



Siviglia

2013

Chef's Menu

Appelizers

Smoked Burrata [1,7,8] with gazpacho and crispy duck speck and toasted hazelnuts	14
Seafood Symphony min. 2 people [1,2,4,5,7,9,12,14] Trio of seafood based dished	per person 15
Siviglia's octopus [4,7] with spiced caponata and burrata	15
Tartare of catch of the day or tuna* [4] with currants and Medjoul dates	15

Main courses

Tagliolini carbonara revisited [1,3] with eggs and smoked duck speck	16
Ziti [1,3,9] with lampredotto	16
Tagliolino/Risotto with crudités [1,2,4,7,9,12,14] with squid ink, burrata, and raw catch of the day	18
Sardinian fregola [1,2,4,7,9,12,14] with Grotta pecorino and mussels	18
Seafood Carbonara [1,2,3,4,9,12,14] with mussels, prawns*, calamari*, octopus*, baby octopus*, cod* and egg	18

Second courses

Beef fillet [1,7,9] with anchovy burrata and fried leek	26
Lampredotto [1,9] Lampredotto on toasted bread	10
Gallipoli-style crusted fried tuna [1,4,5] Fried tuna* in a Gallipoli-style bread crust, served with a cream of beans and caramelized onion	23
Fisherman's soup [1,2,4,9,12,14] Tomato, octopus*, mussels, prawns*, baby octopus*, cod*	22

*In the absence of fresh ingredients, frozen or blast frozen food will be served.

The Specials

The Classics

The Exaggerated Spaghetti [1,2,4,9,12,14] 19
A quarter of lobster, mussels, clams, calamari, octopus*, baby octopus*, scampi* and prawns**

Seafood stew min. 2 people [1,2,4,9,12,14] per person 18
Cod, mussels, clams, calamari*, octopus*, baby octopus*, scampi* and prawns**

Pacchero da 10 [1,2,4,9,12,14] 18
*Crab sauce with clams and prawns**

The lobsters

Lobster tagliolini [1,2,4,9,12,14] 22
Lobster and cherry tomatoes

Paccheri with lobster sauce [1,2,4,9,12,14] 22
Tomato sauce and lobster

Catalan-style lobster [1,2,9,12] 35
Lobster with mixed vegetables and fruit

L'imperiale min. 2 people [1,2,9,12,14] per person 35
Lobster, 4 prawns and 4 scampi* with mixed fruit and vegetables*

The Paellas

Paellotto min. 2 people [2,4,9,12,14] per person 18
Paella with lampredotto, mussels, prawns, peas, and peppers*

Catalan-style Paella min. 2 people [2,4,9,12,14] per person 18
Paella with mixed fish, peas, and peppers*

Paella negra min. 2 people [2,4,9,12,14] per person 20
Paella with calamari, mussels, cuttlefish*, cod*, baby octopus*, prawns*, cuttlefish ink, and burrata*

Imperial Paella min. 2 people [2,4,9,12,14] per person 35
Paella with one lobster, 2 prawns, 2 scampi*, peas, and peppers*

Appetizers

Meat

Selection platter [1,7,12]	15
<i>Platter with a selection of cured meats, pecorino cheese, and toasted bread with burrata, anchovies, and cherry tomatoes</i>	
Cured ham, coccole, and burrata [1,7]	13
Four-flavor crostini [1,12]	10
<i>Liver pâté, tomatoes, Cantabrian anchovies with cherry tomatoes, burrata and capers, fried polenta with porcini*</i>	

Fish

Mussel pepper stew [12,14]	14
Warm seafood salad [2,4,9,12,14]	15
<i>Mussels, clams, calamari*, prawns*, octopus*, cuttlefish*, scampi*, and crunchy vegetables</i>	

Main courses

Meat

Pacchero with white ragù and olives [1,9,12]	14
<i>with hand-chopped white ragù and Leccino olives</i>	
Spaghettoni with garlic and oil, Chef's style [1]	12
<i>with garlic, oil, chili, gorgonzola fondue, and breadcrumbs</i>	

