

# al Vecchio Mulino



Anyone wishing to taste the typical Sicilian cuisine is at the right place here.

Let us welcome you in a spacious, comfortable and suitable environment.

The large and cozy rooms make the Vecchio Mulino ideal for events, receptions and for any other occasion.

Come to enjoy the Sicilian gastronomic tradition pleasures and delight yourselves in the meat or fish dishes prepared by our chefs.

Taste our pizzas, only produced with fresh and top quality products and exclusively cooked in a wood oven.



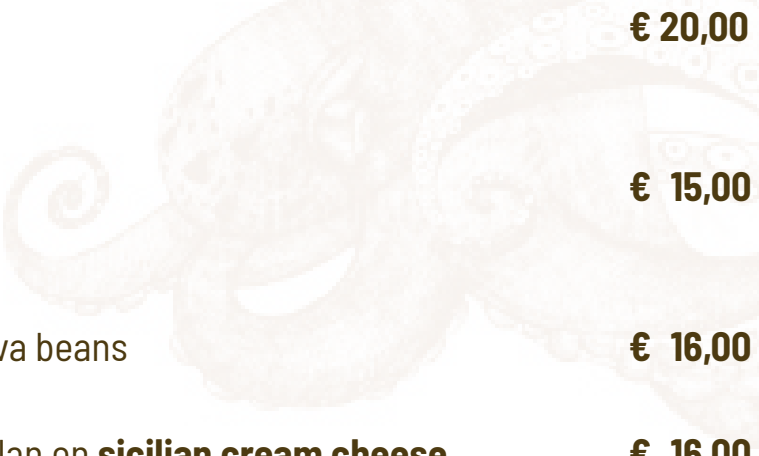
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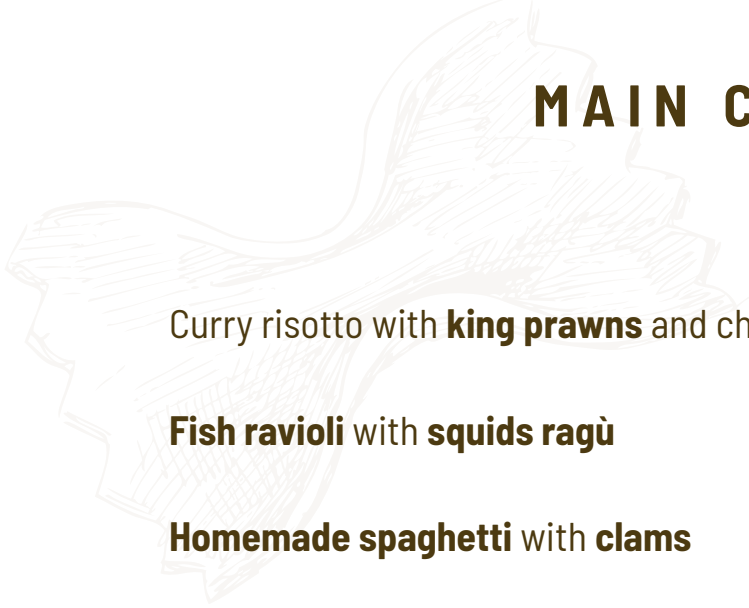



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## STARTERS

- 
- Seafood delight** € 20,00  
(a selection of **seafood** sample)
- Land delight** € 15,00  
(a selection of local product)
- Fish strudel** with cream of fava beans € 16,00
- Cod** and porcini mushrooms flan on **sicilian cream cheese** € 16,00  
with rosemary **bread croutons**
- Sicilian cheese sandwich** filled with seasonal vegetables € 13,00

