

# Menu







# Menu Restaurant



## First Courses

|                                                 |         |
|-------------------------------------------------|---------|
| Busiate pasta with Trapanese pesto              | 15,00 € |
| Busiate pasta with fresh tuna and fennel        | 17,00 € |
| Busiate pasta with eggplant cream and swordfish | 18,00 € |



## Main Courses

|                                                                          |         |
|--------------------------------------------------------------------------|---------|
| Octopus salad with potatoes and parsley                                  | 17,00 € |
| Tartare<br>(tuna or salmon)                                              | 22,00 € |
| Squid stuffed with tuna<br>(served with fava beans and mint or caponata) | 22,00 € |
| Tuna steak                                                               | 24,00 € |
| Pistachio cream supplement                                               | 2,00 €  |



## Classic Pizzas

|                                                                                                                          |         |
|--------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Marinara</b><br>(Tomato, oregano, garlic oil)                                                                         | 9,00 €  |
| <b>Margherita</b><br>(Tomato, fiordilatte mozzarella, basil)                                                             | 10,00 € |
| <b>Rianata</b><br>(Tomato, oregano, garlic oil, anchovies, pecorino cheese)                                              | 10,00 € |
| <b>Cotto</b><br>(Tomato, fiordilatte mozzarella, cooked ham)                                                             | 12,00 € |
| <b>Pub</b><br>(Tomato, fiordilatte mozzarella, frankfurter sausage, French fries)                                        | 12,00 € |
| <b>Ortolana</b><br>(Tomato, fiordilatte mozzarella, eggplant, zucchini, bell peppers, red onion)                         | 12,00 € |
| <b>Diavola</b><br>(Tomato, fiordilatte mozzarella, spicy Roman spianata salami)                                          | 12,00 € |
| <b>Peperonata</b><br>(Cheese fondue, sausage, provolone, bell peppers, parmesan shavings)                                | 13,00 € |
| <b>Quattro Stagioni</b><br>(Tomato, fiordilatte mozzarella, Taggiasca olives, sautéed mushrooms, artichokes, cooked ham) | 13,00 € |
| <b>Bufalina</b><br>(Tomato, buffalo mozzarella, datterino cherry tomatoes, basil)                                        | 13,00 € |
| <b>Melanzana</b><br>(Tomato, fiordilatte mozzarella, eggplant, pesto, parmesan baked in)                                 | 13,00 € |
| <b>Parma</b><br>(Tomato, fiordilatte mozzarella, Parma ham, parmesan shavings)                                           | 13,00 € |



## Special Pizzas

|                                                                                                                                            |         |
|--------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Tropea</b><br>(Tomato, fiordilatte mozzarella, red onion, smoked tuna)                                                                  | 14,00 € |
| <b>Contadina</b><br>(Tomato, mozzarella, buffalo mozzarella, sautéed greens (friarielli), sausage, parmesan, sun-dried tomato cream)       | 14,00 € |
| <b>Mortazza</b><br>(Fiordilatte mozzarella, DOP mortadella, burrata pesto, pistachio crumble)                                              | 17,00 € |
| <b>Tronchetto</b><br>(Tronchetto di Napoli, datterino tomatoes, mozzarella, Parma ham, arugula, parmesan shavings, extra virgin olive oil) | 18,00 € |
| <b>Napoli "in latta"</b><br>(Tomato, fiordilatte mozzarella, Taggiasca olives, basil, served with a tin of Cantabrian anchovies)           | 18,00 € |
| <b>Como</b><br>(Buffalo mozzarella, burrata, salmon, arugula, lime zest)                                                                   | 18,00 € |
| <b>Miramare</b><br>(Buffalo mozzarella, zucchini cream, smoked swordfish, yellow cherry tomato cream, mint)                                | 18,00 € |
| <b>Matilde</b><br>(Zucchini cream, buffalo mozzarella, smoked salmon, burrata, balsamic glaze)                                             | 18,00 € |
| <b>Cantabrico</b><br>(Buffalo mozzarella, Taggiasca olives, yellow cherry tomato cream, Cantabrian anchovies, caper flowers)               | 18,00 € |
| <b>Marasolo</b><br>(Tomato, ricotta, Cantabrian anchovies, yellow cherry tomato cream, crushed tarallo bread)                              | 18,00 € |



