



*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*

\*\*Some of the products in the menu could be frozen or subjected to blast-chilling. We ask to our kind customers to inform the staff about possible allergies and/or food intolerance. We will be pleased to guarantee you the best experience.

\*Consult the list of allergens on the last page of the menu.

# *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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*Table Service € 2,50*

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# Whims and Starters

## WHIMS

Piatto di panelle (10 pa) - Typical Sicilian Fried chickpea-based rectangles <sup>*5</sup>	€ 6,00
Piatto di arancini misti - Ball of rise stuffed with different ingredients <sup>*15 79</sup>	€ 6,00
Piatto di caponata - Typical Sicilian dish with aubergines, onions, olives, tomatoes etc. <sup>*159</sup>	€ 8,00
Ostriche (cad.) - Oysters (price is for one) <sup>*14</sup>	€ 3,00
Karbushe - Pieces of fried Pizza with mixed cold cuts <sup>*15</sup>	€ 10,50

## SEAFOOD STARTERS

Mosaico di pesce crudo accompagnato con frutta e verdura di stagione <sup>*2 3 4 7 8 14</sup> <i>(Mixed tasting of cold fish** with seasonal fruit and vegetables)</i>	€ 21,00
Antipasto misto Spada Reale - Mixed tasting of hot and cold fish <sup>*1 2 3 4 5 7 8 9 14</sup>	€ 20,00
Scoppiata di cozze alla mazarese (con sugo di pomodoro e cous cous) <sup>*1 4 14</sup> <i>(Typical Sicilian dish with mussels, couscous and tomatoes)</i>	€ 15,00
Insalata di mare** (calamari, gamberi, polpo, cozze e vongole) <sup>*2 4 9 14</sup> <i>(Seafood salad** - squid, prawns, octopus, mussels and clams)</i>	€ 14,00
Polpo** fritto con broccolo romanesco saltato all'acciuga e crema di ceci <sup>*1 14</sup> <i>(Fried octopus** with sautéed Romanesco broccoli, anchovy and chickpea cream)</i>	€ 15,00
Arancino al nero di seppia ripieno di ragù di seppia e piselli su cavolo nero saltato e fonduta di bufala <sup>*1 7 14</sup> <i>(Squid ink arancini, filled with squid and pea ragù, on sautéed black kale and buffalo mozzarella fondue)</i>	€ 15,00
Tartare di tonno** con capperi, cipolla rossa, olive, carpaccio di arancia, pane croccante e salsa di senape e miele <sup>*1 3 4 10</sup> <i>(Tuna tartare with capers, red onion, olives, orange carpaccio, crispy bread and honey mustard sauce)</i>	€ 16,00

## LAND STARTERS

Antipasto misto Siciliano - Mixed of Sicilian starters <sup>*1 3 4 5 7 9</sup>	€ 16,00
Antipasto misto Piemontese - Mixed of Piedmontese starters <sup>*3 4 7 9</sup>	€ 15,00
Vitello tonnato alla nostra maniera <sup>*3 4 9</sup> <i>(Veal tuna in our own way)</i>	€ 13,00
Battuta di fassona con insalata di carciofi e fonduta di blu di Lanzo <sup>*7</sup> <i>(Fassona beef tartare with artichoke salad and Blu di Lanzo fondue [traditional Piedmontese cheese])</i>	€ 15,00

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# First Courses

## SEAFOOD FIRST COURSES

- Linguine alla Spada Reale <sup>\*12 4 9 12 14</sup> € 18,00  
*(Linguine pasta with mixed fish\*\* with the plate covered by a pizza)*
- Paccheri al ragù di pesce spada e melanzane profumate alla menta <sup>\*13 4 7 12</sup> € 15,00  
*(Paccheri pasta with swordfish\*\* souce and aubergine flavoured with mint)*
- Risotto con pesto di agrumi e scampi\*\* con burrata stracciata <sup>\*2 7 8</sup> € 18,00  
*(Risotto with citrus pesto and scampi\*\*, topped with shredded burrata)*
- Spaghetti alle vongole con cavolo nero e crema di ceci <sup>\*14</sup> € 18,00  
*(Spaghetti with clams and black kale, served with chickpea cream)*
- Busiate al ragù di astice\*\* e finocchietto con pane croccante al basilico <sup>\*12</sup> € 18,00  
*(Busiate pasta with lobster\*\* ragù and wild fennel, finished with crispy basil breadcrumbs)*

