

SIRENETTA

Restaurant & banquet

WHERE EVERY DISH
HAS A STORY TO TELL

OUR RAW DISHES

ODYSSEY

GRAND PLATTER OF RAW FOODS^{(5)**}

70€

An epic journey through the hidden wonders of the Mediterranean Sea capturing the essence of marine life.

TRIAD OF THE SEAS

TRIO OF TARTARES^{** (5)(3)}

30€

A journey in three acts through the novel flavors and surprising textures of Neptune's kingdom

KISSES OF VENUS

OYSTERS⁽⁸⁾

7€ Al Pz

A seductive invitation to the palate, where each oyster holds the secret of the sea, kissed by the goddess of love.

JEWELS OF THE DEEP

URCHINS^{*** (8)}

7€ Al Pz

Delicacies hidden in the marine depths, offered on a tray like precious gifts of Neptune.

WHISPERS OF SCAMPI

SCAMPI SHELLFISH^{** (3)}

10€ Al Pz

Elegant dancers of the deep, served in an embrace of flavors that tell stories of unexplored seas.

RUBIES OF MAZARA

RED PRAWN OF MAZARA^{** (3)}

12€ Al Pz

A Sicilian treasure, where every prawn encapsulates the sun, the sea, and the passion of a unique land.

VEILS OF THE SEA

SHRIMP CARPACCIO⁽³⁾⁽⁵⁾⁽⁸⁾

26€

Thin caresses of shrimp, laid out in a tableau of marine flavors, where each slice is an ode to the lightness of the Mediterranean Sea.

NUANCES OF SCAMPI

SCAMPI SHELLFISH CARPACCIO⁽³⁾⁽⁵⁾⁽⁸⁾

26€

A breath of the sea crystallized in veils of scampi, dancing in a ballet of flavors and marine essences.

***SUBJECT TO AVAILABILITY

STARTER

SWORDFISH IN CAPONATA

OUR SWORDFISH CAPONATA.* ⁽¹⁾⁽⁵⁾⁽⁶⁾⁽¹³⁾⁽¹⁴⁾

20€

A piece of Sicily through the sea and its colors.
This dish is a tribute to the crystalline waters that wash the Sicilian coasts, where the swordfish, King of the Seas, is caught with passion and respect for tradition.

SICILIAN MOLE

FASSONA BEEF CARPACCIO, FENNEL SALAD,
CAPER MAYONNAISE, AND SICILIAN BLACK TRUFFLE ⁽⁴⁾⁽⁶⁾⁽⁷⁾⁽¹²⁾⁽¹³⁾⁽¹⁴⁾

20€

A culinary masterpiece that celebrates the meeting of the majestic elegance of Turin and the authentic vivacity of Sicily.
This dish combines the exquisite Piedmontese fassona, a jewel of the Turin tradition, with Sicilian flavors.

ZUCCOLOSO

PUMPKIN AND RICOTTA FLAN ON A CHEESE AND WALNUT FONDUE ⁽⁴⁾⁽⁷⁾⁽¹⁰⁾⁽¹¹⁾⁽¹²⁾⁽¹³⁾

16€

An inviting symphony of flavors and textures, where the natural sweetness of the pumpkin harmoniously blends with the creaminess of the ricotta. Creating a soft and enveloping flan that rests on a fondue of Sicilian cheeses.

SEA SHIVER

REINTERPRETED SEAFOOD SALAD ⁽³⁾⁽⁵⁾⁽⁸⁾

20€

A careful selection of the freshest seafood, this dish is a demonstration of how the quality of the ingredients and the mastery of the chef come together to create an unforgettable culinary experience

NEPTUNE'S CUP* ⁽³⁾⁽⁴⁾⁽⁷⁾⁽⁹⁾⁽¹³⁾⁽¹⁴⁾

28€

A tribute to the God of the Seas, a salad that blends the freshness of the garden with the treasures of the Mediterranean. This elegant dish combines the crispness of selected green leaves with the delicacy of shrimp* and lobster, capturing the essence of the sea in every bite.

FIRST COURSES

LOBSTER CHARM

LOBSTER RAVIOLI**, STEWED DATTERINO TOMATO SAUCE AND BASIL OIL ⁽³⁾⁽⁴⁾⁽¹⁴⁾

35€

A dish that combines the nobility of lobster, wrapped in handmade ravioli, with a sauce of sweet and juicy datterino tomatoes, slowly cooked to enhance their flavor. A final touch of basil oil gives this dish an unexpected freshness, transporting you under the wave of an unforgettable flavor.

DREAM OF AMBERJACK

CALAMARATA WITH WHITE AMBERJACK RAGÙ,
TOMATO CONCASSÉ AND LIME ⁽¹⁾⁽⁵⁾⁽⁶⁾⁽¹⁴⁾

30€

The amberjack, a prized treasure from the depths, combines with a tomato concassé and drops of lime for a taste experience that dances between sweetness and brightness, richness and lightness.

