



## *al Vecchio Mulino*

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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.

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A faint, light brown watermark is centered in the background. It features a windmill with four sails and a gear-like shape below it, both rendered in a simple, stylized line-art style.

## APPETIZERS

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Beef carpaccio with <b>parmesan shavings</b> , rocket and cherry tomatoes	€ 22,00
Spinach soufflé on <b>Ragusano fondue</b>	€ 18,00
Platter of cold cuts and <b>cheeses</b> with chef's jams	€ 18,00
Cold cuts with local meats and <b>cheeses</b>	€ 16,00
Mixed <b>fresh fish</b> bites with <b>salmon</b> , <b>octopus</b> and <b>shrimp</b>	€ 20,00
<b>Cod</b> on <b>Ragusano fondue</b> , porcini mushrooms, and crispy onions	€ 24,00
<b>Red shrimp carpaccio</b> , <b>buffalo mozzarella stracciatella</b> , mango spheres, and citrus breadcrumbs	€ 26,00

## STARTERS

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Fresh <b>spaghetti</b> with <b>clams</b>	€ 22,00
Risotto with <b>red snapper pulp</b> and lemon zest	€ 22,00
<b>Tagliolini</b> with <b>cheese</b> , pepper and black truffle	€ 22,00
<b>Tagliatelle</b> with <b>shrimp sauce</b>	€ 20,00
<b>Fish ravioli</b> with <b>butter</b> , <b>tuna bottarga</b> and lemon zest	€ 24,00
<b>Raviolacci</b> with pumpkin cream, crispy bacon and <b>walnuts</b>	€ 20,00

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allergens are highlighted in **bold**

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

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## MAIN COURSES

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Beef fillet with porcini mushrooms and black truffle	€ 26,00
Tomahawk / Florentine / Grilled rib-eye steak with a side of potatoes	€ 6,00
<b>Sea bass</b> fillet in acquapazza (cherry tomato broth with a hint of garlic)	€ 22,00
<b>Stewed sea bass</b> and bread croutons	€ 24,00
<b>Mixed grilled fish</b>	€ 26,00 / l'etto

## SIDE DISHES

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

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PIZZA

# TRADITIONAL PIZZA



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

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

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# HOUSE PIZZAS



<b>Antichi sapori</b> mozzarella, baked potatoes, sausage, black olives, rosemary	€ 9,00
<b>Alle noci</b> tomato sauce, <b>mozzarella</b> , speck rolls with <b>walnuts cream</b> , radicchio, rocket, <b>walnut</b>	€ 9,00
<b>Zucchine e speck</b> <b>mozzarella</b> , roasted courgettes, speck, <b>grana flakes</b>	€ 9,00
<b>Del mulino</b> tomato sauce, <b>mozzarella</b> , fresh <b>ricotta</b> , fresh sausage, spinach*	€ 9,00
<b>Al crudo</b> <b>buffalo mozzarella</b> , <b>crudo</b> , <b>stracciatella di bufala</b> , rocket, balsamic vinegar glaze	€ 12,00
<b>Mortadella</b> <b>mozzarella</b> , mortadella, <b>burrata cheese</b> , pesto and chopped <b>pistachios</b>	€ 12,00
<b>Tirolese</b> <b>mozzarella</b> , speck and rocket baked in the oven, <b>walnuts</b> , pear	€ 12,00
<b>Provala!</b> <b>mozzarella</b> , radicchio in the oven, champignon mushrooms, porchetta, <b>smoked provola</b>	€ 12,00
<b>Friarielli e salsiccia</b> <b>mozzarella</b> , broccoli rabe, Italian sausage, <b>smoked provola</b>	€ 12,00
<b>Zucca gialla</b> cream of pumpkin, <b>mozzarella</b> , baked speck, <b>fresh ricotta</b> , <b>walnuts</b>	€ 14,00
<b>Carciofata</b> cream of artichokes, <b>mozzarella</b> , pork cheek, artichokes, roasted courgettes, <b>breadcrumbs</b>	€ 14,00
<b>Cavallo</b> tomato, <b>mozzarella</b> , horsemeat, crispy onion, <b>smoked provola</b> , baked potatoes	€ 14,00
<b>Campagnola</b> creamed porcini mushrooms, porchetta, crispy potatoes and <b>burrata cheese</b>	€ 14,00
<b>Coppata</b> Orange cherry tomato sauce, pancetta coppata, tomato confit <b>with buffalo mozzarella</b> in the centre	€ 14,00
<b>Tartare di manzo</b> <b>mozzarella</b> , rocket, <b>buffalo stracciatella cheese</b> , beef tartare, balsamic vinegar glaze	€ 16,00

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## SEA PIZZAS



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

## VEGAN PIZZAS



<b>Funghi rossa</b> tomato, champignon mushrooms, porcini mushrooms, sautéed mushrooms, parsley	€ 8,00
<b>Vespro</b> cream of pumpkin, vegan mozzarella, baked potatoes, porcini mushrooms, capuliatto	€ 10,00
<b>Bronte</b> pistachio cream, vegan mozzarella, champignon mushrooms, cherry tomatoes, chopped pistachios	€ 10,00

