

# MOMENTO

INGREDIENTI SEMPLICI, ATTIMI SPECIALI

## Menù

## APPETIZERS

Momento cold cuts board:: cured meats, cheeses, bruschetta: tomato, goat cheese	€ 14.00
“Scrocchiarella” vegetarian / porchetta	€ 6.00
Veal meatballs with pistachios	€ 10.00
Steamed seafood salad	€ 15.00
Mixed fried squid and prawns	€ 15.00
“Burrata” with cherry tomatoes	€ 10.00
Vegetarian dish with radicchio, endive, zucchini and aubergines	€ 12.00
Eggplant parmesan	€ 8.00
Cod croquettes	€ 8.00
Ham and buffalo mozzarella	€ 10.00
Ham and melon	€ 10.00

## STARTERS

Pasta “mezza maniche” with tomato and basil	€ 10.00
Lasagna with meat sauce	€ 12.00
Pasta Quills with swordfish, olives, capers and tomatoes	€ 14.00
Timbale- pasta hoops in a cake with aubergines	€ 12.00
Timbale of pasta with courgettes and mozzarella	€ 12.00
Pasta “Mezze Maniche” with almond pesto and rocket	€ 14.00
Pasta “Mezze Maniche” with courgette flowers, anchovies and mozzarella	€ 14.00
Spaghetti with 3 types of creamed tomatoes and Sicilian pecorino cheese	€ 12.00
Ricotta and spinach raviolis with herbs and raw tomatoes	€ 16.00
Pasta quills in “matriciana” sauce	€ 14.00
Spaghetti with bacon and pecorino cheese	€ 14.00
“Calamarata”	€ 16.00
Cannelloni with meat sauce	€ 12.00
Spaghetti with clams	€ 18.00
Pasta “nodini di poeta” with ricotta and spinach	€ 16.00
Mushroom and saffron risotto	€ 18.00
Radicchio and crispy bacon risotto	€ 18.00

## MAIN COURSES

PRoast chicken with potatoes	€ 14.00
Veal cutlet with chips/French fries	€ 16.00
Grilled pork loin with mixed salad	€ 16.00
Pork fillet in nero d'avola wine with raisins, pine nuts and mashed potatoes	€ 18.00
Chicken tidbits with peppers and olives	€ 16.00
Swordfish escalope pizzaiola style	€ 20.00
Seared tuna with green tomato jam and capers	€ 22.00
Sliced veal with sautéed potatoes	€ 20.00
Beef entrecote with Giarratana onions au gratin	€ 20.00
Sea bream/bass in baked potato crust	€ 20.00
Filet with green pepper	€ 22.00
Meatballs in white wine	€ 18.00
Pork tidbits with port and prunes	€ 18.00
Messina-style skewers	€ 16.00

## SOUPS

Consommé	€ 14.00
Pasta and chickpeas	€ 10.00
Pasta and beans	€ 10.00
Peeled barley and emmer	€ 10.00

## SIDE DISHES

Sautéed chicory	€ 5.00
Baked potatoes	€ 5.00
Roast potatoes	€ 5.00
Belgian endive	€ 5.00
Mixed salad	€ 5.00
Oranges, olives and fennel	€ 5.00

## DESSERTS

Large cannoli	€ 5.00
Small cannoli	€ 3.00
Cassata- Sicilian cake	€ 5.00
Tiramisu	€ 5.00
Chocolate heart	€ 5.00
Brownie cake	€ 5.00
Almond cake	€ 5.00
Ice cream	€ 5.00
Granita	€ 5.00
Brioche with ice cream/granita	€ 8.00

## DRINKS

Sparkling and still water	€ 3.00
Orangeade	€ 3.00
Coke	€ 3.00
"Messina" lager 33 cl	€ 4.00
"Messina" draft lager	€ 4.00/600
Liquors/Spirits	€ 5.00
Coffee	€ 2.00
Cappuccino - white coffee	€ 3.00

homemade bread + cover charge € 2,50

# The ingredients of our preparations

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REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers.

Let us know, if there is any food that may cause an allergic reaction. If you would like to know the ingredients of any food sold here, a member of staff will be happy to assist you. Please ask before you order.

Do you have a Food Allergies or Intolerances? Food sold here may contain or have into contact with follow substances or products causing allergies or intolerances.



Eggs and products thereof



Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof



Molluscs and products thereof



Lupin and products thereof



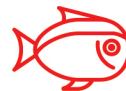
Sesame seeds and products thereof



Celery and products thereof



Crustaceans and products thereof



Fish and products thereof



Milk and products thereof (including lactose)



Mustard and products thereof



Peanuts and products thereof



Soybeans and products thereof



Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers



Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin

Some dishes according to the season are prepared with raw material frozen or frozen at the origin. Some products undergo rapid temperature abatement to ensure quality and safety.