ETNAMARE

TAGLIATELLE WITH SQUID INK, STRACCIATELLA, AND SEA URCHINS ⁽⁵⁾⁽⁹⁾⁽¹²⁾⁽¹³⁾⁽¹⁴⁾

35€

The intensity of the squid ink meets the passion of the sea urchins and the sweetness of the stracciatella. A dish that encapsulates the essence of Sicily in an embrace of volcanic and maritime flavors.

MEDITERRANEAN TONNARELLI

TONNARELLI WITH CLAMS AND BOTTARGA, PARSLEY CREAM AND LEMON ⁽⁵⁾⁽⁸⁾⁽¹⁴⁾

26€

A sea essence with clams and bottarga in a parsley and lemon cream, capturing the pulsating heart of the Mediterranean in every bite.

BUSIATE SIRENETTA*

30€

The secret of the sea blends with tradition in an iconic dish, a hymn to flavor and creativity that enchants the palate and celebrates the essence of our restaurant —an unforgettable taste adventure signed by Sirenetta. ⁽¹⁾⁽³⁾⁽⁵⁾⁽⁸⁾⁽¹⁴⁾

MAIN COURSES

MAQUEDA FILLET

IBERICO FILLET, BELGIAN ENDIVE, AND BROWN SAUCE ⁽¹⁾⁽⁶⁾⁽⁷⁾⁽⁹⁾⁽¹⁴⁾

32€

A culinary homage to the union between Spain and Palermo, where the prized Iberian fillet meets tradition in an emblematic dish.

SICILIAN-STYLE COD

MORRO COD* PIZZAIOLA STYLE ⁽⁵⁾⁽¹⁴⁾

28€

A tribute to Sicily, where the rich flavor of the cod marries with the intensity of the pizzaiola sauce, evoking the passion and culinary art of Sicilian cuisine

QUEEN OF THE SEA

AMBERJACK* COOKED IN OIL AND SEAFOOD BROTH ⁽¹⁾⁽³⁾⁽⁵⁾⁽⁸⁾⁽¹³⁾⁽¹⁴⁾

26€

A tribute to the majestic amberjack, treasure of the Sicilian sea, presented in a broth that enhances its delicacy and flavor.

MARINE DREAM

SCALLOP* ON VANILLA-FLAVORED POTATO VELOUTÉ AND CAVIAR ⁽⁵⁾⁽⁷⁾⁽⁸⁾⁽¹³⁾⁽¹⁴⁾

35€

A sublime scallop on a soft bed of vanilla-flavored potato velouté, embellished with a touch of caviar. This dish combines the delicacy of the sea with luxurious accents, offering a refined and elegant taste experience.

IL NOSTRO PESCATO DEL GIORNO 9€ L'ETTO

CATCH OF THE DAY

ASTICE 15€ L'ETTO

LOBSTER

ARAGOSTA 18€ L'ETTO

LANGOUSTINE



ALLERGENS AND INTOLERANCES

PLEASE INFORM THE RESTAURANT STAFF OF ANY FOOD ALLERGIES OR INTOLERANCES TO ASSIST YOU IN YOUR CHOICE.

THE NUMBERS NEXT TO EACH DISH INDICATE INGREDIENTS CONSIDERED ALLERGENS.

FOOD ALLERGY INFORMATION:

SOME DISHES AND BEVERAGES MAY CONTAIN ONE OR MORE OF THE 14 ALLERGENS INDICATED BY REGULATION (EU) NO. 1169/2011

THE ALLERGENS AND THEIR DERIVATIVES ARE:

(1) CELERY, (2) CEREALS CONTAINING GLUTEN, (3) CRUSTACEANS, (4) EGGS, (5) FISH, (6) LUPIN, (7) MILK AND DERIVATIVES, (8) MOLLUSCS, (9) MUSTARD, (10) NUTS, (11) PEANUTS, (12) SESAME SEEDS, (13) SOY, (14) SULPHITES.

WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF TRACES OF SUCH ALLERGENS IN ALL OUR DISHES AND BEVERAGES.

*ACCORDING TO MARKET AVAILABILITY, SOME PRODUCTS MAY BE FROZEN OR FROZEN AT ORIGIN

*FRESHLY SLAUGHTERED ACCORDING TO CURRENT REGULATIONS

PRICES IN EURO

GUEST WIFI SIRENETTA - benvenuti | TABLE SERVICE 5€ | SERVICE CHARGE 5€

***In the absence of fresh product, frozen will be used **Product slaughtered.**
Information on the presence of substances or products that cause allergies or intolerances is available by asking the service staff or consulting the specific documentation that will be provided by the service staff upon request.

