



Restaurant Menù

Tasting Menu

Seafood

Mixed fish starters

Bis di Primi (Two first courses)

Second Course

Dessert

€ 50,00

(drinks and table service are not included in the price)

Table Service € 2,50

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Tasting Menu

Piemontese

Mixed starters

Bis di Primi (Two first courses)

A second course with side dish

Dessert

€ 32,00

(drinks and table service are not included in the price)



Table Service € 2,50

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Tasting Menu

Siciliano

Mixed starters

Two tastings of First Courses

Second Course with side dishes

Dessert

€ 32,00

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Whims and Starters

WHIMS

Piatto di panelle (10 pa) - Typical Sicilium Fried chickpea-based rectangles *5	€ 6,00
Piatto di arancini misti - Ball of rise stuffed with different ingredients *15 7 9	€ 6,00
Piatto di caponata - Typical Sicilian dish with aubergines, onions, olives, tomatoes etc. *15 9	€ 8,00
Ostriche (cad.) - Oysters (price is for one) *14	€ 3,00
Karbushe - Pieces of fried Pizza with mixed cold cuts *15	€ 9,00

STARTERS

Antipasto misto Siciliano - Mixed of Sicilian starters *13 4 5 7 9	€ 16,00
Antipasto misto Piemontese - Mixed of Piedmontese starters *3 4 7 9	€ 15,00
Antipasto misto Spada Reale - Mixed tasting of hot and cold fish *12 3 4 5 7 8 9 14	€ 20,00
Mosaico di pesce crudo accompagnato con frutta e verdura di stagione *2 3 4 7 8 14 (Mixed tasting of cold fish** with seasonal fruit and vegetables)	€ 21,00
Scoppiata di cozze alla mazarese (con sugo di pomodoro e cous cous) *14 14 (Typical Sicilian dish with mussels, couscous and tomatoes)	€ 13,00
Polpo** fritto con insalata di fagiolini e fragole su vellutata di patate allo zafferano *17 9 12 14 (Fried octopus** with green bean and strawberry salad on saffron potato cream)	€ 16,00
Insalata di mare cotta e cruda** con agretti e maionese al prezzemolo *2 3 4 9 12 14 (Cooked and raw seafood salad** with agretti salad cress and parsley mayonnaise)	€ 14,00
Carpaccio di salmone** con uovo croccante profumato al basilico, asparagi saltati e crema di asparagi *13 4 7 8 (Salmon carpaccio** with crunchy egg flavored with basil, sautéed asparagus and asparagus cream)	€ 16,00
Battuta di fassona con senape, nocciole, albicocca e carciofo fritto *14 8 10 (Fassona beef tartare with mustard, hazelnuts, apricot and fried artichoke)	€ 16,00
Vitello tonnato alla nostra maniera *3 4 9 (Veal tuna in our own way)	€ 13,00

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First Courses

FIRST COURSES

Spaghetti alla norma con spolverata di ricotta salata ^{*157} <i>(Typical Sicilian dish with spaghetti, aubergines, tomatoes with salted ricotta)</i>	€ 12,00
Cavatelli con sugo di salsiccia, finocchietto selvatico, fonduta di primo sale, e pane al basilico ^{*1712} <i>(Italian Cavatelli pasta with sausage sauce, wild fennel, primo sale cheese fondue and basil bread)</i>	€ 15,00
Tagliolini con vongole, pesto e fagiolini su crema di patate allo zafferano, e profumo di menta ^{*13781214} <i>(Tagliolini with clams, pesto and green beans on saffron potato cream and mint scent)</i>	€ 17,00
Rigatoni con carbonara di asparagi e tartare di tonno** con granella di pistacchio ^{*1347812} <i>(Rigatoni with asparagus carbonara and tuna tartare** with chopped pistachios)</i>	€ 18,00
Paccheri al ragù di pesce spada e melanzane profumate alla menta ^{*134712} <i>(Paccheri pasta with swordfish** sauce and aubergine flavoured with mint)</i>	€ 15,00
Linguine alla Spada Reale ^{*12491214} <i>(Linguine pasta with mixed fish** with the plate covered by a pizza)</i>	€ 18,00
Risotto casa reale (Nebbiolo e Castelmagno) ^{*1712} <i>(Risotto with typical Piedmontese cheese and Nebbiolo Wine)</i>	€ 15,00
Ravioli del plin ai tre arrostiti con sugo d'arrosto ^{*13578912} <i>(Typical Piedmontese fresh egg pasta - filled with mixed roast meat - with roast sauce)</i>	€ 15,00
Risotto con crema di piselli, spuma di ricotta, fiori di zucca croccanti e gambero rosso di Mazara** crudo ^{*2712} <i>(Risotto with pea cream, ricotta foam, crunchy courgette flowers and raw Mazara red prawn**)</i>	€ 18,00

