4 | a piece € 6,00 | |
|---|----------------|----------------|
| OYSTERS Gillardeau n.3 | a piece € 7,00 | |
| Grouper CARPACCIO with Villadorata's orange, wild fennel and citrus citronette | € 25,00 | (3) (3) |
| Umbrine TARTARE with sicilian avocado, marinated red onions, cherry tomatoes and lime | € 25,00 | * |
| LANGOUSTINE with hazelnut butter, lemon gel, yuzu and sweet chili powder | € 30,00 | |

VEGETABLES GARDEN

| Garden green SALAD with avocado and Sicilian pistachio | € 14,00 🕥 🎉 🇷 |
|---|---------------------------------|
| Fennel salad, Sicilian ORANGES, onions and Noto's almond | €12,00 🕽 🍪 🥙 |
| Blanched ENDIVE with anchovy sauce, olives and yogurt | € 16,00 |
| Roasted AUBERGIN with Ispica sesame Slow Food Presidium, parsley and aioli sauce | € 16,00 ② ② Slow Food |

IN THE ISLAND OF THE SUN

| FRIED PIZZA with Senatore Cappelli flour "La Timpa" Mill, tomatoes variation and Sicilian stracciatella cheese | € 16,00 | |
|--|---------|----------|
| EGG with wild herbs, tuma cheese fondue and crunchy breadcrumbs | € 16,00 | * |
| OCTOPUS salad with green beans, glasswort and potatoes | € 19,00 | |

| Piedmontese Fassona beef TARTARE Slow Food | |
|--|--|
| Presidium with miso mayonnaise, bernese sauce with | |
| fennel, Linosa's cucunci and garden sprouts | |



€ 24.00

FROM SEA TO LAND

| JOHN DORY cooked law temperature, asparagus | € 27,00 |
|---|---------|
| variation and clear fish fond | |

SCORPION fish in a soup with potatoes, olives tomato and parsley

€ 28,00

SQUID with Cottoia broad beans Slow Food Presidium purea, fresh broad beans, onion fudge and Nebrodi's provola cheese fondue € 24,00



CAPOCOLLO of Nebrodi's pork Slow Food Presidium € 25,00

Slow Food

with bitter radicchio and celeriac cream

WHEAT (Homemade pasta

| CANNELLONE pasta au gratin with aubergine, tuma persa cheese and salty ricotta | € 20,00 |) (| |
|--|---------|-----|--------------------------|
| ANELLINO pasta with potatoes and shellifish | € 23,01 | 0 | |
| FUSILLO pasta with anchovy drippings, round sardinella Slow Food Presidium, crunchy bread and raw tomatoes | € 23,00 | 0 | ⊚ ∕ Slow Food° |
| BUSIATA pasta with Palazzolo Acreide's sausage Slow Food Presidium ragù and Ragusano cheese fondue | € 20,00 | 0 | ⊚ ∕ Slow Food° |
| COUS COUS with fish soup, crustaceans and molluscs | € 26,00 | 0 | 8 |

BREAD with native wheat flour and SERVICE € 4,00

"At some point in the evening and in the morning the Blue of the Mediterranean sea surpasses all imagination or description. It's the most intense and wonderful color of Nature, I believe. Charles Dickens



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