



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.

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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

Marinated seafood with avocado and cranberry sauce	€ 35,00
Selection of seafood appetizers	€ 22,00
Red shrimp tartare with citrus-flavored buffalo stracciatella	€ 22,00
Baccala and potato pie on beetroot cream with crispy shallots	€ 20,00
Selection of local cheeses and cold cuts	€ 18,00
Buffalo mozzarella and tomato slices with cantaloupe melon and Parma ham	€ 16,00

STARTERS

Calamarata pasta with mullet ragout	€ 22,00
Fresh spaghetti with clams	€ 22,00
Lobster and saffron risotto	€ 22,00
Fish ravioli with citrus sauce and red shrimp tartare	€ 22,00
Carob tagliolini with black summer truffle and parmesan cream	€ 18,00
Raviolacci with rocket pesto, cherry tomatoes, buffalo stracciatella and walnuts	€ 20,00

allergens are highlighted in **bold**

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

MAIN COURSES

Mixed grilled fish	€ 25,00
Fried squid and shrimp	€ 22,00
Swordfish fillet with porcini mushrooms	€ 22,00
Baked fish stew with rosemary croutons	€ 25,00
Beef tagliata with caramelized figs, vareliana, and grape must reduction	€ 26,00
Beef fillet with a reduction of nero d'avola wine	€ 28,00

SIDE DISHES

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

allergens are highlighted in **bold**

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PIZZA

TRADITIONAL PIZZA



Margherita tomato sauce, mozzarella , oregano	€ 6,00
Chips tomato sauce, mozzarella , french fries*	€ 7,00
Napoletana tomato sauce, mozzarella , anchovies , black olives, capers	€ 7,00
Bufala tomato sauce, buffalo mozzarella , basil, olive oil	€ 8,00
Norma tomato sauce, mozzarella , fried aubergine, salted ricotta	€ 8,00
4 formaggi mozzarella , gorgonzola , ragusano cheese , grana	€ 8,00
Quattro stagioni tomato sauce, mozzarella , cooked ham, black olives, champignon mushrooms	€ 9,00
Valdostana tomato sauce, mozzarella , cooked ham, wurstel, champignon mushrooms	€ 9,00
Caprese di bufala chopped cherry tomatoes, buffalo mozzarella , basil	€ 9,00
Vegetariana tomato sauce, mozzarella , roasted aubergine, courgettes, spinach, onion, bread crumbs	€ 10,00
Bresaola tomato sauce, mozzarella , bresaola, rocket, grana flakes	€ 10,00
Rustica tomato sauce, mozzarella , sausage, egg , champignon mushrooms	€ 10,00
Diavola tomato sauce, mozzarella , spicy salami, cooked ham, sautéed mushrooms	€ 10,00
Capricciosa tomato sauce, mozzarella , peas*, egg , cooked ham, black olives, sautéed mushrooms	€ 10,00
007 tomato sauce, mozzarella , peas*, egg , cooked ham, black olives, artichokes, wurstel	€ 10,00
Parmigiana tomato sauce, mozzarella , fried aubergine, egg , cooked ham, grana flakes	€ 10,00
Speck tomato sauce, mozzarella , speck, porcini mushrooms, olive oil	€ 10,00

