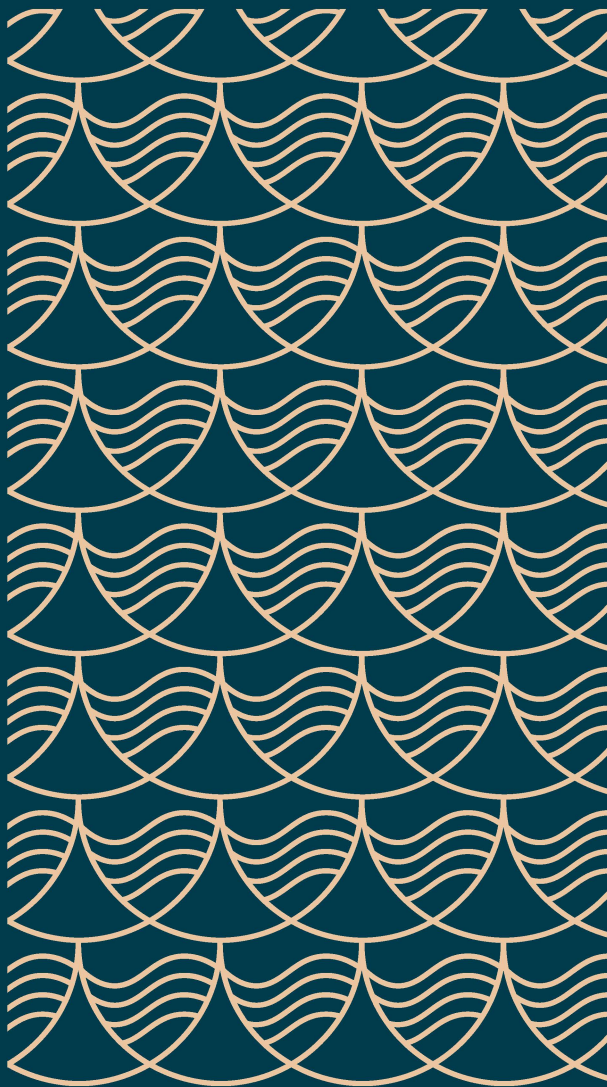




MENÙ

VISTA  MARE

PESCE&BOLLICINE

SIDES

Fresh fried potatoes from Siracusa with origan	€ 8,00
Fresh fried potatoes from Siracusa served with goat cheese foam and pistachios*	€ 10,00
Seasonal salad	€ 7,00

MAIN COURSES

Shrimp and fresh fruit salad	€ 18,00
Ever green Local shrimp cocktail*, light salad and aurora sauce	€ 16,00
Crispy buffalo mozzarella on smoked provola foam, Mazara shrimp, citrus fruits and bottarga	€ 22,00
The raw seafood "Vista Mare" Raw according to availability	€ 39,00
Beccafico anchovies	€ 18,00
Breaded golden and fried anchovies accompanied by oranges and caramelized onion	€ 16,00
Paccheri with carbonara of fresh tuna and minta	€ 20,00
Cantaloupe melon risotto with purple shrimp, coconut milk and avocado lime dressing	€ 25,00
Fresh pasta gnocchi with Amberjack/ Red Snapper ragù and smoked provola fondue	€ 20,00
First of the day	€ 25,00
Fried calamari*, prawns* and anchovies	€ 24,00

Mixed seafood gratin Fillet or escalope of fish of the day, prawn*, scallop*, clams*, oyster* (subject to availability)	€ 27,00
Seared tuna with caramelized onion	€ 24,00
Fillet of the catch of the day	€ 25,00
Mazara prawn fiocina al panco on mango cream, avocado and ginger ricotta	€ 25,00
Local tuna/albacore “tonkatsu” on a small caponata	€ 25,00
Fish of the day	€ 77,00 / kg
Lobster, Sea Cicada, Scampi	€ 150,00 / kg
Red and Purple Oiant Prawns	€ 150,00 / kg

SEA PUCCE

LUNCH ONLY

Fried squids Puccia Fried Squids*, salaci, dressing	€ 14,00
Tuna Puccia Grilled Tuna, onion caramelise	€ 14,00
Vegetarian Puccia Seasonal Vegeta bi es, dry tornato dressing	€ 13,00

DESSERT

Home made Dessert of the day	€ 7,00
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WINE LIST

WHITE WINE

Biosfera Catarratto Pellegrino	€35,00
Salinaro Grillo Pellegrino	€35,00
Etna bianco Alta Mora	€39,00
Conte della Vipera Antinori	€49,00
Vermentino Bolgheri Antinori	€39,00
Cyane Moscato Pupillo	€36,00
Gewurtztraminer "Fall Wind" St. Michael Eppan	€45,00
Pietrenere Zibibbo De Bartoli	€57,00
Grappoli del Grillo De Bartoli	€59,00

RED WINE

Materico Nero d'Avola Pellegrino	€33,00
Etna Rosso Alta Mora	€37,00
Etna Rosso Terre Nere	€57,00
Tignanello 2021	€180,00
Sassicaia 2012 -2015-2016-2017- 2018-2019-2020	Quotazione su richiesta

