



al Vecchio Mulino

ANYONE WHO WISHING TO TASTE THE TYPICAL SICILIAN CUISINE IS AT THE RIGHT PLACE HERE.

LET US WELCOME YOU IN A COMFORTABLE AND SUITABLE ENVIRONMENT.

THE LARGE AND COZY ROOMS MAKE THE VECCHIO MULINO IDEAL FOR EVENTS, RECEPTIONS AND FOR ANY OTHER OCCASION.

COME TO ENJOY THE SICILIAN GASTRONOMIC TRADITION PLEASURES AND DELIGHT YOURSELVES IN THE MEAT OR FISH DISHES PREPARED BY OUR CHEFS.

FOLLOW US ON



A faint, stylized illustration in the background. It features a windmill with a lattice-patterned body and a waffle with a similar lattice pattern. The windmill is positioned behind the waffle, and both are rendered in a light tan color that blends with the background.

RE
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URANT

APPETIZERS

Fish Cruditès	€ 30,00
Chef's seafood selection	€ 20,00
Grilled octopus tentacles on a creamy potato velout	€ 20,00
Charcuterie and local delicacies	€ 16,00
Artichoke in oil cooking on ragusano cheese fondue and reduction to Nero d'Avola wine	€ 16,00
Caprese salad with mini mozzarella and cherry tomatoes	€ 14,00

FIRST COURSES

Freshly made tagliolini with red prawn and pistachio	€ 26,00
Fresh spaghetti with lobster and lemon zest	€ 24,00
Ravioli filled with dentex ragù and finished with parsley breadcrumbs	€ 22,00
Fresh spaghetti with clams	€ 22,00
Freshly made carob tagliolini with cherry tomatoes, ragusano cheese cream, and crispy guanciaie	€ 20,00
Caserecce pasta with rocket cream, yellow tomato, nuts	€ 18,00

allergens are highlighted in **bold** | Coperto € 2,50

*in absence of seasonal products, frozen products will be used | covered € 2,50

SECOND COURSES

Sliced tuna steak with sweet and sour vegetable caponata	€ 25,00
Grilled ombrina slice with a side of Sicilian salad	€ 25,00
Mixed grilled seafood	€ 25,00
Octopus alla luciana with rosemary croutons	€ 22,00
Beef fillet with green peppercorn sauce	€ 22,00
Grilled rib or fiorentina steak (600g/1kg) with dippers potatoes	€ 5,50 / l'etto

SIDE DISHES

French fries	€ 4,50
Dippers potatoes	€ 5,00
Mixed salad	€ 7,00
Grilled vegetables	€ 8,00

DESSERT

Dessert of the day	€ 6,00
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To discover all our desserts – which change daily based on ingredient availability – you can ask our staff for the dedicated dessert menu.

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**PIZ
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TRADITIONAL PIZZA



Margherita tomato sauce, mozzarella , origan	€ 5,00
Chips tomato sauce, mozzarella , french fries*	€ 7,00
Bufala tomato sauce, buffalo mozzarella , basil, oil	€ 7,00
Napoletana tomato sauce, mozzarella , anchovies , black olives, capers	€ 7,00
Quattro stagioni tomato sauce, mozzarella , cooked ham, black olives, fresh mushrooms	€ 8,00
Vegetariana tomato sauce, mozzarella , roasted aubergine, courgettes, spinach, onion, bread crumbs	€ 8,00
Valdostana tomato sauce, mozzarella , cooked ham, wurstel, fresh mushrooms	€ 8,00
Caprese di bufala fresh cherry tomatoes, buffalo mozzarella , basil	€ 8,00
Norma tomato sauce, mozzarella , fried aubergine, salted ricotta	€ 8,00
4 formaggi mozzarella , gorgonzola, ragusano cheese, grana	€ 8,00
Bresaola tomato sauce, mozzarella , bresaola, rocket, grana flakes	€ 9,00
Rustica tomato sauce, mozzarella , sausage, egg , fresh mushrooms	€ 9,00
Diavola tomato sauce, mozzarella , spicy salami, cooked ham, sautéed mushrooms	€ 9,00
Capricciosa tomato sauce, mozzarella , peas*, egg , cooked ham, black olives, sautéed mushrooms	€ 9,00
007 tomato sauce, mozzarella , peas*, egg , cooked ham, black olives, artichokes, wurstel	€ 9,00
Parmigiana tomato sauce, mozzarella , fried aubergine, egg , cooked ham, grana flakes	€ 9,00
Speck tomato sauce, mozzarella , speck, porcini mushrooms, oil	€ 9,00

