



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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Siciliano

Mixed starters

Two tastings of First Courses

Second Course with side dishes

Dessert

€ 32,00

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



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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) ^{*1 4 14} (Typical Sicilian dish with mussels, couscous and tomatoes)	€ 13,00
Vitello tonnato alla nostra maniera ^{*3 4 9} (Veal tuna in our own way)	€ 13,00
Insalata di mare** (calamari, gamberi, polpo, cozze e vongole) ^{*2 4 9 14} (Seafood salad** - squid, prawns, octopus, mussels and clams)	€ 14,00
Fiori di zucca ripieni, mozzarella, acciughe, pomodori secchi in pastella e gambero rosso di mazara** con pesto al basilico ^{*12 3 4 7 8} (Stuffed courgette flowers with mozzarella, anchovies, sun-dried tomatoes in batter and Mazara red prawn** with basil pesto)	€ 17,00
Tartare di tonno** con salsa guacamole melone e granella di taralli ^{*14} (Tuna tartare** with guacamole sauce, melon, and crumbled taralli)	€ 15,00
Polpo** alla griglia con insalata di pomodoro, cipolla, cetriolo, anguria, mandorle e stracciatella ^{*4 7 8 14} (Grilled octopus** with salad of tomato, onion, cucumber, watermelon, almonds, and stracciatella)	€ 18,00
Battuta di fassona con mousse di tomino, cipolla rossa in agrodolce, nocciole e pesto di prezzemolo ^{*7 8} (Fassona beef tartare with tomino mousse, sweet-and-sour red onion, hazelnuts, and parsley pesto)	€ 15,00

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First Courses

FIRST COURSES

Linguine alla Spada Reale ^{*12 4 9 12 14}	€ 18,00
<i>(Linguine pasta with mixed fish** with the plate covered by a pizza)</i>	
Spaghetti alla norma con spolverata di ricotta salata ^{*15 7}	€ 12,00
<i>(Typical Sicilian dish with spaghetti, aubergines, tomatoes with salted ricotta)</i>	
Paccheri al ragù di pesce spada e melanzane profumate alla menta ^{*13 4 7 12}	€ 15,00
<i>(Paccheri pasta with swordfish** souce and aubergine flavoured with mint)</i>	
Risotto casa reale (Nebbiolo e Castelmagno) ^{*17 12}	€ 15,00
<i>(Risotto with typical Piedmontese cheese and Nebbiolo Wine)</i>	
Ravioli del plin ai tre arrosti con sugo d'arrosto ^{*13 5 7 8 9 12}	€ 15,00
<i>(Typical Piedmontese fresh egg pasta - filled with mixed roast meat - with roast sauce)</i>	
Orecchiette con cozze, tenerumi, pomodoro concassé su fonduta di bufala, e tarallo croccante ^{*17 14}	€ 17,00
<i>(Orecchiette with mussels, tenerumi courgettes, concassé tomato, buffalo fondue, and crispy tarallo)</i>	
Risotto con cremoso di piselli, tartare di gambero rosa**, fiore di zucca croccante e stracciatella ^{*2 7}	€ 18,00
<i>(Risotto with pea cream, pink prawn tartare**, crispy zucchini flower, and stracciatella)</i>	
Fusillone con carbonara di zucchine, tartare di tonno**, zucchini frita e pistacchio ^{*13 4 7 8}	€ 18,00
<i>(Big fusilli pasta with zucchini carbonara, tuna tartare**, fried zucchini and pistachio)</i>	