### 'A Cazzimma

20,00 €

(Fried pizza, mozzarella stracciatella, tuna bresaola, capers, mint, lime zest)

### Tartufata

20,00 €

(Mozzarella stracciatella, black truffle cream, datterino tomatoes, smoked salmon)

### Stella

20,00 €

(White base, mozzarella, raw ham, Star-shaped tips filled with ricotta and basil, sausage and mushrooms, peppers etc)



## I calzoni

### Calzone liscio

10,00 €

(Tomato, fiordilatte mozzarella, cooked ham)

### Calzone Mela

12,00 €

(Tomato, fresh ricotta, sweet salami, basil leaf)

### Calzone farcito

13,00 €

(Tomato, fiordilatte mozzarella, cooked ham, champignon mushrooms, artichokes, Taggiasca olives)



## Le focacce

### Liscia

(salt, oregano, oil)

6,00 €

### Bue Marino

(Lamb's lettuce, bresaola, parmesan shavings)

11,00 €

### Parma

(Arugula, Parma ham, burrata)

12,00 €



## Supplements

Buffalo mozzarella

2,00 €

Stracciatella

2,00 €

Lactose-free mozzarella

2,00 €



## Salads

### Mediterranea

(Green beans, potatoes, black olives, red onion, tuna)

11,00 €

### Greca

(arugula, datterino tomatoes, feta)

12,00 €

### Valtellina

(bresaola, burrata, arugula, parmesan shavings)

17,00 €



## Taglieri

Tagliere vegetariano  
(With grilled vegetables)

10,00 €

Tagliere di terra

20,00 €

### Cheeses

Terre di Munnura  
Piacentino Ennese  
Foco di Zaferana  
Fastuca

### Cured Meats

Nebrodi Pork Salami  
Black Pork Mortadella  
Spicy Sausage  
Parma Ham / San Daniele / Knife-Cut

Tagliere di prodotti di tonnara

23,00 €

(Oil-cured tuna, salted tuna, smoked tuna "mosciame", tuna salami and bottarga, swordfish)



## I Dolci

|                      |        |
|----------------------|--------|
| Small pastries       | 3,00 € |
| Almond parfait       | 6,00 € |
| Pistachio semifreddo | 6,00 € |
| Sicilian Cassata     | 7,00 € |
| Sicilian Cannolo     | 7,00 € |



## Stuzzicherie

|                                                                                           |         |
|-------------------------------------------------------------------------------------------|---------|
| <b>Bruschetta</b><br>(tuna and onion pâté, tuna and artichoke pâté, tuna and orange pâté) | 15,00 € |
| Cantabrian anchovies, salted butter, and bruschetta                                       | 17,00 € |



## Appetizers

|                                |        |
|--------------------------------|--------|
| Crodino                        | 4,00 € |
| Glass of white wine / red wine | 6,00 € |
| Prosecco                       | 6,00 € |
| Aperol spritz                  | 8,00 € |
| Campari spritz                 | 8,00 € |
| Negroni                        | 8,00 € |
| Negroni sbagliato              | 8,00 € |



## Cocktails

|                                                          |        |
|----------------------------------------------------------|--------|
| Cuba Libre<br>(Coca-Cola, white rum, lime juice)         | 8,00 € |
| Gin Tonic<br>(Gin, tonic)                                | 8,00 € |
| Agua de Valencia<br>(Prosecco, orange juice, vodka, gin) | 8,00 € |
| Mojito<br>(Rum, soda, lime juice, sugar, mint leaves)    | 9,00 € |
| Caipirina<br>(Cachaca, lime juice, sugar)                | 9,00 € |



|                                                                                         |        |
|-----------------------------------------------------------------------------------------|--------|
| <b>Pina Colada</b><br>(Rum, pineapple juice, coconut cream, lime juice)                 | 9,00 € |
| <b>Daiquiri</b><br>(Rum, lime juice, sugar)                                             | 9,00 € |
| <b>Sex on the beach</b><br>(Peach vodka, blueberry juice)                               | 9,00 € |
| <b>Margarita</b><br>(Tequila, orange liqueur, lime juice)                               | 9,00 € |
| <b>Bloody Mary</b><br>(Tomato juice, lemon juice, Worcestershire sauce, Tabasco, vodka) | 9,00 € |