## LAND FIRST COURSES

- Spaghetti alla norma con spolverata di ricotta salata <sup>\*15 7</sup> € 12,00  
*(Typical Sicilian dish with spaghetti, aubergines, tomatoes with salted ricotta)*
- Risotto casa reale (Nebbiolo e Castelmagno) <sup>\*1 7 12</sup> € 15,00  
*(Risotto with typical Piedmontese cheese and Nebbiolo Wine)*
- Ravioli del plin ai tre arrostiti con sugo d'arrosto <sup>\*13 5 7 8 9 12</sup> € 15,00  
*(Typical Piedmontese fresh egg pasta - filled with mixed roast meat - with roast sauce)*
- Gnocchi con fonduta di blu di Lanzo con granella di amaretto <sup>\*13 7</sup> € 15,00  
*(Gnocchi with Blu di Lanzo fondue [traditional Piedmontese cheese] and crushed amaretti)*

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# Main Courses

## SEAFOOD MAIN COURSES

Sarde alla beccafico con caponata <sup>*1 4 5 9</sup>	€ 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) <sup>*1 2 4 5 14</sup>	€ 19,00
<i>(Royal fried mixed fish - calamari, sardines and prawns)</i>	
Grigliata di pesce (8 pezzi) <sup>*2 4 14</sup>	€ 27,00
<i>(Royal grilled fish)</i>	
Tonno** in crosta di rubatà su insalata di arance alla siciliana con finocchi, pomodori secchi, cipolla rossa e salsa di miele e senape <sup>*1 4 7 10</sup>	€ 23,00
<i>(Grissini-crusted tuna** on Sicilian-style orange salad with fennel, sun-dried tomatoes, red onion and honey-mustard dressing)</i>	
Calamaro** ripieno di broccoli, uvetta e acciuga alla griglia su crema di ceci e cavolo nero <sup>*1 7 14</sup>	€ 20,00
<i>(Stuffed calamari**, filled with broccoli, raisins and anchovy, grilled and served on chickpea cream and black kale)</i>	
Branzino** al profumo di limone con carciofi e capperi e sentore di menta <sup>*2 4</sup>	€ 23,00
<i>(Sea bass** scented with lemon with artichokes, capers and a hint of mint)</i>	
Zuppetta di mare**	€ 20,00
<i>(Seafood stew)</i>	

## LAND MAIN COURSES


Brasato di fassona cotta a bassa temperatura con patate al forno <sup>*7 9 12</sup>	€ 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 <sup>*7</sup>	€ 16,00
<i>(Burger of fassona with a melted toma, sweet and sour red onion and herb potatoes)</i>	
Tagliata di fassona con carciofi saltati	€ 22,00
<i>(Sliced beef steak with sautéed artichokes)</i>	

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# Focacce



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

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# Pizze Gourmet



<b>La Sicilia in una pizza</b> * <sup>147</sup> <i>(Pannelle - Typical Sicilium Fried chickpea-based rectangles - fried aubergines, fresh cheese and "sauce")</i>	€ 12,00
<b>Principe Oddone</b> * <sup>17 8 12</sup> <i>(Augergine cream, mozzarella, smoked scamorza, basil pesto and tomato confit)</i>	€ 10,00
<b>Cannolo pizza</b> * <sup>17 12</sup> <i>(Mozzarella, rocket, gorgonzola, ham and Parmesan)</i>	€ 11,00
<b>Castello del Valentino</b> * <sup>14 7 8 12</sup> <i>(Mozzarella, **Salmon carpaccio, Rocket pesto, Almond and burrata)</i>	€ 12,00
<b>Agrumi di Sicilia</b> * <sup>14 7</sup> <i>(Focaccia with citrus pesto, buffalo mozzarella, tuna** tartare and almonds)</i>	€ 16,00
<b>Inverno</b> * <sup>12 7</sup> <i>(Fior di latte mozzarella with artichokes, prawns, burrata and basil pesto)</i>	€ 15,00
<b>La Blu di Lanzo</b> * <sup>17</sup> <i>(Mozzarella, roasted potatoes, sausage and Blu di Lanzo fondue [traditional Piedmontese cheese])</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