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Main Courses

MAIN COURSES

Sarde alla beccafico con caponata ^{*1 4 5 9}	€ 14,00
<i>(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)</i>	
Frittura reale di pesce (calamari, sarde e gamberi) ^{*1 2 4 5 14}	€ 19,00
<i>(Royal fried mixed fish - calamari, sardines and prawns)</i>	
Grigliata di pesce (8 pezzi) ^{*2 4 14}	€ 27,00
<i>(Royal grilled fish)</i>	
Brasato di fassona cotta a bassa temperatura con patate al forno ^{*7 9 12}	€ 21,00
<i>(Fassona beef braised at low temperature with roasted potatoes)</i>	
Hamburger con toma filante, cipolla rossa in agrodolce e patate alle erbe ^{*7}	€ 16,00
<i>(Burger of fassona with a melted toma, sweet and sour red onion and herb potatoes)</i>	
Ombrina** avvolta in fiori di zucca su vellutata di zucchine, zucchine alla scapece e stracciatella ^{*4 7 12}	€ 22,00
<i>(Baked croaker** wrapped in courgette flowers on courgettes velouté, courgettes carpione "scapece" and stracciatella)</i>	
Tonno** in crosta di tarallo con insalata di pomodoro, cipolla, cetriolo, anguria, mandorle e fonduta di bufala ^{*1 3 4 7 8}	€ 22,00
<i>(Tuna** crusted with tarallo on salad of tomato, onion, cucumber, watermelon, almonds, and buffalo fondue)</i>	
Branzino** ripieno di tenerumi, pomodoro concassé, cozze e vongole ^{*4 14}	€ 25,00
<i>(Stuffed sea bass** with courgettes tenerumi, concassé tomato, mussels, and clams)</i>	
Involantino di pesce spada** alla girgentana ripieno di melanzane e mentuccia, gratinato al forno con pane al basilico con spolverata di ricotta salata ^{*1 4 7}	€ 19,00
<i>(Swordfish roll** "alla girgentana" stuffed with eggplant and mint, oven gratinéed with basil breadcrumbs and salted ricotta)</i>	
Tagliata di fassona con ratatouille di verdure estive	€ 22,00
<i>(Sliced Fassona beef with summer vegetable ratatouille)</i>	

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Focacce



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

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Pizze Gourmet



La Sicilia in una pizza * ¹⁴⁷ (Panelle - Typical Sicilium Fried chickpea-based rectangles - fried aubergines, fresh cheese and "sauce")	€ 12,00
Principe Oddone * ^{17 8 12} (Augergine cream, mozzarella, smocked scamorza, basil pesto and tomato confit)	€ 10,00
Cannolo pizza * ^{17 12} (Mozzarella, rocket, gorgonzola, ham and Parmesan)	€ 11,00
Castello del Valentino * ^{14 7 8 12} (Mozzarella, **Salmon carpaccio, Rocket pesto, Almond and burrata)	€ 12,00
Estate * ¹⁷ (Buffalo mozzarella with sliced tomato, basil pesto, and cured ham)	€ 14,00
Fiorita * ^{12 7} (Zucchini cream, zucchini flowers, mozzarella, prawns**, and stracciatella)	€ 15,00
Fassona * ^{17 8} (Focaccia with Fassona carpaccio, tomino mousse, "bagnetto verde" that is "parsley-garlic sauce" and hazelnuts)	€ 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	€ 10,00
<i>(Tomatoes sauce, mozzarella, fried aubergines, **shrimp and salted ricotta)</i>	
Juvarra *17 12	€ 10,00
<i>(Tomatoes sauce, mozzarella, onion, ham, fresh tomato and rocket)</i>	
Piazza Solferino *17 12	€ 10,00
<i>(Tomatoes sauce, mozzarella, ham, mushrooms, würstel, olives and oregano)</i>	
Monte dei Cappuccini *17 12	€ 10,00
<i>(Tomatoes sauce, mozzarella, ham, mushrooms, artichokes, olives and oregano)</i>	
Giardini Reali *17 12	€ 10,00
<i>(Tomatoes sauce, mozzarella, aubergines, peppers, zucchini, fresh tomato and rucola)</i>	
Gran Madre *17 12	€ 11,00
<i>(Tomatoes sauce, mozzarella, raw hum, rocket and grana flakes)</i>	
Spada Reale *12 4 12 14	€ 12,00
<i>(Tomatoes sauce, **mixed seafood and cherry tomatoes)</i>	