SPARKLING WINE

Jacur 765 Bernardi	€30,00
Prosecco Valdobbiadene DOCO Nino Franco	€35,00
Metodo Classico Murgio	€39,00
Metodo Classico Terzavia De Bartoli	€57,00
Franciacorta Ca del Bosco Cuvee Prestige	€60,00
Magnum Bottle 1,5 l	€130,00
Half Bottle 375 ml	€ 34,00
Franciacorta Ca del Bosco Vintage	€89,00
Dosage Zero	
Franciacorta Ca del Bosco Vintage	€130,00
Dosage Zero Noir	
Franciacorta Anna Maria Clementi	€190,00
Franciacorta Anna Maria Clementi R.S 1980	€800,00
Adrien Romet Blanc de Blancs Methode Traditionelle	€ 37,00

CHAMPAGNE

Champagne Laurent Perrier La Cuvée	€87,00
Champagne Laurent Perrier Millèsimè	€110,00
Champagne Laurent Perrier Grand Siecle	€240,00
Champagne Dom Perignon Vintage 2008	€370,00

Champagne Dom Perignon Vintage 2015	€290,00
Champagne Cristal 2015	€300,00
Perrier Jouet Blanc de Blancs	€130,00
Champagne Bollinger	€110,00

ROSÈ

Murgo Rose' Metodo Classico	€45,00
Adrien Romet Rosè Mrthode Traditionnelle	€39,00
Champagne Laurent Perrier Cuvée Rosè	€ 110,00

GLASS OF WINE

Glass of Wine with weekly rotation	€8,00
Passito/ Moscato	€9,00

on request tastings and verticals of prestigious wines and champagnes with food and wine pairing.

Corkage Fee allowed (to be agreed in advance).

APPETIZERS

Fresh Potatoes from Syracuse scented with oregano	€8,00
Fresh Potatoes from Syracuse cream of pecorino cheese and pistachios	€10,00
Anchovies with beccafico sauce	€ 18,00
Golden breaded and fried anchovies accompanied by oranges and caramelized onion	€ 16,00
Fried calamari*, prawns* and anchovies	€ 24,00
Crispy buffalo mozzarella, pecorino fondue, red shrimp from Mazara and citrus fruits	€ 22,00
"Vista Mare" raw seafood Raw according to availability	€ 39,00
Oysters	€ 4,00 cad.
Oysters Special	€ 8,00 cad.
Red / Purple Shrimp third size	€ 4,00 cad.

COMBO

Franciacorta Ca del Bosco Cuvee Prestige
HALF BOTTLE 375 ML

+

Alici panate dorate e fritte

accompanied by oranges and caramelized red onion

€ 45,00

Franciacorta Ca del Bosco cuvee Prestige

HALF BOTTLE 375 ML

+

Fried calamari* and prawns* and anchovies

€ 52,00

Franciacorta Ca del Bosco cuvee Prestige

HALF BOTTLE 375 ML

+

Il crudo di mare "Vista Mare"

Raw according to availability

€ 63,00

COCKTAIL AMERICAN BAR

Negroni

€ 9,00

Bitter Campari, Vermouth Cinzano, Gin

Americano

€ 9,00

Bitter Campari, Vermouth Cinzano, Soda

Mojito

€ 9,00

Bacardi carta Blanca Rum, Succo di lime, Zucchero di canna raffinato, foglie di menta, Soda

Gin Tonik

€ 9,00

Empire Gin

Gin Tonik Premium

€ 12,00

Hendrick's, Tanquearay, Gin Mare

Vodka Lemon o Tonic

€ 9,00

Aperol Spritz

€ 9,00

Aperol, Vino spumante

Campari Spritz

€ 9,00

Campari Bitter, Vino spumante

RUM

Zacapa Guatemala 23 anni

€ 13,00

TASTING

**Rum Zapatera Nicaragua 1989-1990-1992-1996
Con cioccolato e Short Cohiba**

€ 99,00

BITTERS AND DISTILLATES

€ 5,00/7,00

CAFE BAR

Bottled beer 33 cl	€ 5,00
Cocacola, Cocazero, Fanta, Tonica, Bibite BIO Tomarchio	€4,00
Large water 1 lt	€ 3,50
Caffè	€ 3,50
SKA iced coffee	€ 6,00

<u>SERVICES</u>	€ 3,50
<u>COVERED</u>	€ 2,00

* in the absence of the fresh product, the following foods could be replaced with the same type frozen or "killed on board" at the fishing site.

**THE FOLLOWING ALLERCENS PRESENT AND MARKED:
Crustaceans, Molluscs, Tuna, Salmon and dried nuts.**



Sea View Ognina is the location for your aperitifs on the splendid sea of the small port of Ognina Siracusa, born from the experience of Aurum Eventi. Bubbles and delicious fish tapas will give you an unforgettable multi-sensory experience.

Vista Mare - Catering & Events
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