Fish

Spaghetti with mixed seafood [1,2,4,9,12,14]	18
<i>with mussels, clams, calamari*, octopus*, baby octopus*, scampi* and prawns*</i>	
Gnocchi with crab [1,2,3,4,12,14]	18
<i>with fresh crab and tomato</i>	
Seafood risotto [2,4,12,14]	18
<i>with mussels, clams, calamari*, octopus*, baby octopus*, scampi* and prawns*</i>	

**In the absence of fresh ingredients, frozen or blast-frozen food will be served.*

Second courses

Meat

Beef fillet

<i>Grilled</i>	24
<i>With green peppercorns [1,7,10]</i>	26
<i>With lard</i>	26

Beef tagliata

<i>Grilled</i>	21
<i>Arugula and Parmesan</i>	23
<i>With lard</i>	23

Chicken tagliata [1,6,7,12]

<i>Quarter of grilled chicken with soy sauce, grilled pineapple, curry rice cream, and paille potatoes</i>	16
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Fish

Grilled seafood platter [2,4]

<i>Prawns*, bream, scampi*, calamari* and paille potatoes</i>	25
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Grilled prawns [2]

each 3.5

Catch of the day "Isolana" style [2,4,9,12]

<i>Baked fish fillet with cherry tomatoes, zucchini, olives, capers, and potatoes</i>	18
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Grand fried platter [1,2,4,14]

<i>Calamari*, prawns*, octopus*, cod*, zucchini, carrots, onions, and sage</i>	18
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Sides

Mixed salad	5
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Roasted potatoes	5
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Fried potatoes [1]	5
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Grilled vegetables	5
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Eggplants, zucchinis, tomatoes, and red radicchio.

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The Pizzas

Our doughs

Neapolitan

Thin

Whole wheat

Gluten-free *(supp. 2)*

The Classics

Marinara ^[1] <i>Tomato, oregano, garlic, basil</i>	6
Margherita ^[1,7] <i>Tomato, mozzarella, basil</i>	7
Bufalina ^[1,7] <i>Tomato, buffalo mozzarella, basil</i>	8.5
Napoli ^[1,4,7] <i>Tomato, mozzarella, capers, anchovies, oregano</i>	8.5
4 formaggi ^[1,7] <i>Tomato, buffalo mozzarella, cheese fondue</i>	8.5
4 stagioni ^[1,7] <i>Tomato, mozzarella, olives, champignon mushrooms, cooked ham, artichokes</i>	9
Capricciosa ^[1,7] <i>Tomato, mozzarella, olives, champignon mushrooms, cooked ham, artichokes, sausages</i>	9
Würstel ^[1,7] <i>Tomato, mozzarella, wiener</i>	8
Spicy Dalami ^[1,7] <i>Tomato, mozzarella, spicy salami</i>	8
Sausage ^[1,7] <i>Tomato, mozzarella, sausage</i>	8
Ham ^[1,7] <i>Tomato, mozzarella, cooked ham</i>	8
Ham and mushrooms ^[1,7] <i>Tomato, mozzarella, cooked ham, champignon mushrooms</i>	8.5
Sausage and onion ^[1,7] <i>Tomato, mozzarella, sausage, onion</i>	8.5
Tuna and onion ^[1,4,7] <i>Tomato, mozzarella, tuna, onion</i>	8.5

The Pizzas

The Specials

Siviglia ^[1,7] <i>Tomato, mozzarella, 'nduja, burrata, prosciutto crudo (raw)</i>	12
Sancho ^[1,7] <i>Tomato, mozzarella, provola, cherry tomatoes, speck (raw)</i>	10
Sorrento ^[1,7] <i>Tomato, buffalo mozzarella, cherry tomatoes, basil</i>	9
Andalusia ^[1,7] <i>Tomato, buffalo mozzarella, stracchino cheese, sausage</i>	10
Saragozza ^[1,7] <i>Tomato, buffalo mozzarella, eggplant, provola cheese</i>	10
Vesuvio ^[1,7] <i>Tomato, buffalo mozzarella, salami, green peppercorns</i>	10
Granada ^[1,7] <i>Tomato, buffalo mozzarella, porcini mushrooms*, salami</i>	10
Toledo ^[1,7] <i>Tomato, mozzarella, gorgonzola, speck (raw)</i>	10
Di categoria ^[1,7] <i>Tomato, mozzarella, prosciutto crudo, shaved Grana cheese (raw)</i>	10
'O sole mio ^[1,7] <i>Tomato, buffalo mozzarella, cherry tomatoes, porcini mushrooms*</i>	10
Pulcinella ^[1,7] <i>Tomato, mozzarella, provola, spicy salami</i>	9
Funiculì ^[1,7] <i>Tomato, buffalo mozzarella, eggplant, gorgonzola</i>	9.5
Positano ^[1,7] <i>Tomato, mozzarella, cooked ham, porcini mushrooms*</i>	9.5
Capri ^[1,2,7] <i>Tomato, mozzarella, shrimp*, zucchini</i>	10
'O scugnizzo ^[1,7] <i>Tomato, mozzarella, stracchino cheese, cooked ham, olives</i>	9.5
Dulcinea ^[1,7] <i>Tomato, buffalo mozzarella, porcini mushrooms*, truffle cream</i>	10

