
There is a historical place
where nature meets the skilled hands of people
who cultivate the land to harvest its rich bounty.
The products and raw materials are of exceptional quality,
and when they are transformed and served
with originality and respect for tradition,
they create unique emotions
for both the soul and the palate.
In this remarkable setting,
good taste merges with our passion
for the healthy Sicilian culture,
awakening the senses and fostering a genuine desire
to gather around the table.

Welcome to La Moresca Restaurant.















La Moresca
ristorante













STARTERS

allergens

| | | |
|--|--------|---|
| Grilled octopus on guacamole cream | €14.00 |   |
| Sautéed julienne cuttlefish with almond slivers on leek and potato cream | €15.00 |   |
| Battered cod on zucchini and mint cream with black olive powder | €14.00 |   |
| Veal carpaccio with radishes, arugula and mustard sauce | €14.00 |   |
| Oven-baked vegetable flan on smoked scamorza cheese sauce | €13.00 |   |
| Sicilian-style artichoke (breadcrumbs, parsley, garlic, and cheese) | €12.00 |   |

FIRST COURSES

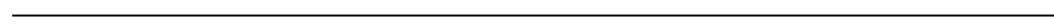
allergens

| | | |
|--|--------|---|
| Linguine with anchovies, wild fennel, dried cherry tomatoes, pine nuts and toasted breadcrumbs | €15.00 |    |
| Mezzi paccheri with red mullet ragout, garlic, capers, cherry tomatoes and parsley | €16.00 |   |
| Paccheri with calamari and artichokes | €16.00 |   |
| Busiate with white meat ragout | €14.00 |   |
| Spaghettone with fried zucchini and mint | €13.00 |  |

Cover charge €2.00
Bread (from the second basket onwards) €3.00










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MAIN COURSES

allergens

| | | |
|--|--------|---|
| Stuffed cuttlefish with toasted breadcrumbs and capers | €22.00 |   |
| Catch of the day served with seasonal side | €24.00 |   |
| Herb-marinated lamb chops with Ispica PGI carrots | €24.00 |  |
| Veal fillet with herb-roasted potatoes | €24.00 |  |
| Battered vegetables | €18.00 |  |

DESSERTS

allergens













| | | |
|---|--------|---|
| Millefeuille with diplomat cream and salted caramel | €10.00 |    |
| Hazelnut crumble with lemon cream | €10.00 |     |
| Panna cotta with red fruit sauce | €10.00 |  |
| Cannolo with ricotta | €10.00 |   |
| Tiramisù | €10.00 |    |

Cover charge €2.00
Bread (from the second basket onwards) €3.00



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ALLERGENS

| | |
|---|---|
|  gluten |  mollusks and derivatives |
|  sesame and derivatives |  fish and derivatives |
|  nuts and derivatives |  crustaceans and derivatives |
|  peanuts and derivatives |  eggs and derivatives |
|  celery |  milk and derivatives |
|  broad beans |  mustard |

Some products are subject to the rapid reduction of temperatures to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and EC Reg. 853/04.

