



Appetizer

Sicilian cheese argentiera style with honey and pounded black olives

€ 9,00

Stewed artichoke farmhouse style with fresh ricotta and black pepper

€ 11,00

Braised silver sardines balls in tomato compote and mint

€ 13,00

Beef Carpaccio on "caponatina" of vegetables with honey and sour cream sauce >°<

€ 14,00

*Raw red prawn * from Mazara on blonde oranges salad and crispy fennel*

€ 16,00

** Products marked could be frozen, according to the HACCP regulations - The prices are inclusive of VAT*

>°< Healthy option



Eggs

Egg Pie with potatoes and onion

€ 9,00

Egg Pie with spinaches and ragusano cheese

€ 9,00

Omelette with cheese and basil

€ 9,00

Soup

Mixed vegetable soup with olive oil and fresh cheese

€ 12,00

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Greengrocer's style Cream with sweet garlic croutons

€ 16,00

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Asparagus Cream with puffed rice

€ 19,00

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>•< Healthy option



Main Course

Chickpea soup in olive oil with tufts of codfish and rosemary

€ 12,00

Paccheri Pasta from Gragnano with green broccoli, cherry tomatoes and mussels

€ 12,00

Spaghetti of Kamut with three different kinds of tomatoes pesto and almond flakes

€ 12,00

Carnaroli risotto with artichokes from Cerda, toasted pine nuts and dried Bacon

€ 14,00

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Egg Fettuccine with shrimp on red pumpkin cream and saffron

€ 15,00

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>•< Healthy option



Meat

Marinated chicken supreme with lime , herbs and capers sauce
€ 12,00

Stew shank of pork with mascalese wine sauce and pistachio crumbs
€ 13,00

*Lamb chops * on red onion compote*
€ 16,00

Irish beef cut on braised cauliflower with garlic >°<
€ 19,00

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>°< **Healthy option**



Fish

Sliced wild salmon with butter and fried sesame on braised sweets leeks >°<
€ 14,00

Escalopes of dolphin-fish with bread crust on fried & marinated green zucchini
€ 14,00

Swordfish ghiotta style with tomato sauce, onion, olives and capers
€ 18,00

*Red prawns * from Mazara grilled in a "Panelle" mille-feuille*
€ 24,00

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>°< **Healthy option**



Hilton Classic

Three layers of toasted bread with lettuce, mayonnaise, tomato, chicken and grilled bacon, eggs

Club sandwich and French fries *

€ 16,00

Salmon sandwich with mayonnaise and avocado

Sandwich chef

€ 16,00

Hamburger with tomato and onion

Hilton hamburger and French fries *

€ 14,00

Salad of lettuce, croutons, parmesan cheese, with Caesar sauce

€ 9,00

Served with grilled chicken breast or boiled shrimp

Caesar salad

€ 12,00

Toasted ham and cheese

€ 10,00

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Dessert

*Cup of fruit salad with vanilla ice cream
and raspberry glaze*

Fresh pineapple

Sicilian cake with ricotta cheese and candid fruit

Chioccolate cake

Pistachio mousse

Strawberry mousse

€ 8,00



Sicilian Tradition Menu

Walk in the flavors of Palermo

*Eggplant caponata salad with vinegar, stuffed sardines,
fried chickpeas with fennel, eggplant parmigiana style with tomato sauce and cheese*

€ 10,00

Home made pasta drawn to the bronze with tomato sauce, eggplants and salt ricotta cheese

€ 10,00

Swordfish with flavored bread with capers and oregano

€ 17,00

Stub Sicilian cassata ice cream

€ 8,00

The full menu costs € 26,00 p.p.

Offer with coffee and a glass of wine B or R € 30.00 p.p.

The price is inclusive of VAT

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