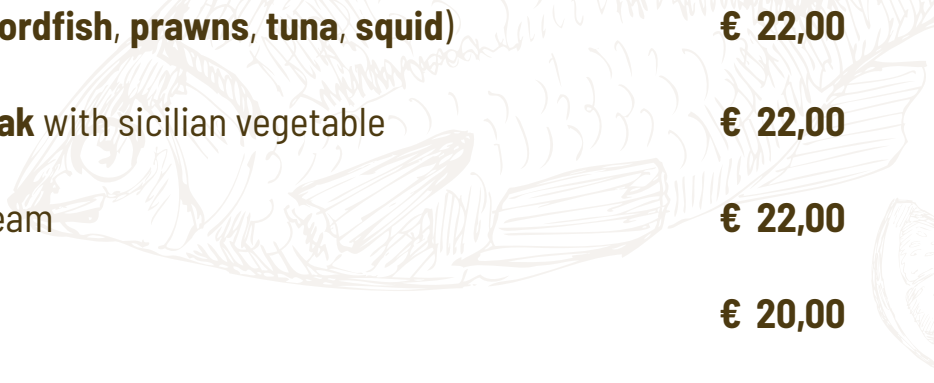
## MAIN COURSES

- 
- Curry risotto with **king prawns** and cherry tomato € 22,00
- Fish ravioli** with **squids ragù** € 22,00
- Homemade spaghetti** with **clams** € 20,00
- Carob spaghetti** with porcini mushrooms € 20,00
- Homemade pasta** with broccoli rabe, sausage and **sicilian cream cheese** € 16,00
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allergens are highlighted in bold | Coperto € 2,50  
\*in absence of seasonal products, frozen products will be used | covered € 2,50



## SECOND COURSES



Mixed of grilled fish ( <b>swordfish, prawns, tuna, squid</b> )	€ 22,00
Breaded <b>Swordfish steak</b> with sicilian vegetable	€ 22,00
<b>Grilled squid</b> on pea cream	€ 22,00
Mixed of <b>fried fish</b>	€ 20,00
<b>Fish soup</b> baked in foil	€ 25,00
Beef tenderloin with porcini leek chips	€ 25,00
Sliced beef with rocket salad cherry tomato and <b>grana cheese</b>	€ 22,00
Fiorentina/ tomahawk steak grilled (500/900g) with potatoes or sicilian vegetables	€ 5,50 /100g

## SIDE DISHES



French fries	€ 4,50
Traditional fries (fried potatoes with peel)	€ 5,00
Mixed salad	€ 7,00
Grilled vegetables	€ 8,00

## DESSERT



<b>Dessert of the day</b>	€ 6,00
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## CLASSIC PIZZAS

<b>Margherita</b> tomato sauce, <b>mozzarella</b> , origan	€ 5,00
<b>Chips</b> tomato sauce, <b>mozzarella</b> , french fries*	€ 7,00
<b>Bufala</b> tomato sauce, buffalo <b>mozzarella</b> , basil, oil	€ 7,00
<b>Napoletana</b> tomato sauce, <b>mozzarella</b> , anchovies, black olives, capers	€ 7,00
<b>Quattro stagioni</b> tomato sauce, <b>mozzarella</b> , cooked ham, black olives, fresh mushrooms	€ 8,00
<b>Vegetariana</b> tomato sauce, <b>mozzarella</b> , roasted aubergine, courgettes, spinach, onion, <b>bread crumbs</b>	€ 8,00
<b>Valdostana</b> tomato sauce, <b>mozzarella</b> , cooked ham, wurstel, fresh mushrooms	€ 8,00
<b>Caprese di bufala</b> Fresh cherry tomatoes, buffalo <b>mozzarella</b> , basil	€ 8,00
<b>Norma</b> tomato sauce, <b>mozzarella</b> , fried aubergine, <b>salted ricotta</b>	€ 8,00
<b>4 formaggi</b> <b>mozzarella</b> , <b>gorgonzola</b> , <b>ragusano cheese</b> , <b>grana</b>	€ 8,00
<b>Bresaola</b> tomato sauce, <b>mozzarella</b> , bresaola, rocket, <b>grana flakes</b>	€ 9,00
<b>Rustica</b> pomodoro, <b>mozzarella</b> , salsiccia fresca, <b>uovo</b> , funghi freschi, origan	€ 9,00
<b>Diavola</b> tomato sauce, <b>mozzarella</b> , spicy salami, cooked ham, sautéed mushrooms	€ 9,00
<b>Capricciosa</b> tomato sauce, <b>mozzarella</b> , peas*, <b>egg</b> , cooked ham, black olives, sautéed mushrooms	€ 9,00
<b>007</b> tomato sauce, <b>mozzarella</b> , peas*, <b>egg</b> , cooked ham, black olives, artichokes, wurstel	€ 9,00
<b>Parmigiana</b> tomato sauce, <b>mozzarella</b> , fried aubergine, <b>egg</b> , cooked ham, <b>grana flakes</b>	€ 9,00
<b>Speck</b> tomato, <b>mozzarella</b> , speck, porcini mushrooms, oil	€ 9,00