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Main Courses

MAIN COURSES


- Branzino** con maionese al prezzemolo, asparagi saltati, pomodoro confit, fragole e vellutata di piselli ^{*1 3 4 7 12} € 22,00
*(Sea bass** with parsley mayonnaise, sautéed asparagus, tomato confit, strawberries and pea cream soup)*
- Agnello** con riduzione al passito di Pantelleria, ciliegie e patate fondenti ^{*1 3 7 9 12} € 22,00
*(Lamb** with Pantelleria passito reduction, cherries and dark potatoes)*
- Ombrina** in crosta di fiori di zucca su vellutata di zucchine profumate alla menta e fonduta di primo sale ^{*4 7 12} € 20,00
*(Croaker fish** in courgette flower crust on courgette cream flavored with mint and primo sale cheese fondue)*
- Tonno** in crosta di senape e nocciole con salsa di albicocche e agretti saltati ^{*4 7 8 10 12} € 20,00
*(Tuna** in a mustard and hazelnut crust with apricot sauce and sautéed agretti salad cress)*
- Cotoletta di pesce spada** in crosta di mais con friggirelli alla sicula e spuma di ricotta ^{*1 3 4 7 12} € 19,00
*(Swordfish cutlet** in a corn crust with Sicilian friggirelli - green chillies and ricotta foam)*
- Sarde alla beccafico con caponata ^{*1 4 5 9} € 14,00
(Typical sicilian dish with couple of sardines (one above the other) filled with a mixture of bread, raisins, citrus and laurel. Separately a little bowl of caponata)
- Frittura reale di pesce (calamari, sarde e gamberi) ^{*1 2 4 5 14} € 19,00
(Royal fried mixed fish - calamari, sardines and prawns)
- Grigliata di pesce (8 pezzi) ^{*2 4 14} € 27,00
(Royal grilled fish)
- Brasato di guancia di vitello cotta a bassa temperatura con patate al forno ^{*7 9 12} € 18,00
(Bruised weal cheek cooked at low temperature with baked potatoes)
- Tagliata di fassona con asparagi saltati € 19,00
(Famous Piedmont beef strips cooked with sautéed asparagus)
- Hamburger con toma filante, cipolla rossa in agrodolce e patate alle erbe ^{*7} € 16,00
(Burger of fassona with a melted toma, sweet and sour red onion and herb potatoes)

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Focacce



Focaccia semplice - Plain Focaccia *112	€ 4,50
Focaccia with cold cuts of your choice *112 <i>(Choice of speck, raw ham, lard or cooked ham)</i>	€ 9,50
Focaccia Spada Reale *1712 <i>(Rucola, cherry tomatoes, radish and burrata)</i>	€ 11,00
Focaccia with mozzarella of bufala and cherry tomatoes *1712	€ 10,50
Focaccia crudo di mare *147812 <i>(With swordfish carpaccio, confit tomatoes, tuna tartare with pistacchio grains and salmon with yogurt souce)</i>	€ 15,00
Focaccia piemontese *1347912 <i>(Veal with tuna sauce, raw ham with Castelmagno cheese and peppers with bagna cauda "typical piedmontese sauce with garlic")</i>	€ 14,00
Focaccia della Nonna *1712 <i>(With onion, anchovy, parmigiano and mountain oregano)</i>	€ 9,00

Gluten free pizza

Gluten-free and lactose-free pizza base, crunchy and delicious, perfect for all our pizza lovers with special dietary needs.

Choose from all our delicious pizzas but gluten-free as you wish.

For the gluten-free pizza base you need to add €1.50.