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

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HOUSE PIZZAS



Antichi sapori mozzarella, baked potatoes, fresh sausage, black olives, rosemary	€ 12,00
Zucchine e speck mozzarella, roasted courgettes, speck, grana flakes	€ 12,00
Alle noci tomato sauce, mozzarella , speck rolls with walnuts cream , radicchio, rocket, walnut	€ 12,00
Del mulino tomato sauce, mozzarella , fresh ricotta , fresh sausage, spinach*	€ 13,00
Mortadella mozzarella , mortadella, burrata cheese , pesto and chopped pistachios	€ 13,00
Friarielli e salsiccia mozzarella, broccoli rabe, Italian sausage, smoked provola	€ 13,00
Provala! mozzarella , radicchio in the oven, champignon mushrooms, porchetta, smoked provola	€ 14,00
Al crudo Parma ham, buffalo stracciatella , rocket and balsamic vinegar glaze (Pizza base cooked separately and toppings are added out of the oven)	€ 14,00
Cannizzara cream of pumpkin, mozzarella , valeriana, cured pork, grana	€ 14,00
Zucca gialla cream of pumpkin, mozzarella , baked speck, fresh ricotta , walnuts	€ 15,00
Pachino tomato, parma ham, yellow datterino, buffalo mozzarella	€ 15,00
Cavallo tomato, mozzarella , horsemeat, crispy onion, smoked provola , baked potatoes	€ 15,00
Carciofata cream of artichokes, mozzarella , pork cheek, artichokes, roasted courgettes, breadcrumbs	€ 16,00
Campagnola creamed porcini mushrooms, porchetta, crispy potatoes and burrata cheese	€ 16,00
Valeriana Mozzarella , cured pork, valeriana, tomato confit, burrata	€ 16,00
Tartare di manzo mozzarella , rocket, buffalo stracciatella cheese , beef tartare, balsamic vinegar glaze	€ 18,00

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SEA PIZZAS



Al salmone Mozzarella, salmon, cherry tomato, crispy onion	€ 12,00
Mari e monti tomato sauce, mozzarella, shrimps*, fresh mushrooms, oil, parsley	€ 12,00
Gratin tomato sauce, mozzarella, shrimps*, mussels*, breadcrumbs, parsley	€ 14,00
Mar Mediterraneo mozzarella, pesce spada*, melanzana fritta, ciliegino a crudo e menta	€ 14,00
Baccalà mozzarella, baked potatoes, capuliato, cod*, capers, onion, black olives	€ 15,00
Polpo e patate mozzarella, octopus, roast potatoes, tomato confit, rosemary oil	€ 15,00
Nordica mozzarella, salted cod*, friarielli (broccoli), yellow tomato	€ 16,00
Frutti di mare tomato sauce, mozzarella, octopus*, mussels*, shrimps*, parsley	€ 16,00
Tartare di gambero mozzarella, shrimp tartare, yellow tomato and mint	€ 18,00
Mare fritto tomato, mozzarella, fried squid and prawns (when fresh ingredients are available)	€ 20,00

VEGAN PIZZAS



Funghi rossa tomato, champignon mushrooms, porcini mushrooms, sautéed mushrooms, parsley	€ 10,00
Bronte pistachio pesto, vegan mozzarella, champignon mushrooms, cherry tomatoes, chopped pistachios	€ 12,00
Vespro cream of pumpkin, vegan mozzarella, baked potatoes, porcini mushrooms, capuliato	€ 13,00

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SWEET PIZZAS



Nutella Nutella, icing sugar	€ 8,00
Rocher Nutella, peanuts and icing sugar	€ 8,00
Ricottella ricotta, sugar, cinnamon, orange zest, chopped pistachio	€ 12,00
Pistacchiosa cream of pistachio , pistachio nutella , chopped pistachio	€ 12,00
Fruttolosa custard and fresh fruit	€ 14,00

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Pistachio Parfait

Neapolitan babà

Almond Blancmange

Chocolate mousse

Strawberry cheesecake

DESSERT

€ 6,00

al Vecchio Mulino

Sfogliatella
with fruit cream

Red Fruit
Pudding



Panna
cotta



Almond
Parfait



Tiramisù
del Mulino



Cracked
Cannoli

DESSERT

€ 6,00

al Vecchio Mulino

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 – 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

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SPARKLING

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

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 – Carjcantì	(Carricante)	€ 34,00
Giasira – Keration	(Cataratto)	€ 30,00
Alcantara – Occhi di ciumi Etna	(Carricante – Greco)	€ 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)

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

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

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)

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

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

SO₂

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