



al Vecchio Mulino

IF YOU'D LIKE TO SAMPLE SOME TRADITIONAL SICILIAN CUISINE,
YOU'VE COME TO THE RIGHT PLACE.

LET US WELCOME YOU TO OUR COMFORTABLE, WARM
SURROUNDINGS.

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

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

TASTE OUR PIZZAS, ONLY PRODUCED WITH FRESH; TOP
QUALITY PRODUCTS AND EXCLUSIVELY COOKED IN A
WOOD-FRIED OVEN.





RE
STA
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
Artichokes cooked in olive oil on a ragusano cheese fondue with a reduction of Nero d'Avola wine	€ 16,00
Caprese salad with mini mozzarella and cherry tomatoes	€ 14,00

FIRST COURSES

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

allergens are highlighted in **bold**

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

SECOND COURSES

Sliced tuna steak with sweet and sour vegetable caponata	€ 25,00
Grilled umbrina streak with a side of Sicilian salad	€ 25,00
Mixed seafood grill	€ 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 dipper fries	€ 5,50 / l'etto

SIDE DISHES

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

allergens are highlighted in **bold**

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

PIZZA



TRADITIONAL PIZZA



Margherita tomato sauce, mozzarella , oregano	€ 5,00
Chips tomato sauce, mozzarella , french fries*	€ 7,00
Bufala tomato sauce, buffalo mozzarella , basil, olive oil	€ 7,00
Napoletana tomato sauce, mozzarella , anchovies , black olives, capers	€ 7,00
Quattro stagioni tomato sauce, mozzarella , cooked ham, black olives, champignon mushrooms	€ 8,00
Vegetariana tomato sauce, mozzarella , roasted aubergine, courgettes, spinach, onion, bread crumbs	€ 8,00
Valdostana tomato sauce, mozzarella , cooked ham, wurstel, champignon mushrooms	€ 8,00
Caprese di bufala chopped 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 , champignon 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, olive oil	€ 9,00

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

* in absence of seasonal products, frozen products will be used | Supplement: from € 0,50 to € 5,00 | Cover charge € 2,50

HOUSE PIZZAS



Antichi sapori mozzarella, baked potatoes, sausage, black olives, rosemary	€ 9,00
Alle noci tomato sauce, mozzarella , speck rolls with walnuts cream , radicchio, rocket, walnut	€ 9,00
Zucchine e speck mozzarella , roasted courgettes, speck, grana flakes	€ 9,00
Del mulino tomato sauce, mozzarella , fresh ricotta , fresh sausage, spinach*	€ 9,00
Al crudo buffalo mozzarella , crudo, stracciatella di bufala , rocket, balsamic vinegar glaze	€ 12,00
Zucca gialla cream of pumpkin, mozzarella , baked speck, fresh ricotta , walnuts	€ 12,00
Carciofata cream of artichokes, 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, champignon mushrooms, porchetta, smoked provola	€ 12,00
Cavallo tomato, mozzarella , horsemeat, crispy onion, smoked provola , baked potatoes	€ 12,00
Boscaiola porcini cream, mozzarella , spinach, wild boar salami, ragusano cheese	€ 12,00
Cannizzara mozzarella , cream of courgette, 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, balsamic vinegar glaze	€ 16,00

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

* in absence of seasonal products, frozen products will be used | Supplement: from € 0,50 to € 5,00 | Cover charge € 2,50

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), 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, champignon mushrooms, porcini mushrooms, sautéed mushrooms, parsley	€ 8,00
Vespro cream of pumpkin, vegan mozzarella , baked potatoes, porcini mushrooms, capulato	€ 10,00
Bronte pistachio cream, vegan mozzarella , champignon mushrooms, cherry tomatoes, chopped pistachios	€ 10,00

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

* in absence of seasonal products, frozen products will be used | Supplement: from € 0,50 to € 5,00 | Cover charge € 2,50

SWEET PIZZAS



Nutella

Nutella, icing sugar

€ 8,00

Rocher

Nutella, **peanuts** and icing sugar

€ 8,00

Fruttolosa

custard and fresh fruit

€ 12,00

Ricottella

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

€ 12,00

Pistacchiosa

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

€ 12,00

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

* in absence of seasonal products, frozen products will be used | Supplement: from € 0,50 to € 5,00 | Cover charge € 2,50

DES SERT

A faint, stylized illustration in the background. It features a windmill with a lattice-patterned sail on the left and a large stadium with a tiered seating bowl on the right. The entire scene is rendered in a light beige tone against a darker beige background.

DESSERT OF THE DAY

Neapolitan Babà	€ 6,00
Almond Parfait	€ 6,00
Cracked Cannoli	€ 6,00
Panna Cotta (Gluten free)	€ 6,00
Tiramisù del Mulino	€ 6,00
Strawberry Cheesecake	€ 6,00
Red Fruit Pudding (Gluten free, Lactose free)	€ 6,00
Almond Blancmange (Gluten free, Lactose free)	€ 6,00
Sfogliatella with fruit cream	€ 6,00

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

* in absence of seasonal products, frozen products will be used | Supplement: from € 0,50 to € 5,00 | Cover charge € 2,50



BE
VE
RA
GE

BIBITE

Mineral water ferrarelle / lete 1 lt	€ 3,00
Still 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
Alcohol free 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	prices vary

CRAFT BEER

Ulysses – Blonde beer (American pale ale with Sicilian lemon peel)	Birrificio dell'Etna 75cl	€ 18.00
Ephesto – Red beer (Belgian Dubbel with hazelnut from Etna)	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 Modica beer)	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

WI NE LI ST



SPARKLING

Milazzo nature – G. Milazzo	(Chardonnay)	€ 50,00
Almerita brut – Tasca d'Amerita	(Chardonnay)	€ 45,00
Terrazze cuvée rosé – 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
-------------------------------------	--	---------

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	(GERMANY)	€ 26,00
La petit perriere Sauvignon Blanc – La Perriere	(FRANCE)	€ 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 (without sulfites) – 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	(FRANCE)	€ 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 some cases can 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
- Crustaceans and crustacean-based products
- Eggs and egg-based products
- Fish and fish-based products
- 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 celery– based products
- Mustard and products containing mustard
- Sesame seeds and products based on sesame seeds
- Sulphur dioxide and sulphites
- Lupin and lupin-based products
- Shellfish and products based on molluscs