Table Service € 2,50

Pizze Gourmet



Principe Oddone *17 8 12 <i>(Augergine cream, mozzarella, smoked scamorza, basil pesto and tomato confit)</i>	€ 10,00
Mediterranea *17 8 9 12 14 <i>(Mozzarella fior di latte, octopus**, potatoes, green beans and pesto)</i>	€ 15,00
Castello del Valentino *14 7 8 12 <i>(Mozzarella, **Salmon carpaccio, Rocket pesto, Almond and burrata)</i>	€ 12,00
Primavera *12 7 <i>(Courgette cream, courgette flowers, mozzarella, shrimp** and burrata torn out of cooking)</i>	€ 15,00
Asparagus *13 7 <i>(Mozzarella fior di latte, asparagus, egg and reggiano cheese chips)</i>	€ 13,00
Friggitelli e Salsiccia *17 8 <i>(Tomato, mozzarella fior di latte, sausage, friggittelli - italian green chillies, primo sale cheese and basil bread)</i>	€ 12,00
Cannolo pizza *17 12 <i>(Mozzarella, rocket, gorgonzola, ham and Parmesan)</i>	€ 11,00
Piselli e Prosciutto Crudo *17 <i>(Pea cream, buffalo milk mozzarella, raw ham and ricotta foam)</i>	€ 14,00

News

Here's some tasty news: now you can delight yourself with all our pizzas, even pan-style pizzas! Discover a unique, crunchy and irresistibly delicious culinary experience.

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Pizze


Regina Margherita *17 12 <i>(Tomatoes sauce, mozzarella, oregano and basil)</i>	€ 6,50
Principessa Maria Clotilde *14 7 12 <i>(Tomatoes sauce, anchioves, onion, grana cheese, olives and mountain oregano)</i>	€ 7,50
Re Umberto *14 7 12 <i>(Tomatoes sauce, mozzarella, anchioves and olives)</i>	€ 8,00
Madama Cristina *17 12 <i>(Fresh tomato, garlic, basil, grana cheese and tomatoes sauce)</i>	€ 8,00
Vittorio Veneto *17 12 <i>(Tomatoes sauce, mozzarella, gorgonzola cheese and onion)</i>	€ 8,50
Palazzo Reale *17 12 <i>(Mozzarella, stracchino cheese and rocket)</i>	€ 8,50
Cavour *17 12 <i>(Mozzarella, gorgonzola cheese and pear)</i>	€ 8,50
Principi d'Acaja *17 12 <i>(Tomatoes sauce, mozzarella and spicy salami)</i>	€ 8,50
Piazza San Carlo *17 12 <i>(Mozzarella, gorgonzola cheese, toma and grana cheese)</i>	€ 9,00
Carlo Felice *15 7 12 <i>(Tomatoes sauce, mozzarella, würstel, crispy potatoes with herbs)</i>	€ 9,00
Emanuele Filiberto *17 12 <i>(Tomatoes sauce, mozzarella, smoked scamorza cheese and speck)</i>	€ 9,00
Superga *13 7 12 <i>(Tomatoes sauce, mozzarella, egg, cooked ham and grana cheese)</i>	€ 9,00
Antonelliana *17 12 <i>(Mozzarella, turnip greens and sausage)</i>	€ 9,50
Franco *17 12 <i>(Tomatoes sauce, mozzarella, ham and pineapple)</i>	€ 9,50

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Pizze



Principe Amedeo *12 5 7 12 <i>(Tomatoes sauce, mozzarella, fried aubergines, **shrimp and salted ricotta)</i>	€ 10,00
Juvarra *17 12 <i>(Tomatoes sauce, mozzarella, onion, ham, fresh tomato and rocket)</i>	€ 10,00
Piazza Solferino *17 12 <i>(Tomatoes sauce, mozzarella, ham, mushrooms, würstel, olives and oregano)</i>	€ 10,00
Monte dei Cappuccini *17 12 <i>(Tomatoes sauce, mozzarella, ham, mushrooms, artichokes, olives and oregano)</i>	€ 10,00
Giardini Reali *17 12 <i>(Tomatoes sauce, mozzarella, aubergines, peppers, zucchini, fresh tomato and rucola)</i>	€ 10,00
Gran Madre *17 12 <i>(Tomatoes sauce, mozzarella, raw hum, rocket and grana flakes)</i>	€ 11,00
Spada Reale *12 4 12 14 <i>(Tomatoes sauce, **mixed seafood and cherry tomatoes)</i>	€ 12,00

ADDITIONAL


Rocket and tomatoes	€ 2,00
Cold Cuts	€ 2,50
Mozzarella di bufala	€ 3,00
Extra Dressing	€ 1,00