Tutte le pizze possono essere preparate con farina senza glutine € 3,00 | in grassetto sono evidenziati gli allergeni

*in mancanza di prodotti di stagione, saranno utilizzati prodotti surgelati | Supplementi: da 0,50€ a 5,00€ | Coperto € 2,50

HOUSE PIZZAS



Antichi sapori mozzarella, baked potatoes, sausage, black olives, rosemary, oil	€ 9,00
Alle noci tomato sauce, mozzarella , speck rolls with walnuts cream , radicchio, rocket, walnuts	€ 9,00
Zucchine e speck mozzarella , roasted courgettes, speck, grana flakes	€ 9,00
Del mulino tomato sauce, mozzarella , fresh ricotta , fresh sausage, spinach*, oil	€ 9,00
Al crudo buffalo mozzarella , crudo, stracciatella di bufala , rocket, balsamic glaze	€ 12,00
Zucca gialla pumpkin cream, mozzarella , baked speck, fresh ricotta , walnuts	€ 12,00
Carciofata Artichokes cream, mozzarella , pork cheek, artichokes, roasted courgettes, breadcrumbs	€ 12,00
Mortadella mozzarella , mortadella, burrata cheese , pesto and chopped pistachios	€ 12,00
Tirolese mozzarella , speck and rocket baked in the oven, walnuts , pear	€ 12,00
Campagnola creamed porcini mushrooms, porchetta, crispy potatoes and burrata cheese	€ 12,00
Provala! mozzarella , radicchio in the oven, fresh mushrooms, porchetta, smoked provola	€ 12,00
Cavallo tomato, mozzarella , horsemeat, crunchy onion, smoked provola , baked potatoes	€ 12,00
Boscaiola porcini cream, mozzarella , spinach, wild boar salami, ragusano cheese	€ 12,00
Cannizzara mozzarella , creamed zucchini, sausage, capuliatto, parmesan cheese flakes	€ 12,00
Pachino tomato, crudo, whole buffalo mozzarella , yellow tomato	€ 14,00
Tartare di manzo mozzarella , rocket, buffalo stracciatella cheese , beef tartare, oil, balsamic glaze	€ 16,00

All pizzas can be made with gluten free flour € 3,00 | allergens are highlighted in bold

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SEA PIZZAS



Tartare di gambero mozzarella, shrimp tartare, yellow tomato and mint	€ 16,00
Frutti di mare tomato sauce, mozzarella , octopus* , mussels* , shrimps* , parsley	€ 14,00
Nordica mozzarella , salted cod*, friarielli (broccoli rabe), yellow tomato	€ 14,00
Baccalà mozzarella , baked potatoes, capulato, cod* , capers, onion, black olives	€ 13,00
Al salmone zucchini cream, mozzarella , salmon* , ciliegino tomato and crispy onion	€ 12,00
Mar Mediterraneo tomato sauce, mozzarella , fried aubergine, smoked swordfish* , sliced almonds	€ 12,00
Gratin tomato sauce, mozzarella , shrimps* , mussels* , breadcrumbs , parsley	€ 12,00
Mari e monti tomato sauce, mozzarella , shrimps* , fresh mushrooms, oil, parsley	€ 10,00

VEGAN PIZZAS



Funghi rossa tomato, mushrooms champignon, porcini mushrooms, sautéed field mushrooms, parsley	€ 8,00
Vespro Pumpkin cream, vegan mozzarella , baked potatoes, porcini mushrooms, capulato	€ 10,00
Bronte Pistachio cream, vegan mozzarella , champignon mushrooms, cherry tomatoes, chopped pistachios	€ 10,00

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SWEET PIZZAS



Nutella

Nutella, powdered sugar

€ 8,00

Rocher

Nutella, **peanuts** and powdered sugar

€ 8,00

Fruttolosa

custard and fresh fruit

€ 12,00

Ricottella

ricotta, sugar, cinnamon, orange zest, chopped **pistachio**

€ 12,00

Pistacchiosa

cream **pistachio**, **pistachio nutella**, chopped **pistachio**

€ 12,00

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A faint, stylized illustration in the background. It features a windmill with four lattice-patterned sails, positioned behind a central gear mechanism with several interlocking gears of different sizes. The entire scene is rendered in a light tan color against a darker tan background.

