

FOOD LIST

DAY

{ dishes from the counter }

CAKES

Basque cheesecake (1,3,4)	6€
Banana bread (1,3,4,8) 🌿	5€
Citrus cake (1,3,4,8)	5€
Walnut, chocolate and coffee cake (1,3,4,8)	5€
Brownie (3,4,8)	5€
Almond tart (1,3,4,8)	6€
Carrot cake (1,4,8) 🌿	5€
Apple pie (1,3,4)	5€
Cake of the day	6€

FLAKY PASTRIES

Croissant (1,3,4) 🌿	3€
Filled croissant (with jam of the day, pistachio cream, hazelnut cream, sweet ricotta) (1,3,4) 🌿	3,50€
Pain au chocolat (1,3,4) 🌿	3,50€
Pain suisse (1,3,4)	3€
Cinnamon roll (1,3,4)	3€
Chocolate roll (1,3,4)	3€
Pangoccioli (1,3,4)	3€
Baked bombolone (1,3,4)	3€
Filled bombolone (with jam of the day, pistachio cream, hazelnut cream, sweet ricotta) (1,3,4)	3,50€
Coffee brioche (1,3,4)	2€

COOKIES

Hazelnut and dark chocolate cookies (1,3,4,8)	3€
70% dark cocoa cookies (1,3,4)	3€
Selection of artisan shortbread cookies (vanilla, cocoa, cinnamon) 3 pcs (1,3)	3€

SINGLE SERVINGS

Dark chocolate muffin (1,3,4)	4€
Mixed berry muffin (blueberry, redcurrant, raspberry, wild strawberries) (1,3,4)	4€
Specialty Morettino Tiramisù (1,3,4)	6€
Spoon cannolo (1,3,4)	6€
70% dark chocolate mousse (1,4)	6€
Fruit tartlets (1,3,4)	5€
Ice creams and sorbets*	5€
Granitas*	6€

*subject to seasonal availability

ALLERGENS: 1 Gluten – 2 Crustaceans – 3 Lactose – 4 Eggs – 5 Fish – 6 Peanuts
7 Soy – 8 Tree nuts – 9 Celery – 10 Mustard – 11 Sesame seeds – 12 Shellfish

🌿 Vegetarian Dishes 🍷 Slow Food Presidia

- BREAD, BUTTER AND JAM** 6€
with sicilian ancient grain bread and jam of the day (1,3) 🌿
- SICILIAN PLAIN YOGURT WITH FRESH FRUIT** 7€
with our granola, black bee honey and dark chocolate (1,3,8) 🌿
- FRENCH TOAST** 10€
with mixed berries, vanilla cream and salted caramel (1,3,4) 🌿
- PANCAKE** 12€
with black bee honey, toasted almonds, fresh fruit and maple syrup (1,3,4,8) 🌿
- PANCAKE** 12€
with hazelnut cream and fresh fruit (1,3,4,8)
- SAVORY CROISSANT** 10€
with scrambled eggs and crispy bacon (1,3,4)
- MEDITERRANEAN CROISSANT** 6€
with seasoned fresh tomato, Vastedda cheese from Piana degli Albanesi and Pantelleria oregano (1,3,4)
- “CUNZATO” CROISSANT** 7€
with seasoned fresh tomato, anchovies, oregano and Provola cheese from Geraci Siculo Slow Food Presidia (1,3,4,5) 🌿
- MEDITERRANEAN FOCACCIA** 6€
with cherry tomatoes, anchovies and oregano (1,11)
- SAVORY FOCACCIA** 8€
of the day (1,3,5,11)
- OMELETTE** 10€
with sicilian scamorza cheese and mixed greens (3,4)
Additions: + spinach (3€) | + mushrooms (4€) | + bacon (4€) | + sausage (5€)
- CROQUE MONSIEUR** 12€
with béchamel, Gruyère cheese and cooked ham (1,3)
- CROQUE MADAME** 14€
with béchamel, Gruyère cheese, cooked ham and fried egg (1,3,4)
- AVOCADO TOAST** 16€
with Gravlax-marinated salmon* **, sicilian avocado, poached egg, mixed greens, and toasted seeds (1,4,5,8)
- SALMONE TOAST** 16€
with Gravlax-marinated salmon* **, tsukemono cucumber, goat cheese, sicilian avocado cream, mixed greens, and toasted seeds (1,3,5,8)

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*The products, if not available according to seasonality, could be blast chilled or frozen at the source following the cold chain as per current regulations.

**Fish intended to be consumed raw or almost raw has been subjected to preventive remediation treatment in accordance with the requirements of EC Regulation 853/2004.

Table service | Cover charge | Basket of ancient sicilian grain breads: 2€.

{ lunch }

12:00 PM — 3:30 PM

STUFFED CANNELLONI 14€
fresh bronze-cut pasta filled with ragù and béchamel (1,3,4,9)

CRESTE DI GALLO ALLA NORMA 12€
fresh bronze-cut pasta with tomato, fried eggplant, salted ricotta and basil oil (1,3,4)

CREAM SOUP 15€
with shrimp tartare and rosemary-flavored croutons (1,3,9)

MARINATED CHICKEN 18€
with hash brown potatoes*, red cabbage salad and sicilian salmoriglio sauce (1,3,10)

MEDITERRANEAN SALAD 15€
with local mackerel, boiled potatoes, capers, sweet-and-sour onion, confit tomato, and vinaigrette (5,7,10)

VEG SALAD 11€
with boiled potatoes, capers, sweet-and-sour onion, confit tomato, and vinaigrette (7,10) 🌿

GREEN SALAD WITH CHICKEN 14€
with croutons, shaved Canestrato cheese, sous-vide chicken, roasted onion, confit cherry tomato, and vinaigrette (1,3,7,10)

SICILIAN SALAD 12€
with oranges, fennel, olives, anchovies, and capers (5)

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