



# LA GUARDIA

## STARTERS

Hummus, roasted tomatoes, sweet & sour onion, dukkah and “Acetomodena” balsamic vinegar <sup>(8-11-12)</sup>	12
Gazpacho, Sicilian anchovies, olives, celery, red onion and toasted almonds <sup>(1-4-8-9-12)</sup>	14
Fried anchovies with lemon mayonnaise <sup>(1-3-4-12)</sup>	13
Marinated bonito with citrus citronette, dried tomatoes, olives and crispy celery <sup>(4-9-12)</sup>	16
Sea-bass tartare with “panzanella” and basil sauce <sup>(1-4-12)</sup>	17

## FIRST COURSES

Tagliolini with lemon butter and “bottarga” <sup>(1-3-4-7)</sup>	17
Ravioli stuffed with meat, meat sauce and 24-month Parmesan cheese <sup>(1-3-7-9-12)</sup>	18
Tonnarelli in a smoothie sauce of raw tomatoes, olives and basil, Sicilian anchovies and bread crumbs with wild fennel <sup>(1-3-4)</sup>	17
Ravioli stuffed with “Norma”, basil sauce and roasted tomatoes <sup>(1-3-7-9)</sup>	18
Calamarata with sea bass ragout and tomatoes <sup>(1-4-9-12)</sup>	17

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### ALLERGENIC

1 gluten, 2 seafood, 3 eggs, 4 fish, 5 peanuts, 7 milk, 8 nuts, 9 celery, 11 sesame seeds, 12 sulphites



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## SECOND COURSES

Palamita steak with zucchini “scavecciate” <sup>(4-12)</sup>	22
Crunchy sea-baas “cannoli” filled with zucchini and mint, lemon mayonnaise, teriyaki sauce and spicy salad <sup>(1-4-6-8-11)</sup>	24
Meatballs of “scottona” with pepper sauce and roasted peppers <sup>(1-7-9)</sup>	19
Anchovies Sicilian style & aubergine caponata <sup>(1-4-8-9)</sup>	20
Aubergine feta and dried tomatoes bites with tzatziki sauce <sup>(1-3-7-12)</sup>	18

## SIDES

Tomatoes and basil salad	7
Sicilian caponata <sup>(8-9-12)</sup>	9
Lettuce, cherry tomato, sweet and sour red onion and cucumber salad <sup>(12)</sup>	7

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## DESSERT

<b>Creamy white chocolate with salted caramel and roasted peanuts</b> <sup>(5-7)</sup>	<b>8</b>
<b>Tiramisù</b> <sup>(1-3-7)</sup>	<b>8</b>
<b>Eggnog mousse with strawberries</b> <sup>(3-7-12)</sup>	<b>8</b>

## SELECTION OF SWEET WINES FROM THE ISLANDS

<b>ISOLA DEL GIGLIO - AZIENDA AGRICOLA LA FONTUCCIA - SENTI OH! Nantropò - Ansonica Passito - IGT Costa Toscana, 2022</b>	<b>14</b>
<b>ISOLA D'ISCHIA - AZIENDA CASA D'AMBRA Gocce d'Ambra - Passito Epomeo Bianco IGT, 2020</b>	<b>10</b>
<b>ISOLA DI SALINA - AZIENDA AGRICOLA CARAVAGLIO Malvasia delle Lipari - Malvasia Passito DOP, 2019)</b>	<b>10</b>
<b>ISOLA DI LIPARI - TENUTA DI CASTELLARO Malvasia delle Lipari - Malvasia Passito DOP, 2017</b>	<b>12</b>
<b>ISOLA DI USTICA - AZIENDA AGRICOLA HIBISCUS Zhabib - Zibibbo Passito IGT Terre Siciliane, 2019</b>	<b>10</b>
<b>ISOLA DI FAVIGNANA - FIRRIATO Passulè - Zibibbo Passito di Favignana IGT, 2016</b>	<b>14</b>
<b>ISOLA DI CORSICA - MAESTRO Impassitu - Muscat Ile De Beauté , 2017</b>	<b>14</b>

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