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BIBITE

Mineral water ferrarelle / lete 1 lt	€ 3,00
Natural water / sparkling 1 lt	€ 2.50
Coca cola	€ 4,00
Soft drink 33 cl (glass bottle)	€ 2.50
Soft drink Polara 27 cl (glass bottle)	€ 2.50
Beer cl 66	€ 4.00
Beer cl 33	€ 3.00
Gluten free beer cl 33	€ 3.00
No alcohol beer cl 33	€ 3.00
Draft beer cl 0.20	€ 2.50
Draft beer cl 0.40	€ 3.50
Draft beer cl 0.50	€ 4.50
Glass of wine	prezzo variabile

CRAFT BEER

Ulysses – Blonde beer (American pale ale with silt peel of sicily)	Birrificio dell'Etna 75cl	€ 18.00
Ephesto – Red beer (Belgian Dubble with Etna hazelnuts)	Birrificio dell'Etna 75cl	€ 18.00
Heracles – Blonde beer (Blonde ale with green pistachio of Bronte D.O.P.)	Birrificio dell'Etna 75cl	€ 18.00
Muorika – Blonde beer (Golden beer of Modica)	Birrificio Belè 75cl	€ 18.00
La Baronz (Italian grape ale containing added muscat grape must)	Barone Sergio 33cl	€ 7.00
American (American pale ale)	Birrificio Alveria 33cl	€ 7.00

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BUBBLES

Milazzo nature – G. Milazzo	(Chardonnay)	€ 50,00
Almerita brut – Tasca d'Amerita	(Chardonnay)	€ 45,00
Terrazze cuvée rosè – Terrazze dell'Etna	(Pinot Nero – Nerello mascalese)	€ 45,00
Sic Rosato – Giasira	(Nerello mascalese)	€ 40,00
Mandala – Terrasol	(Chardonnay)	€ 35,00
Planeta brut – Planeta	(Carricante)	€ 35,00
Le Marchesine satèn “Franciacorta” Le Marchesine	(Chardonnay)	€ 30,00
Altemasi brut “Trento DOC” – Altemasi	(Chardonnay)	€ 30,00
Inganno 572 riesling brut – Calatroni “Mon carul”	(Riesling)	€ 30,00
Perla Marina – Feudo Ramaddini	(Zibibbo secco)	€ 26,00
Fazio brut blanc de blancs – Fazio	(Chardonnay)	€ 26,00
Valdobbiadene prosecco superiore – Villa Sandi	(Glera)	€ 24,00
Muller thurgau – Cavit	(Muller thurgau)	€ 20,00

FRANCE

Gran Sièclè (champagne) – Laurent Perrier	(Chardonnay, Pinot nero)	€ 120,00
La cuvée brut (champagne) – Laurent Perrier	(Chardonnay, Pinot nero, P. meunier)	€ 60,00
Cremant de bourgogne extra brut (crémant) – Trenel	(Chardonnay)	€ 40,00

SPAIN

Cava brut nature – Raventos Rossell	(Macabeo, Parellada, Chardonnay, Pinot nero)	€ 30,00
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SPARKLING WHITE WINE

Bianco di nera – G. Milazzo	(Nerello cappuccio, inzolia)	€ 26,00
Alluccà “metodo ancestrale” – Barone Sergio	(Moscato secco)	€ 24,00
Colum Ban Pinot nero oltrepò pavese Calatroni “Mon carul”	(Pinot Nero)	€ 22,00
Friscur'è blanc de noir – Feudo Ramaddini	(Cabernet)	€ 22,00
Traimari – Cantine Pellegrino	(Grillo, Zibibbo)	€ 22,00

SICILIAN WHITE WINE

Kikè – Fina	(Traminer aromatico, Sauvignon)	€ 22,00
Taif – Fina	(Zibibbo secco)	€ 22,00
Tracce – Terrasol	(Inzolia)	€ 22,00
Occhi di ciumi – Alcantàra	(Carricante, Grecanico)	€ 26,00
Passobianco “Etna”– Passopisciaro “Vini Franchetti”	(Chardonnay)	€ 38,00
Selezione di famiglia – G. Milazzo	(Chardonnay)	€ 40,00
Maria Costanza – G. Milazzo (0,5L)	(Inzolia, Chardonnay)	€ 20,00
Maria Costanza – G. Milazzo (0,75L)	(Inzolia, Chardonnay)	€ 30,00
Leone – Tasca d'Almerita	(Cataratto, Pinot bianco, Sauvignon, Traminer)	€ 24,00
Keration – Giasira	(Cataratto)	€ 26,00
Allemanda – Planeta	(Moscato secco di Noto)	€ 22,00
Ammaru – Brugnano	(Inzolia, Viognier)	€ 22,00
Terre della baronia rosato – G. Milazzo	(Inzolia rosa)	€ 28,00
Luigia rosato – Barone Sergio	(Nero d'Avola)	€ 24,00