<b>Regina Margherita</b> *17 12 <i>(Tomatoes sauce, mozzarella, oregano and basil)</i>	€ 7,00
<b>Principessa Maria Clotilde</b> *14 7 12 <i>(Tomatoes sauce, anchioves, onion, grana cheese, olives and mountain oregano)</i>	€ 8,00
<b>Re Umberto</b> *14 7 12 <i>(Tomatoes sauce, mozzarella, anchioves and olives)</i>	€ 8,50
<b>Madama Cristina</b> *17 12 <i>(Fresh tomato, garlic, basil, grana cheese and tomatoes sauce)</i>	€ 8,50
<b>Vittorio Veneto</b> *17 12 <i>(Tomatoes sauce, mozzarella, gorgonzola cheese and onion)</i>	€ 9,00
<b>Palazzo Reale</b> *17 12 <i>(Mozzarella, stracchino cheese and rocket)</i>	€ 9,00
<b>Cavour</b> *17 12 <i>(Mozzarella, gorgonzola cheese and pear)</i>	€ 9,00
<b>Principi d'Acaja</b> *17 12 <i>(Tomatoes sauce, mozzarella and spicy salami)</i>	€ 9,00
<b>Piazza San Carlo</b> *17 12 <i>(Mozzarella, gorgonzola cheese, toma and grana cheese)</i>	€ 9,50
<b>Carlo Felice</b> *15 7 12 <i>(Tomatoes sauce, mozzarella, würstel, crispy potatoes with herbs)</i>	€ 9,50
<b>Emanuele Filiberto</b> *17 12 <i>(Tomatoes sauce, mozzarella, smoked scamorza cheese and speck)</i>	€ 9,50
<b>Superga</b> *13 7 12 <i>(Tomatoes sauce, mozzarella, egg, cooked ham and grana cheese)</i>	€ 9,50
<b>Antonelliana</b> *17 12 <i>(Mozzarella, turnip greens and sausage)</i>	€ 10,00
<b>Franco</b> *17 12 <i>(Tomatoes sauce, mozzarella, ham and pineapple)</i>	€ 10,00




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# Pizze



<b>Principe Amedeo</b> *12 5 7 12 <i>(Tomatoes sauce, mozzarella, fried aubergines, **shrimp and salted ricotta)</i>	€ 10,50
<b>Juvarra</b> *17 12 <i>(Tomatoes sauce, mozzarella, onion, ham, fresh tomato and rocket)</i>	€ 10,50
<b>Piazza Solferino</b> *17 12 <i>(Tomatoes sauce, mozzarella, ham, mushrooms, würstel, olives and oregano)</i>	€ 10,50
<b>Monte dei Cappuccini</b> *17 12 <i>(Tomatoes sauce, mozzarella, ham, mushrooms, artichokes, olives and oregano)</i>	€ 10,50
<b>Giardini Reali</b> *17 12 <i>(Tomatoes sauce, mozzarella, aubergines, peppers, zucchini, fresh tomato and rucola)</i>	€ 10,50
<b>Gran Madre</b> *17 12 <i>(Tomatoes sauce, mozzarella, raw hum, rocket and grana flakes)</i>	€ 11,50
<b>Spada Reale</b> *12 4 12 14 <i>(Tomatoes sauce, **mixed seafood and cherry tomatoes)</i>	€ 12,50

