



SIGNUM

Signum Bistrot

Aeolian Salad	20 euro
Lettuce, cherry tomatoes, potatoes, capers, onion, oil preserved Alalunga tuna	
Mediterranean Salad	20 euro
Buffalo Mozzarella, cherry tomatoes, capers	
Volcanic Salad	20 euro
Escarole, cherry tomatoes, anchovies, eggplant pesto, baked ricotta	
Caesar Salad	20 euro
Lettuce, grilled rabbit, mayonnaise, Worcestershire sauce, toasted bread, lemon, parmesan	
Selection of Sicilian cheeses	22 euro
Selection of Sicilian cured meats	22 euro
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Hamburger	28 euro
200 gr. Fassona beef, caciocavallo cheese and sun-dried tomatoes on a homemade bun. Served with French fries	
Fishburger	28 euro
Breaded fish fillet, tartar sauce and lettuce on a homemade bun. Served with French fries	
Aeolian Club Sandwich	32 euro
Triple toasted sandwich bread, tuna, caper mayonnaise, tomato, hard boiled eggs, lettuce, grilled eggplant and anchovies. Served with French fries	
Fried Fish Cone	32 euro
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“Di Marco” Roman Pinsa with tomato and mozzarella	20 euro
“Di Marco” Roman Pinsa with tomato and anchovies	22 euro

Cover charge 3 euro – Water 5 euro

The menu can be subject to changes, based on seasonality of ingredients and in correlation with the availability of the market. The preparation of some of our dishes may foresee the use of natural food additives. In compliance with legal requirements, fish intended to be eaten raw had undergone prior reclamation treatment. It may also have been kept at negative temperatures (≤-20°C per 24 ore/≤-35°C per 15 ore) and undergone freezing treatment. Food may have undergone freezing treatment according to Regulation (CE 853/04).

If you happen to have any food allergies and/or intolerances, ask our staff who will provide you with adequate information about our food and beverages.

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Selection of raw fish and shellfish	40 euro
Cured fish meats by “olio & sale”	40 euro
Red prawns, buttermilk and fig	30 euro
Fish tartare with capers and almonds	30 euro
Octopus grilled on the “Yakitori” with pepper sauce and herbs	30 euro
Mussels with crustacean oil and parsley	25 euro
Toasted bread with raw anchovies, parsley butter and lemon	25 euro
Beef tartare	30 euro
Eggplant parmigiana	25 euro
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Pasta mista with almond milk and clams	32 euro
Spaghetti with garlic and oil in a seafood broth	30 euro
Pasta alla norma	28 euro
Rigatoni with caper pesto	26 euro
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Whole fish of the day	110 euro al kg.
Grilled fish with vegetable caponata	38 euro
Fish “a ghiotta” (traditional tomato stew)	38 euro
Double-breaded Alalunga tuna	38 euro
Seared beef with tomato, fruit and basil oil	38 euro
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Puff pastry with vanilla cream	20 euro
Cocoa, salted caramel, peanut, and milk cream gelato	20 euro
Sicilian cannoli	16 euro
Selection of homemade sorbets and ice creams	16 euro
Selection of fresh fruit	16 euro