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## SWEET PIZZAS



<b>Nutella</b> Nutella, icing sugar	€ 8,00
<b>Rocher</b> Nutella, peanuts and icing sugar	€ 8,00
<b>Fruttolosa</b> custard and fresh fruit	€ 12,00
<b>Ricottella</b> ricotta, sugar, cinnamon, orange zest, chopped pistachio	€ 12,00
<b>Pistacchiosa</b> cream of pistachio, pistachio nutella, chopped pistachio	€ 12,00

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**Hot chocolate tart**  
(GLUTIN AND DAIRY FREE)



**Hot pistachio tart**  
(GLUTIN FREE)



**Almond parfait**  
(GLUTIN AND DAIRY FREE)



**Pistachio parfait**  
(GLUTIN AND DAIRY FREE)

# DESSERT

€ 6.00

*al Vecchio Mulino*



**Panna cotta with fruits  
of the forest**



**Shortcrust pastry tart  
with ricotta or custard**



**Castagnola with ricotta  
or custard**



**Open cannolo with  
ricotta or custard**

# DESSERT

€ 6.00

*al Vecchio Mulino*

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## BIBITE

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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

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Ulysses – Birra bionda (American pale ale with Sicilian lemon peel)	Birrificio dell'Etna 37,5/75cl	€ 8.00/16.00
Heracles – Birra bionda (Blonde ale with green pistachio of Bronte D.O.P.)	Birrificio dell'Etna 37,5/75cl	€ 8.00/16.00
Muorika – Birra bionda (Golden Modica Beer)	Birrificio Belè 75cl	€ 16.00
Paul Bricius – Birra rossa (Red strong ale with notes of ripe plum and caramel)	Birrificio Paul Bricius 75cl	€ 14.00
Trazzera – Birra blanche (Blanche beer with exotic notes)	Birrificio Yblon Ragusa 33cl	€ 6.00
Tarocco – birra hoppy saison (Hoppy saison with spicy and citrusy orange peel)	Birrificio Yblon Ragusa 33cl	€ 6.00

(GLUTIN FREE)

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## SPARKLING

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G. Milazzo – Nature	(Chardonnay)	€ 50,00
G. Milazzo – V38	(Chardonnay)	€ 50,00
G. Milazzo – Brut	(Chardonnay)	€ 35,00
Tasca d'Almerita – Almerita brut	(Chardonnay)	€ 45,00
Terrazze dell'Etna – Cuvée rosè	(Pinot nero – Nerello Mascalese)	€ 45,00
Giasira – Sic rosato	(Nerello Mascalese)	€ 40,00
Terrasol – Mandala	(Cataratto)	€ 30,00
Planeta – Brut	(Carricante)	€ 35,00
Altemasi – Trento Doc brut	(Chardonnay)	€ 30,00
Berlucchi – Franciacorta extra brut	(Chardonnay – Pinot Nero)	€ 40,00
Berlucchi – Franciacorta Rosè	(Pinot Nero – Chardonnay)	€ 40,00
Barovier – Trento doc brut	(Chardonnay)	€ 30,00
Maschio dei Cavalieri – Incrocio Manzoni brut	(Riesling renano – Pinot bianco)	€ 28,00
Nicolas Feuillatte – Champagne brut reserve exclusive	(P. nero – P. meunier – Chardonnay)	€ 50,00
Nicolas Feuillatte – Champagne premier cru reserve extra brut	(Chardonnay – P. nero – P. meunier)	€ 65,00
Laurent Perrier – Champagne Gran siecle	(Chardonnay – Pinot Nero)	€ 120,00
Laurent Perrier – Champagne cuvée brut	(Chardonnay – Pinot Nero Pinot meunier)	€ 60,00