## Liquori

|                                    |        |
|------------------------------------|--------|
| <b>Limoncello</b>                  | 4,00 € |
| <b>Amaro del Capo</b>              | 5,00 € |
| <b>Amaro Averna</b>                | 5,00 € |
| <b>Branca Menta</b>                | 5,00 € |
| <b>Amaro Amara</b>                 | 5,00 € |
| <b>Amaro Rizza</b>                 | 5,00 € |
| <b>Grappa bianca di Sicilia</b>    | 5,00 € |
| <b>Grappa barricata di Sicilia</b> | 6,00 € |



|                           |        |
|---------------------------|--------|
| Sambuca Molinari          | 5,00 € |
| Vecchia Romagna           | 5,00 € |
| Vodka bianca o alla pesca | 5,00 € |
| Jack Daniel's             | 6,00 € |
| Tequila                   | 6,00 € |
| Baileys irish cream       | 6,00 € |
| Batida de coco            | 6,00 € |
| Chivas regal              | 8,00 € |
| Cointreau                 | 8,00 € |



## Gin

|                        |         |
|------------------------|---------|
| Bombay dry original    | 7,00 €  |
| Tanqueray gin          | 8,00 €  |
| Favignana gin          | 10,00 € |
| Mare gin Mediterranean | 10,00 € |



## Rum

|                               |         |
|-------------------------------|---------|
| Bacardi                       | 5,00 €  |
| Havana 7                      | 7,00 €  |
| Diplomatico Reserva esclusiva | 8,00 €  |
| Zacapa 23                     | 12,00 € |



## White wines / rose

|                                               |         |
|-----------------------------------------------|---------|
| Vino bianco della casa Inzolia in caraffa ½ L | 6,00 €  |
| Vino bianco della casa Inzolia in caraffa 1 L | 12,00 € |
| Planeta La Segreta rose doc                   | 20,00 € |
| Planeta La Segreta bianco doc                 | 20,00 € |
| Principi di Spadafora catafratto IGP BIO      | 21,00 € |
| Ferracane Guanciabianco catafratto            | 25,00 € |
| Planeta Chardonnay                            | 45,00 € |
| Planeta Etna bianco                           | 40,00 € |



## Red wines

|                                         |         |
|-----------------------------------------|---------|
| Baglio di Pianetto frappato             | 22,00 € |
| Centopassi Giato nero d'avola           | 24,00 € |
| Planeta Eruzione 1614 nerello mascalese | 40,00 € |



## Sparkling wines

|                              |         |
|------------------------------|---------|
| Fazio blanc de blancs        | 22,00 € |
| Fodera metodo classico       | 38,00 € |
| Planeta metodo classico brut | 40,00 € |



## Bottled beers

|                          |        |
|--------------------------|--------|
| Birra dello Stretto 33cl | 5,00 € |
|--------------------------|--------|



## Draft beers

|                                |        |
|--------------------------------|--------|
| Nastro Azzurro ale small       | 4,00 € |
| Grolsch Weizen ale small       | 4,00 € |
| Peroni Gran riserva red medium | 5,00 € |
| Nastro Azzurro ale medium      | 6,00 € |
| Grolsch Weizen ale medium      | 6,00 € |
| Peroni Gran riserva red medium | 7,00 € |



## Coffee selection

|                         |        |
|-------------------------|--------|
| Coffee                  | 1,50 € |
| White milk              | 1,50 € |
| Latte macchiato         | 2,00 € |
| Macchiato coffee        | 2,00 € |
| Ginseng/barley coffee   | 2,00 € |
| Cappuccino              | 2,50 € |
| Herbal teas             | 2,50 € |
| Pistachio coffee        | 2,50 € |
| Caffè corretto          | 2,50 € |
| Hot tea                 | 2,50 € |
| Soy - almond cappuccino | 3,00 € |
| Lemon sorbet            | 4,00 € |



## Soft drinks

|                        |        |
|------------------------|--------|
| Water 50ml             | 1,50 € |
| Water 75ml             | 3,00 € |
| Non-alcoholic drinks   | 3,50 € |
| Fruit juices           | 3,50 € |
| Iced tea               | 3,50 € |
| Freshly squeezed juice | 4,00 € |

Cover charge

2,50 €





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