## 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



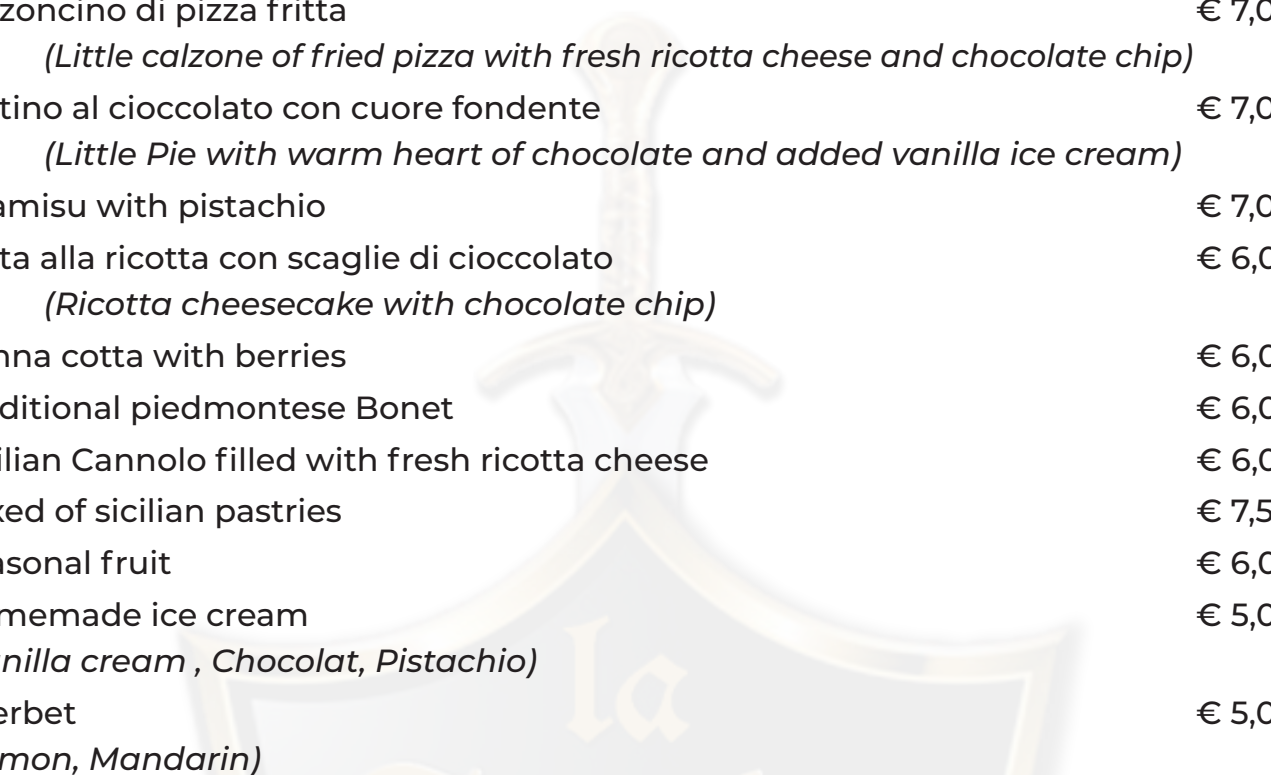

Insalata Mista <i>(Green salad, rucola, chicory and tomatoes)</i>	€ 7,00
Insalata Sfiziosa <i>(Green salad, tomatoes, rucola, celery, egg, apple, pineapple and grana cheese)</i>	€ 9,00
Insalata Sicula <i>(Sicilian salad with tomatoes, anchovies, onion, roast olives and capers)</i>	€ 9,00
Grilled Vegetables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

<b>DRAFT BEER</b>	<b>Piccola</b>	<b>Media</b>
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

*Table Service € 2,50*

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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



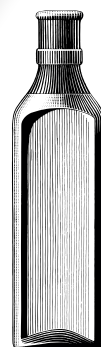
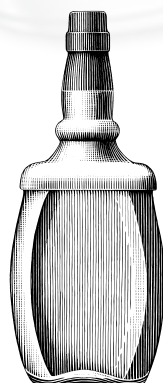
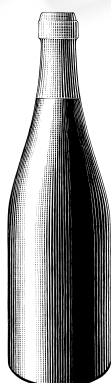
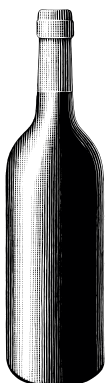
Grappa	€ 5,00
Aged Grappa	€ 6,00
Whisky	€ 6,00
Aged Whisky	€ 7,00
Aperitif	€ 7,00
Limoncello	€ 4,00
Mirto ( <i>Typical liqueur from Sardinia</i> )	€ 4,50
Rhum	€ 6,00
Aged Rhum	€ 6,00
Liqueur	€ 4,50

## LONG DRINK

- Spritz Aperol
- Spritz Campari
- Americano
- Gin Tonic
- Negroni



€ 8,00



# 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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