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The Pizzas

The Specials

Pescatora ^[1,2,7] <i>Tomato, octopus*, cuttlefish*, shrimp*</i>	12
Chisciana ^[1,7] <i>Tomato, mozzarella, prosciutto crudo, stracchino cheese, arugula (raw)</i>	10
Ronzinante ^[1,7] <i>Tomato, mozzarella, eggplant, cherry tomatoes, zucchini, arugula (raw)</i>	9
Zazà ^[1,7] <i>Tomato, mozzarella, mascarpone, speck (raw)</i>	9.5
Sciuè Sciuè ^[1,7] <i>Tomato, mozzarella, cooked ham, spicy salami, provola cheese</i>	10
Luna rossa ^[1,7] <i>Tomato, mozzarella, porcini mushrooms*, 'nduja</i>	9.5
Sardenaira ^[1,4,7] <i>Tomato, anchovies, olives, capers, garlic, oregano</i>	8.5
Sabrosa ^[1,7] <i>Tomato, mozzarella, spicy salami, onion, gorgonzola</i>	10
Chef ^[1,7] <i>Mozzarella, gorgonzola, Tuscan soppressata (raw)</i>	9
Vecchia Napoli ^[1,7] <i>Mozzarella, sausage, broccoli rabe (friarielli)</i>	9

Calzones

White ^[1,7] <i>Mozzarella, provola, cooked ham</i>	9
Neapolitan filling ^[1,7] <i>Ricotta, spicy salami, cooked ham, tomato</i>	10
Saltimbocca Primavera ^[1,7] <i>Buffalo mozzarella, cherry tomatoes, lettuce (raw), prosciutto crudo (raw)</i>	9.5
Mascalzone ^[1,7] <i>Half calzone: Mozzarella, cooked ham, provola cheese Half pizza: Tomato, mozzarella, sausage, stracchino cheese</i>	11

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The Pizzas

Covacini

With oil ^[1]	4.5
Sorrento ^[1,7] <i>Buffalo mozzarella, cherry tomatoes, basil</i>	8
Primero ^[1,7] <i>Buffalo mozzarella (raw), cooked ham (raw)</i>	9
Pugliese ^[1,7] <i>Capocollo (a crudo), burrata (a crudo), dried tomatoes, olives, oregano</i>	9
Salmon ^[1,2,4,7] <i>Mozzarella, shrimp*, smoked salmon (raw), arugula (raw), limone (raw)</i>	12

Additional ingredient cost

Bufala 1.5	Porcini 1.5	Shrimp 2	Salmon 3	Altro 1
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Table Feast Menu

By reservation only, minimum 10 people

House platter	
Pizza of your choice	
Soft drink	
Coffee	27

Desserts

House dessert	6
Fresh fruit	5
Sorbet	4
Sgroppino	5

Drinks

Water	2.5
<i>In this establishment, we serve "Punto Acqua": treated potable water, still or sparkling (D.I.G. No. 181 of 23/06/03)</i>	
Draft Coca-Cola	
<i>Small</i>	3
<i>Medium</i>	4
<i>Liter</i>	9
Canned drinks	3
Draft blonde and red beer	
<i>Small</i>	3.5
<i>Medium</i>	4.5
<i>Liter</i>	9.5
House wine, white and red	
<i>Glass</i>	4
<i>50 cl.</i>	7
<i>75 cl.</i>	12
Draft sparkling white wine	
<i>25 cl.</i>	4
<i>50 cl.</i>	7
<i>Liter</i>	11