All pizzas can be made with **gluten free flour € 3,00** | allergens are highlighted in **bold**

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## HOUSE PIZZAS



<b>Antichi sapori</b> mozzarella, baked potatoes, sausage, black olives, rosemary, oil	€ 9,00
<b>Alle noci</b> tomato sauce, <b>mozzarella</b> , speck rolls with <b>walnuts cream</b> , radicchio, rocket, <b>walnuts</b>	€ 9,00
<b>Zucchine e speck</b> <b>mozzarella</b> , roasted courgettes, speck, <b>grana flakes</b>	€ 9,00
<b>Del mulino</b> tomato sauce, <b>mozzarella</b> , fresh <b>ricotta</b> , fresh sausage, spinach*, oil	€ 9,00
<b>Al crudo</b> <b>buffalo mozzarella</b> , crudo, <b>stracciatella di bufala</b> , arugula, balsamic glaze	€ 12,00
<b>Carciofata</b> Artichokes cream, <b>mozzarella</b> , pork cheek, artichokes, roasted courgettes, breadcrumbs	€ 12,00
<b>Zucca gialla</b> pumpkin cream, <b>mozzarella</b> , baked speck, fresh <b>ricotta</b> , <b>walnuts</b>	€ 12,00
<b>Mortadella</b> <b>mozzarella</b> , mortadella, <b>burrata</b> , pesto and chopped <b>pistachios</b>	€ 12,00
<b>Golosona</b> <b>mozzarella</b> , porchetta, <b>pistachio</b> cream, <b>piacentino</b> , rocket	€ 12,00
<b>Campagnola</b> creamed porcini mushrooms, porchetta, crispy potatoes and <b>burrata cheese</b>	€ 12,00
<b>Provala!</b> <b>mozzarella</b> , radicchio in the oven, fresh mushrooms, porchetta, <b>smoked provola</b>	€ 12,00
<b>Cannizzara</b> <b>mozzarella</b> , creamed zucchini, sausage, capuliato and <b>parmesan cheese flakes</b>	€ 12,00
<b>Boscaiola</b> creamed porcini mushrooms, <b>mozzarella</b> , wild boar salami and porcini mushrooms	€ 12,00
<b>Cavallo</b> tomato, <b>mozzarella</b> , horsemeat, crunchy onion, <b>smoked provolone cheese</b> , baked potatoes	€ 12,00
<b>Nebrodi</b> <b>mozzarella</b> , <b>ragusano cheese</b> , broccoli, wild boar salami, <b>paprika bread croutons</b>	€ 12,00
<b>Favalusa</b> <b>fava bean cream</b> , <b>mozzarella</b> , raw ham, toasted almond	€ 12,00
<b>Tartare di manzo</b> <b>mozzarella</b> , rocket, <b>buffalo stracciatella cheese</b> , beef tartare, oil	€ 16,00