## SICILIAN WHITE WINE

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Fina – Kikè	(Traminer aromatico – Sauvignon)	€ 26,00
Fina – Makisè frizzante	(Grillo)	€ 26,00
Barone sergio – Alluccà ancestrale frizzante	(Moscato)	€ 26,00
G. Milazzo – Bianco di nera frizzante 37,5 cl	(Nerello cappuccio – Inzolia)	€ 15,00
G. Milazzo – Bianco di nera frizzante 75 cl	(Nerello cappuccio – Inzolia)	€ 30,00
G. Milazzo – Magnum Bianco di nera frizzante 1,5 l	(Nerello cappuccio – Inzolia)	€ 50,00
G. Milazzo – Selezione di famiglia	(Chardonnay)	€ 40,00
G. Milazzo – Maria costanza	(Inzolia – Chardonnay)	€ 34,00
Enza La Fauci – Case bianche	(Zibibbo secco)	€ 30,00
Terrasol – Tracce (Grillo)	(Grillo)	€ 22,00
Terrasol – Tracce (Inzolia)	(Inzolia)	€ 22,00
Tasca d'Almerita – Nozze d'oro	(Inzolia – Sauvignon)	€ 40,00
Tasca d'Almerita – Vigna di Paola	(Malvasia secca delle Lipari)	€ 34,00
Tasca d'Almerita – Mozia	(Grillo)	€ 38,00
Tasca d'Almerita – Leone	(Cataratto, P.bianco, Sauvignon, Traminer)	€ 30,00
Gulfi – Valcanzjria	(Chardonnay – Carricante)	€ 30,00
Gulfi – Carjanti	(Carricante)	€ 34,00
Giasira – Keration	(Cataratto)	€ 30,00
Alcantara – Occhi di ciumi Etna	(Carricante – Grecarico)	€ 30,00
Franchetti Passopisciaro – Passobianco Etna	(Chardonnay)	€ 40,00
G. Milazzo – Terre della baronia rosato	(Inzolia rosa)	€ 30,00
Barone Sergio – Luigia rosato	(Neo d'Avola)	€ 26,00
Giasira – Giasira rosato	(Nerello Mascalese)	€ 28,00

## WHITE WINE (NATIONAL AND INTERNATIONAL)

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Villa Huesgen – By the glass (GERMANY)	(Riesling Trocken)	€ 28,00
San Leonardo – Vette (TRENTINO)	(Sauvignon)	€ 26,00
San Leonardo – Gemma rosato (TRENTINO)	(Lagrein)	€ 26,00
Antinori Prunotto – Langhe Arneis (PIEMONTE)	(Arneis)	€ 30,00
Antinori Tormaresca – Chardonnay (PUGLIA)	(Chardonnay)	€ 26,00
I Magredi – Sauvignon (FRIULI)	(Sauvignon)	€ 26,00
I Magredi – Chardonnay (FRIULI)	(Chardonnay)	€ 26,00

## SICILIAN RED WINE

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Tasca d'Almerita – Lamuri	(Nero d'Avola)	€ 26,00
Tasca d'Almerita – Cygnus	(Nero d'Avola – Cabernet Sauvignon)	€ 34,00
Tasca d'Almerita, Sallier de la Tour – La monaca	(Syrah)	€ 38,00
G. Milazzo – Fondirò	(Perricone)	€ 40,00
Terrasol – 1932 Riserva	(Nero d'Avola)	€ 34,00
Terrasol – Memorie della terra	(Syrah)	€ 26,00
Terrasol – Tracce	(Nero d'Avola)	€ 22,00
Enza la Fauci – Obli "Faro DOC" €40.00	(Nerello mascalese – Nerello cappuccio – Nocera – Nero d'Avola)	€ 40,00
Enza la Fauci – Maestro	(Nocera)	€ 30,00
Gulfi – Cerasuolo di Vittoria D.O.C.G.	(Cerasuolo di Vittorio)	€ 32,00
Gulfi – Reseca Etna	(Nerello Mascalese)	€ 40,00
Franchetti Passopisciaro – Passorosso Etna	(Nerello Mascalese)	€ 40,00
Stanza Terrena – Villa Santo Spirito Etna	(Nerello Mascalese)	€ 40,00
Stanza Terrena – La Vie Fulle Etna	(Nerello Mascalese)	€ 34,00

## SICILIAN RED WINE

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Alcantara – U toccu Etna	(Pinot Nero)	€ 34,00
Giasira – Rosso Isabella	(Merlot)	€ 34,00
Giasira – Morhum	(Nerello Mascalese)	€ 26,00
Barone Sergio – Le mandrie	(Perricone – Lucignola – N. d'Avola)	€ 30,00
Barone Sergio – Reliquia	(Lucignola)	€ 38,00

## RED WINE (NATIONAL AND INTERNATIONAL)

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Antinori, Prunotto – Barolo (PIEMONTE)	(Nebbiolo)	€ 45,00
Antinori – Il bruciato Bolgheri (TOSCANA)	(Cabernet – Cabernet Franc – Merlot – Syrah – Petit verdot)	€ 38,00
Antinori, Peppoli – Chianti classico (TOSCANA)	(Sangiovese – Merlot – Syrah)	€ 30,00
Antinori, La Braccessa – Nobile di Montepulciano (TOSCANA)	(Sangiovese – Merlot)	€ 30,00
Tenuta San Leonardo – San Leonardo (TRENTINO)	(Cabernet – Carmenere – Merlot)	€ 95,00
Tenuta San Leonardo – Terre (TRENTINO)	(Cabernet – Merlot – Carmenere)	€ 28,00
Caccia al piano – Ruit Hora Bolgheri (TOSCANA)	(Cabernet – Syrah)	€ 34,00
Caccia al piano – Grottaia (TOSCANA)	(Cabernet – Merlot)	€ 26,00
I Magredi – Cabernet (FRIULI)	(Cabernet)	€ 26,00
I Magredi – Merlot (FRIULI)	(Merlot)	€ 26,00

# ALLERGENS

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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

SO<sub>2</sub>

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