Bottled beers

Ceres	4
Corona	4
WeissBier	5
Tennent's	4
Menabrea	4
Ichnusa	4

Coffee bar

Coffee	2
Decaffeinated coffee	2
Spiked coffee	3
Barley coffee	2.5
Liqueurs	4
Grappas	4
Rum	6

Cover charge	2
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White wines

Campania

Falanghina Cantine Caggiano DOCG	25
Fiano di Avellino Cantine Caggiano DOCG	25
Greco di Tufo Cantine Caggiano DOCG	25

Friuli Venezia Giulia

Ribolla Gialla Attems IGT	25
Sauvignon Blanc Attems IGT	25

Piemonte

Arneis Paolo Contero DOC	22
Traminer Föra Paolo Conterno DOC	22

Sardegna

Vermentino di Gallura DOCG	22
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Sicilia

Cataratto Colosi IGP	25
Grillo Colosi DOC	25
Malvasia Colosi IGP	25

Toscana

Le Bruniche Nozzole IGT	25
Vermentino Massovivo Frescobaldi IGT	25

White wines

Trentino Alto Adige

Gewürztraminer Nals Margreid DOC	25
Pinot Bianco Nals Margreid DOC	25
Pinot Grigio Nals Margreid DOC	25

Veneto

Chardonnay Jermann IGT	28
Ribolla Gialla Jermann IGT	28
Riesling Jermann IGT	28

Red wines

Liguria

Vermentino Nero Luni IGT	30
Ciliegiolo Lunae IGT	25

Piemonte

Barbera d'Asti Paolo Conterno DOCG	21
Dolcetto d'Alba Paolo Conterno DOC	21

Sicilia

Nero d'Avola Colosi DOC	25
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Red wines

Toscana

Brunello di Montalcino Tenuta La Fuga DOCG	40
Campo al Mare Bolgheri Superiore DOC	35
Morellino di Scansano DOCG	25
Rosso di Montalcino DOC	25
Nozzole Chinati Riserva DOCG	32
Sangiovese Montecucco DOCG	28

Trentino Alto Adige

Pinot Nero Nals Margreid DOC	25
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Rosé wines

Friuli Venezia Giulia

Pinot Grigio Ramato Attems	25
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Toscana

Alie Frescobaldi IGT	25
Aurea Gran Rosé Frescobaldi IGT	40
Campo al Mare Bolgheri DOC	25
L'Aura Agricola Ludus IGT	21

Sparkling wines

Lombardia

Pinot Nero Brut Metodo Classico La Versa	28
Pinot Nero Rosé Brut Metodo Classico La Versa	28

Trentino Alto Adige

Altemasi Trento Brut Millesimato DOC	28
Altemasi Trento Rosé Brut Millesimato DOC	28

Veneto

Bottega Valdobbiadene Extra Dry	21
Bottega Valdobbiadene Brut Rosé	21

Allergens

1. *Gluten-containing cereals and products derived from them (wheat, rye, barley, oats, spelt, kamut)*
2. *Crustaceans and products derived from crustaceans*
3. *Eggs and products derived from eggs*
4. *Fish and products derived from fish*
5. *Peanuts and products derived from peanuts*
6. *Soy and products derived from soy*
7. *Milk and products derived from milk*
8. *Nuts and their products (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts)*
9. *Celery and products derived from celery*
10. *Mustard and products derived from mustard*
11. *Sesame seeds and products derived from sesame*
12. *Sulphites in concentrations greater than 10 mg/kg*
13. *Lupins and products derived from lupins*
14. *Molluscs and products derived from molluscs*

Info

Prices are expressed in €.

For any intolerances and allergies, Guests are kindly requested to read the following mandatory information for the Final Consumer.

Provisions regulated by Regulation (EC) No. 1169/2011 and Legislative Decree No. 231/2017.

For information regarding the potential presence of allergens in the dishes, please contact the restaurant staff, who are available to provide any support and additional details. Therefore, our dishes may contain allergenic substances listed in the official table according to EU Regulation 1169/11, included in the menu. Additionally, all ingredients present in this menu and considered allergens are carefully specified to minimize any issues for individuals at risk.