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Big Salad and Side Dishes





Insalata Mista <i>(Green salad, rucola, chicory and tomatoes)</i>	€ 7,00
Insalata Sfiziosa <i>(Green salad, tomatoes, rucola, celery, egg, apple, pineapple and grana cheese)</i>	€ 9,00
Insalata Sicula <i>(Sicilian salad with tomatoes, anchovies, onion, roast olives and capers)</i>	€ 9,00
Grilled Vegetables	€ 10,00
Roast Potatoes	€ 7,00
**Fried Potatoes	€ 5,00
**Spinach	€ 8,00

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Dessert



Calzoncino di pizza fritta <i>(Little calzone of fried pizza with fresh ricotta cheese and chocolate chip)</i>	€ 7,00
Tortino al cioccolato con cuore fondente <i>(Little Pie with warm heart of chocolate and added vanilla ice cream)</i>	€ 7,00
Tiramisu with pistachio	€ 7,00
Torta alla ricotta con scaglie di cioccolato <i>(Ricotta cheesecake with chocolate chip)</i>	€ 6,00
Panna cotta with berries	€ 6,00
Traditional piedmontese Bonet	€ 6,00
Sicilian Cannolo filled with fresh ricotta cheese	€ 6,00
Mixed of sicilian pastries	€ 7,50
Seasonal fruit	€ 6,00
Homemade ice cream <i>(Vanilla cream , Chocolat, Pistachio)</i>	€ 5,00
Sherbet <i>(Lemon, Mandarin)</i>	€ 5,00

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Beverages and Beer

DRAFT BEER	Piccola	Media
Messina	€ 4,00	€ 6,00
Ichnusa unfiltered	€ 4,00	€ 6,00
Moretti Rossa	€ 4,00	€ 6,00
Urbock	€ 4,50	€ 7,00
Panache	€ 3,50	€ 6,00

BEVERAGES

Coca cola, sprite and fanta (Little Bottle)	€ 3,50
Tea Peach or Lemon can	€ 3,50
Water San Pellegrino Sparkling 75cl	€ 3,00
Still water Panna 75cl	€ 3,00
Treated Water Still or Sparkling 1 liter	€ 2,00
Treated Water Still or Sparkling ½ liter	€ 1,50

BULK WINE (White - Red)

Glass	€ 5,00
Special Glass	€ 7,00
½ liter	€ 7,50
1 liter	€ 15,00

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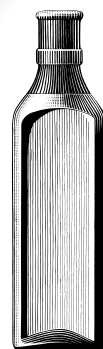
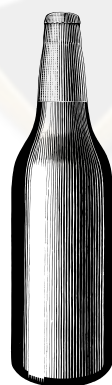
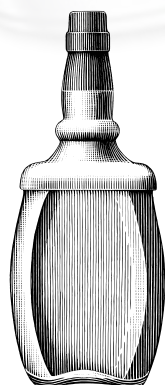
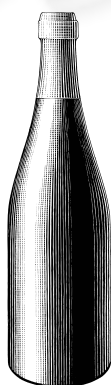
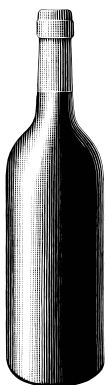
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Cafe

Coffee	€ 2,00
Cappuccino	€ 3,00
Decaffeinated coffee	€ 2,50
Spiked Coffee (<i>With Grappa or Sambuca</i>)	€ 2,50
Orzo	€ 2,50



Grappa	€ 5,00
Aged Grappa	€ 6,00
Whisky	€ 6,00
Aged Whisky	€ 7,00
Aperitif	€ 7,00
Limoncello	€ 4,00
Mirto (<i>Typical liqueur from Sardinia</i>)	€ 4,50
Rhum	€ 6,00
Aged Rhum	€ 6,00
Liqueur	€ 4,50



Allergen List



1. Cereals, foods containing gluten and derived products, wheat, rye, barley, oats, spelt, kamut or their hybridized strains.
 2. Crustaceans and derived products.
 3. Eggs and egg products.
 4. Fish and fish products.
 5. Peanuts and derived products.
 6. Soya and derived products.
 7. Milk and milk products, including lactose.
 8. Nuts and derived products, almonds, hazelnuts, walnuts, pistachios.
 9. Celery and derived products.
 10. Mustard and mustard products.
 11. Sesame seeds or derived products.
 12. Sulphur dioxide and sulphites (see concentration).
 13. Lupins and derived products.
 14. Molluscs and derived products.
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