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



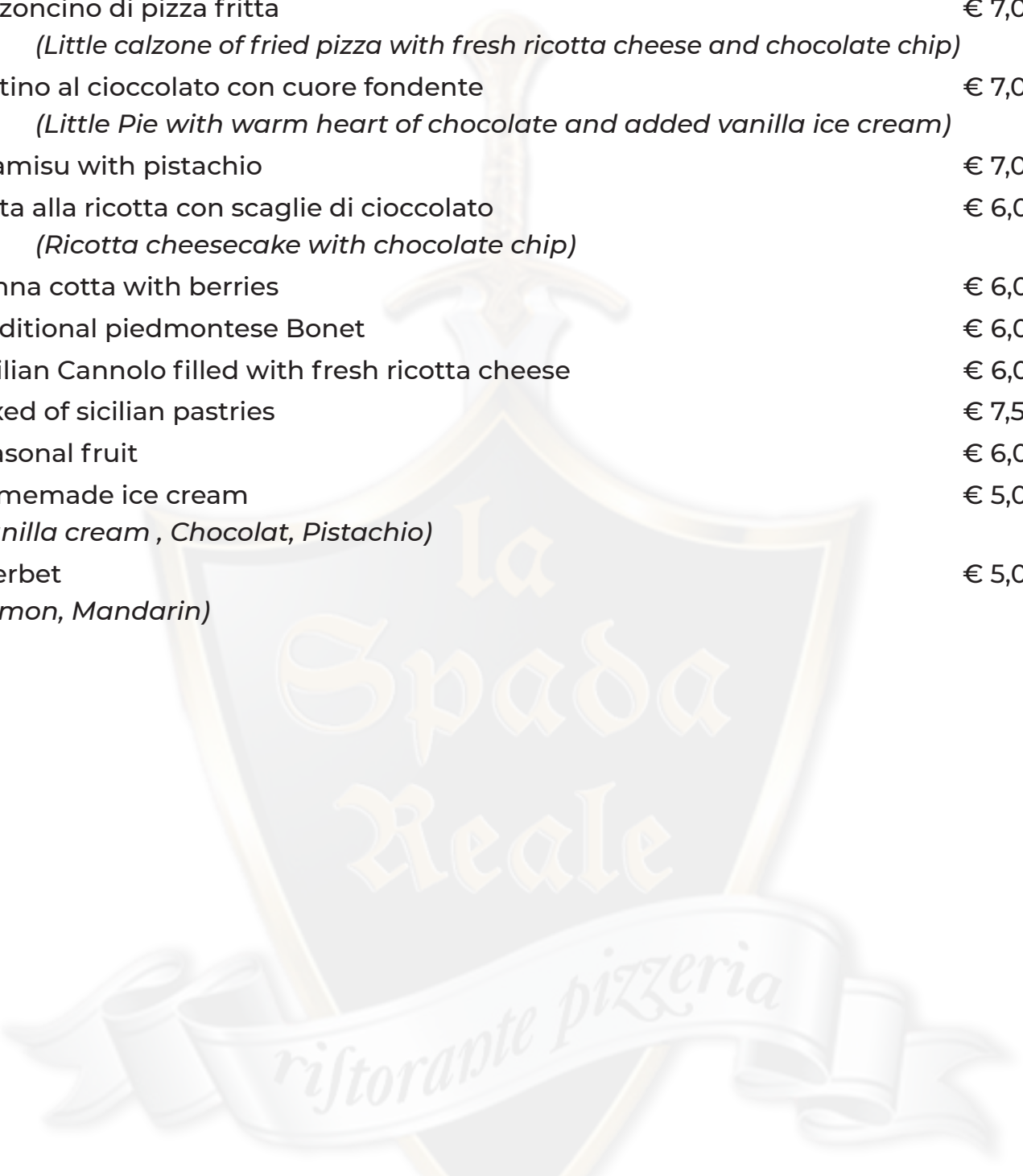
Insalata Mista <i>(Green salad, rucola, chicory and tomatoes)</i>	€ 7,00
Insalata Sfiziosa <i>(Green salad, tomatoes, rucola, celery, egg, apple, pineapple and grana cheese)</i>	€ 9,00
Insalata Sicula <i>(Sicilian salad with tomatoes, anchovies, onion, roast olives and capers)</i>	€ 9,00
Grilled Vegetables	€ 10.00
Roast Potatoes	€ 7,00
**Fried Potatoes	€ 5,00
**Spinach	€ 8,00

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Dessert



Calzoncino di pizza frita <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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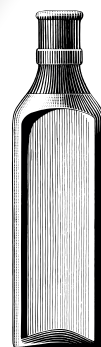
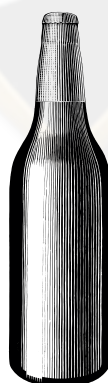
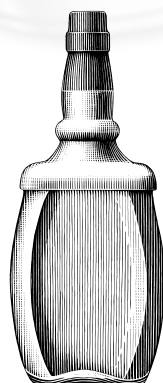
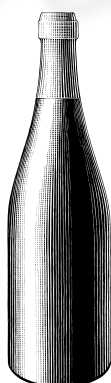
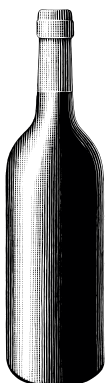
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Cafe

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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