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## SEA PIZZAS

**Tartare di gambero** € 16,00  
mozzarella, shrimp tartare, yellow cherry tomato and mint

**Frutti di mare** € 14,00  
tomato sauce, mozzarella, octopus\*, mussels\*, shrimps\*, parsley

**Baccalà** € 13,00  
mozzarella, baked potatoes, capuliato, cod\*, capers, onion, black olives

**Al salmone** € 12,00  
zucchini cream, mozzarella, salmon\*, ciliegino tomato and crispy onion

**Mar Mediterraneo** € 12,00  
tomato sauce, mozzarella, fried aubergine, smoked swordfish\*, sliced almonds

**Gratin** € 12,00  
tomato sauce, mozzarella, shrimps\*, mussels\*, breadcrumbs, parsley

**Mari e monti** € 10,00  
tomato sauce, mozzarella, shrimps\*, fresh mushrooms, oil, parsley

## VEGAN PIZZAS

**Funghi rossa** € 8,00  
tomato, mushrooms champignon, porcini mushrooms, sautéed field mushrooms, parsley

**Vespro** € 10,00  
Pumpkin cream, vegan mozzarella, baked potatoes, porcini mushrooms, capuliato

**Bronte** € 10,00  
Pistachio cream, vegan mozzarella, champignon mushrooms, cherry tomatoes, chopped pistachios

## SWEET PIZZAS

**Nutella** € 7,00  
nutella, powdered sugar

**Rocher** € 7,00  
nutella, peanuts and powdered sugar

**Fruttolosa** € 12,00  
Custard and fresh fruit

**Ricottella** € 12,00  
Ricotta, sugar, cinnamon, orange zest, chopped pistachio

**Pistacchiosa** € 12,00  
cream pistachio, pistachio nutella, chopped pistachio

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## BEVERAGE

<b>mineral water ferrarelle / lete</b>	<b>€ 3,00</b>
<b>natural water / sparkling 1 lt</b>	<b>€ 2.50</b>
<b>coca cola</b>	<b>€ 4,00</b>
<b>soft drink 33 cl (glass bottle)</b>	<b>€ 2,50</b>
<b>soft drink Polara 27 cl (glass bottle)</b>	<b>€ 2.50</b>
<b>beer cl 66</b>	<b>€ 4.00</b>
<b>beer cl 33</b>	<b>€ 2.50</b>
<b>beer cl 33 free gluten</b>	<b>€ 3.00</b>
<b>beer cl 33 without alcohol</b>	<b>€ 3.00</b>
<b>draft beer cl 0.20</b>	<b>€ 2.50</b>
<b>draft beer cl 0.40</b>	<b>€ 3.50</b>
<b>draft beer cl 0.50</b>	<b>€ 4.50</b>
<b>glass of wine</b>	<b>€ .....</b>

## KRAFT BEER

**Ulysses** - Blonde beer  
(American pale ale with silt peel of sicily)

**Ephesto** - Red beer  
(Belgian Dubble with Etna hazelnuts)

**Heracles** - Blonde beer  
(Blonde ale with green pistachio of Bronte D.O.P.)

**Muorika** - Blonde beer  
(Golden beer of Modica)

**La Baronz**  
(Italian grape ale containing added muscat grape must)

**American**  
(American pale ale)

**Birrificio dell'Etna 75cl** € 18,00

**Birrificio dell'Etna 75cl** € 18,00

**Birrificio dell'Etna 75cl** € 18,00

**Birrificio Belè 75cl** € 18,00

**Barone Sergio 33cl** € 7,00

**Birrificio Alveria 33cl** € 7,00



## BUBBLES

<b>Milazzo nature - G. Milazzo</b>	(Chardonnay)	€ 50,00
<b>Almerita brut - Tasca d'Amerita</b>	(Chardonnay)	€ 45,00
<b>Terrazze cuvèe rosè - Terrazze dell'etna</b>	(Pinot Nero - Nerello mascalese)	€ 45,00
<b>Sic Rosato - Giasira</b>	(Nerello mascalese)	€ 40,00
<b>Mandala - Terrasol</b>	(Chardonnay)	€ 35,00
<b>Planeta brut - Planeta</b>	(Carricante)	€ 35,00
<b>Le Marchesine satèn "Franciacorta" - Le Marchesine</b>	(Chardonnay)	€ 30,00
<b>Altemasi brut "Trento DOC" - Altemasi</b>	(Chardonnay)	€ 30,00
<b>Inganno 572 riesling brut - Calatroni "Mon carul"</b>	(Riesling)	€ 30,00
<b>Perla Marina - Feudo Ramaddini</b>	(Zibibbo secco)	€ 26,00
<b>Fazio brut blanc de blancs - Fazio</b>	(Chardonnay)	€ 26,00
<b>Valdobbiadene prosecco superiore - Villa Sandi</b>	(Glera)	€ 24,00
<b>Muller thurgau - Cavit</b>	(Muller thurgau)	€ 20,00