WHITE WINE (NATIONAL AND INTERNATIONAL)

By the glass Riesling mosel trocken – Villa Huesgen	(GERMANIA)	€ 26,00
La petit perriere sauvignon blanc – La Perriere	(FRANCIA)	€ 24,00
Chardonnay – La Frassina	(VENETO)	€ 22,00
Chardonnay – Tormaresca “Antinori”	(PUGLIA)	€ 22,00
Calasole vermentino – Rocca Montemassi	(PUGLIA)	€ 22,00
Vermentino – Santa Cristina “Antinori”	(TOSCANA)	€ 22,00
Langhe Arneis – Prunotto “Antinori”	(PIEMONTE)	€ 28,00
Vivia – Le Mortelle “Antinori”	(TOSCANA)	€ 26,00
Fiano – Altemura	(PUGLIA)	€ 24,00
Falanghina – Altemura	(PUGLIA)	€ 24,00

SICILIAN RED WINE

Lamuri – Tasca d'Almerita	(Nero d'Avola)	€ 24,00
Cygnus – Tasca d'Almerita	(Nero d'Avola, Cabernet Sauvignon)	€ 30,00
U toccu – Alcantara Etna	(Pinot Nero)	€ 34,00
Memorie della terra (senza solfiti) – Terrasol	(Syrah)	€ 24,00
Il Cerasuolo – Valle dell'Acate	(Cerasuolo di Vittoria)	€ 24,00
Il Frappato – Valle dell'Acate	(Frappato)	€ 24,00
Carusu “Etna” – Terrazze dell'Etna	(Nerello mascalese, N. Cappuccio)	€ 34,00
La monaca – Sallier de la tour Tasca d'Almerita	(Syrah)	€ 38,00
Controdanza – Planeta	(Nero d'Avola, Merlot)	€ 28,00
Syrah – Fina	(Syrah)	€ 22,00

SICILIAN RED WINE

Rosso Isabella – Giasira	(Merlot)	€ 30,00
Morhum – Giasira	(Nerello mascalese)	€ 24,00
Sergio Rosso – Barone Sergio	(Nero d'Avola)	€ 22,00
Le Mandrie – Barone Sergio	(Nero d'avola, Cabernet Sauvignon)	€ 34,00

RED WINE (NATIONAL AND INTERNATIONAL)

Pinot nero “Borgogna” – Maison Chanzzy	(FRANCIA)	€ 34,00
P.200 cabernet franc – La Montecchia	(VENETO)	€ 24,00
Refosco dal peduncolo rosso – La Frassina	(VENETO)	€ 28,00
Valpolicella classico superiore – Villa Spinosa	(VENETO)	€ 32,00
Barolo – Prunotto “Antinori”	(PIEMONTE)	€ 50,00
Il Bruciato “bolgheri doc” Tenuta Guado al Tasso “Antinori”	(TOSCANA)	€ 38,00
Peppoli “chianti classico” – Antinori	(TOSCANA)	€ 30,00
Nobile di Montepulciano – La Braccesia “Antinori”	(TOSCANA)	€ 30,00
Vigìò frizzante “Bonarda oltrèpo pavese” Calatroni “Mon Carul”	(LOMBARDIA)	€ 22,00
Fichimori – Tormaresca	(PUGLIA)	€ 22,00

ALLERGENS

Our pizzas can contain substances or products which in subjects particularly Sensitive, cause **allergies / or intolerances**.



FISH



MOLLUSCS



MILK



GLUTEN



NUTS



CRUSTACEANS



PEANUTS



LUPIN



EGG



SULPHUR DIOXIDE
AND SULPHITES



SOY BEAN



SESAME



MUSTARD



CELERY

- Cereals containing gluten: wheat, rye, barley, oats, spelled
- Crustaceans and products based crustaceans
- Eggs and egg-based products
- Fish and products based on fish
- peanuts and peanut-based products
- Soybean and soy products
- Milk and milk-based products
- Nuts: almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts and their products
- Celery and products based on celery
- Mustard and products containing mustard
- Sesame seeds and products based on sesame seeds
- Sulphur dioxide and sulphites
- Lupin and products based on lupins
- Shellfish and products based on molluscs