

STARTERS

- ❖ I FIORI STILEOSTERIA 9.⁰⁰
Baked zucchini flowers filled with buffalo mozzarella, anchovies and parmesan served with tomatoes and basil bruschetta
- ❖ IL GAMBERO KATAIFI 12.⁰⁰
Prawns in kataifi paste on a salad of spinach, fennel, pomegranate and balsamic reduction*
- ❖ LE POLPETTINE DI MELANZANE 11.⁰⁰
Fried aubergine and breadcrumb meatballs stuffed with taleggio cheese served with parmesan fondue and red onion compote
- ❖ LE BRUSCHETTE, L'ORATA E IL TARTUFO 14.⁰⁰
Bruschettine with marinated sea bream, courgette cream and slices of fresh truffle
- ❖ TORTINO AI PORCINI, BURRATA E SPECK D'OCA 12.⁰⁰
Potato and porcini mushroom pie with Andria burrata and speck smoked goose*
- ❖ LE ALICI 11.⁰⁰
Fried anchovies
- ❖ LA PARMIGIANA 11.⁰⁰
Millefeuille prepared expressly with buffalo mozzarella and baked aubergines with fresh tomato, basil and parmesan accompanied by bruschetta with pepper compote and ricotta mousse
- ❖ IL GRAN TAGLIERE (recommended for two people) 20.⁰⁰
Mixed bruschetta, cured pork tenderloin, raw ham, baked cacione, DOP buffalo mozzarella, StileOsteria zucchini flowers and marinated courgettes
- ❖ LE BRUSCHETTE MISTE 14.⁰⁰
Variation of homemade bread bruschetta: pork loin and truffle sauce, buffalo mozzarella and anchovies, local lard



The bread is prepared daily by the chef with
durum wheat flour, semolina, oil and yeast.

PASTA-TRADITIONAL

- ❖ LA CACIO E PEPE 10.⁰⁰
Homemade tonnarelli with pecorino romano and white pepper
- ❖ L'AMATRICIANA 11.⁰⁰
Homemade tonnarelli with fresh tomato sauce, crispy cured pig's cheek, pecorino cheese and white pepper
- ❖ LA CARBONARA 12.⁰⁰
Tonnarelli carbonara with egg, bacon, pecorino and pepper white

PASTA-SPECIALTY

- ❖ LA CACIO E PEPE E I GAMBERI 15.⁰⁰
*Homemade egg tonnarelli cheese and pepper with pink prawns
Mazara del Vallo marinated with lime, pistachios and mint*
- ❖ LE FETTUCCINE AL RAGU' E TARTUFO 15.⁰⁰
Homemade fettuccine with white beef ragout, courgettes, Flowers pumpkin, fresh truffle and parmesan
- ❖ L'INTEGRALE VEGETARIANA 12.⁰⁰
Homemade wholemeal flour tonnarelli with aubergines, cherry tomatoes, basil and almond pesto, Andria burrata and parmesan
- ❖ I TONNARELLI E I CALAMARI 14.⁰⁰
Homemade egg tonnarelli with garlic, oil and chilli pepper calamari, yellow datterino tomatoes and rocket and hazelnut*
- ❖ LA GRICIA STILEOSTERIA 12.⁰⁰
Homemade egg tonnarelli with bacon, sweet red onion, courgette flowers, pecorino Fulvi and white pepper
- ❖ I RAVIOLI, IL TONNO E I PORCINI 15.⁰⁰
*Homemade egg ravioli filled with ricotta, tuna and mushrooms
porcini mushrooms*



The pasta is prepared daily by the chef with durum

wheat flour or wholemeal flour, semolina and

MEAT AND FISH-TRADITIONAL

- ❖ IL CALAMARO FRITTO 18.⁰⁰
Fried calamari foil served with red onion compote and mint*
- ❖ IL BACCALA' IN PASTELLA 15.⁰⁰
Chunks of battered cod served with vegetable caponata season and teriyaki sauce
- ❖ L'ORATA COTTA SULLA PIETRA LAVICA 18.⁰⁰
Sea bream cooked on lava stone served with spinach, raisins and almonds

MEAT AND FISH-SPECIALTY

- ❖ IL TONNO AL SESAMO NERO 18.⁰⁰
Black sesame crusted tuna with avocado salad, fennel, marinated olives and courgettes
- ❖ LA VITELLA E I PEPERONI 18.⁰⁰
Sliced veal with pepper compote and pecorino flakes served with baked potatoes
- ❖ L'ANATRA E I FUNGHI PORCINI 20.⁰⁰
Sliced duck with porcini mushrooms and parmesan fondue served with sautéed chicory

LA SELEZIONE DI FILETTO DI MANZO :

- ❖ ACETO BALSAMICO -Fillet with balsamic vinegar sauce, 18.⁰⁰
served with rocket, cherry tomatoes and parmesan flakes
- ❖ VINO ROSSO - Fillet with red wine sauce and flakes 18.⁰⁰
pecorino cheese
- ❖ STILEOSTERIA - Fillet with black truffle from Norcia, 20.⁰⁰
wrapped in local lard served with chicory and rosemary potatoes

SIDE

- ❖ LA SCAROLA RIPASSATA 6.⁰⁰
with anchovies, olives and chilli pepper
- ❖ LE PATATE AL FORNO - Baked potatoes 5.⁰⁰
- ❖ LA CICORIA RIPASSATA - Sauteed chicory 5.⁰⁰
- ❖ GLI SPINACI with raisins and almonds 6.⁰⁰
- ❖ LA CAPONATA DI VERDURE DI STAGIONE 7.⁰⁰
- ❖ L'INSALATA 5.⁰⁰
spinach, rocket, cherry tomatoes, fennel, marinated courgettes

DESSERTS

❖ IL TIRAMISÚ	5. ⁰⁰
<i>Homemade tiramisú with ladyfingers, coffee and mascarpone</i>	
❖ LA TAZZINA DI TIRAMISÚ - The cup of tiramisù	3. ⁰⁰
❖ LA MILLEFOGLIE	7. ⁰⁰
<i>Crispy millefeuille with pistachio mousse and fresh strawberries</i>	
❖ LA CROSTATA STILEOSTERIA	6. ⁰⁰
<i>Homemade tart with ricotta mousse and organic compote raspberries</i>	
❖ IL FONDENTE AL CIOCCOLATO	7. ⁰⁰
<i>Dark chocolate cake with warm heart served with ice cream with cream</i>	
❖ LA CHEESECAKE	6. ⁰⁰
<i>Yogurt cheesecake with honey and pistachios</i>	
❖ IL GELATO	6. ⁰⁰
<i>Cream ice cream with fresh strawberries, amaretti biscuits and flakes of dark chocolate</i>	
❖ LE TRE CATALANE	8. ⁰⁰
<i>Variation of creme brulee: classic, with strawberries, with chocolate dark chocolate and hazelnuts</i>	
❖ LA SELEZIONE STILEOSTERIA	12. ⁰⁰
<i>StileOsteria Tart, Classic Catalan Cream, Tiramisú and Cheesecake</i>	



Desserts are prepared daily by the chef
using flour, eggs and dairy products

DRINKS

WATER	2. ⁰⁰
COFFEE	2. ⁰⁰
MENABREA BEER	33 cl 3. ⁵⁰
UNFILTRED ICHNUSA BEER	50 cl 5. ⁰⁰
COKE	33 cl 3. ⁰⁰

*If the product is not available fresh, it will be replaced with food frozen on board of the highest quality.