## FRANCE

<b>Gran Sièclè (champagne) - Laurent Perrier</b>	(Chardonnay, Pinot nero)	€ 120,00
<b>La cuvèe brut (champagne) - Laurent Perrier</b>	(Chardonnay, Pinot nero, Pinot meunier)	€ 60,00
<b>Cremant de bourgogne extra brut (crémant) - Ternel</b>	(Chardonnay)	€ 40,00

## SPAIN

<b>Cava brut nature - Raventos Rossell</b>	(Macabeo, Parellada, Chardonnay, Pinot nero)	€ 30,00
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## WHITE WINE SPARKLING

<b>Bianco di nera - G. Milazzo</b>	(Nerello cappuccio, inzolia)	€ 26,00
<b>Alluccà "metodo ancestrale" - Barone Sergio</b>	(Moscato secco)	€ 24,00
<b>Colum Ban Pinot nero oltrepò pavese Calatroni "Mon carul"</b>	(Pinot Nero)	€ 22,00
<b>Friscur'è blanc de noir - Feudo Ramaddini</b>	(Cabernet)	€ 22,00
<b>Traimari - Cantine Pellegrino</b>	(Grillo, Zibibbo)	€ 22,00

## WHITE WINE SICILIAN

<b>Kikè - Fina</b>	(Traminer aromatico, Sauvignon)	€ 22,00
<b>Taif - Fina</b>	(Zibibbo secco)	€ 22,00
<b>Tracce - Terrasol</b>	(Inzolia)	€ 22,00
<b>Occhi di ciumi - Alcantàra</b>	(Carricante, Grecanico)	€ 26,00
<b>Passobianco "Etna" - Passopisciaro "vini Franchetti"</b>	(Chardonnay)	€ 38,00
<b>Selezione di famiglia - G. Milazzo</b>	(Chardonnay)	€ 40,00
<b>Maria Costanza - G. Milazzo (0,5L)</b>	(Inzolia, Chardonnay)	€ 20,00
<b>Maria Costanza - G. Milazzo (0,75L)</b>	(Inzolia, Chardonnay)	€ 30,00
<b>Leone - Tasca d'Almerita</b>	(Cataratto, Pinot bianco, Sauvignon, Traminer)	€ 24,00
<b>Keration - Giasira</b>	(Cataratto)	€ 26,00
<b>Allemanda - Planeta</b>	(Moscato secco di Noto)	€ 22,00
<b>Ammaru - Brugnano</b>	(Inzolia, Viognier)	€ 22,00
<b>Terre della baronia rosato - G. Milazzo</b>	(Inzolia rosa)	€ 28,00
<b>Luigia rosato - Barone Sergio</b>	(Nero d'Avola)	€ 24,00



## WHITE WINE NATIONAL AND INTERNATIONAL

<b>By the glass Riesling mosel trocken - Villa Huesgen</b>	(GERMANIA)	<b>€ 26,00</b>
<b>La petit perriere sauvignon blanc - La Perriere</b>	(FRANCIA)	<b>€ 24,00</b>
<b>Chardonnay - La Frassina</b>	(VENETO)	<b>€ 22,00</b>
<b>Chardonnay - Tormaresca "Antinori"</b>	(PUGLIA)	<b>€ 22,00</b>
<b>Calasole vermentino - Rocca Montemassi</b>	(PUGLIA)	<b>€ 22,00</b>
<b>Vermentino - Santa Cristina "Antinori"</b>	(TOSCANA)	<b>€ 22,00</b>
<b>Langhe Arneis - Prunotto "Antinori"</b>	(PIEMONTE)	<b>€ 28,00</b>
<b>Vivia - Le Mortelle "Antinori"</b>	(TOSCANA)	<b>€ 26,00</b>
<b>Fiano - Altemura</b>	(PUGLIA)	<b>€ 24,00</b>
<b>Falanghina - Altemura</b>	(PUGLIA)	<b>€ 24,00</b>

## RED WINE SICILIAN

<b>Lamuri - Tasca d'Almerita</b>	(Nero d'Avola)	<b>€ 24,00</b>
<b>Cygnus - Tasca d'Almerita</b>	(Nero d'Avola, Cabernet Sauvignon)	<b>€ 30,00</b>
<b>U toccu - Alcantara Etna</b>	(Pinot Nero)	<b>€ 34,00</b>
<b>Memorie della terra (senza solfiti) - Terrasol</b>	(Syrah)	<b>€ 24,00</b>
<b>Il Cerasuolo - Valle dell'Acate</b>	(Cerasuolo di Vittoria)	<b>€ 24,00</b>
<b>Il Frappato - Valle dell'Acate</b>	(Frappato)	<b>€ 24,00</b>
<b>Carusu "Etna" - Terrazze dell'Etna</b>	(Nerello mascalese, Nerello Cappuccio)	<b>€ 34,00</b>
<b>La monaca - Sallier de la tour Tasca d'Almerita</b>	(Syrah)	<b>€ 38,00</b>
<b>Controdanza - Planeta</b>	(Nero d'Avola, Merlot)	<b>€ 28,00</b>
<b>Syrah - Fina</b>	(Syrah)	<b>€ 22,00</b>



## RED WINE SICILIAN

<b>Rosso Isabella - Giasira</b>	(Merlot)	€ 30,00
<b>Morhum - Giasira</b>	(Nerello mascalese)	€ 24,00
<b>Sergio Rosso - Barone Sergio</b>	(Nero d'Avola)	€ 22,00
<b>Le Mandrie - Barone Sergio</b>	(Nero d'avola, Cabernet Sauvignon)	€ 34,00

## RED WINE NATIONAL AND INTERNATIONAL

<b>Pinot nero "Borgogna" - Maison Chanzy</b>	(FRANCIA)	€ 34,00
<b>P.200 cabernet franc - La Montecchia</b>	(VENETO)	€ 24,00
<b>Refosco dal peduncolo rosso - La Frassina</b>	(VENETO)	€ 28,00
<b>Valpolicella classico superiore - Villa Spinosa</b>	(VENETO)	€ 32,00
<b>Barolo - Prunotto "Antinori"</b>	(PIEMONTE)	€ 50,00
<b>Il Bruciato "bolgheri doc" Tenuta Guado al Tasso "Antinori"</b>	(TOSCANA)	€ 38,00
<b>Peppoli "chianti classico" - Antinori</b>	(TOSCANA)	€ 30,00
<b>Nobile di Montepulciano - La Braccasca "Antinori"</b>	(TOSCANA)	€ 30,00
<b>Vigò frizzante "Bonarda oltrèpo pavese" Calatroni "Mon Carul"</b>	(LOMBARDIA)	€ 22,00
<b>Fichimori - Tormaresca</b>	(PUGLIA)	€ 22,00

# WHAT ARE ALLERGENS

Our pizzas can contain substances or products which in subjects particularly Sensitive, cause **allergies / or intolerances.**



**fish**



**molluscs**



**milk**



**gluten**



**nuts**



**Crustaceans**



**peanuts**



**lupin**



**eggs**

**SO<sub>2</sub>**

**Sulphur dioxide  
and sulphites**



**soy bean**



**sesame**



**mustard**



**celery**



## **Substances or products causing allergies / or intolerances.**

- Cereals containing gluten: wheat, rye, barley, oats, spelled
- Crustaceans and products based crustaceans
- Eggs and egg-based products
- Fish and products based on fish
- peanuts and peanut-based products
- Soybean and soy products
- Milk and milk-based products
- Nuts: almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts and their products
- Celery and products based on celery
- Mustard and products containing mustard
- Sesame seeds and products based on sesame seeds
- Sulphur dioxide and sulphites
- Lupin and products based on lupins
- Shellfish and products based on molluscs