



Molo53

APPETIZERS MOLO53

Cold cuts and cheese platter

€ 16.00

Selection of Emiliani cured meats from the "Villani" company and Sicilian cheeses served with crescenti (gnocco fritto)

Allergens: *Gluten, Milk, Nuts, Sulfur dioxide*

Typical Sicilian

€ 14.00

Sicilian caponata, tomato bruschetta, bruschetta with olive cream, Sicilian cheeses, sun-dried cherry tomatoes, seasoned olives



Allergens: *Gluten, Milk, Nuts, Celery, Sulfur dioxide*

Hot Mixed Appetizer

€ 13.00

Seasonal arancinetti, artisanal chickpea fritters with parsley and mint, croquettes with parsley, French fries

Allergens: *Gluten, Egg, Milk, Celery*

Tuma and Honey

€ 8.00

Fresh Sicilian-style breaded tuma served with wildflower honey

Allergens: *Gluten, Egg, Milk, Nuts, Sulfur dioxide*

Basket of Crescentine/Fried Gnocco

€ 6.00

Basket of crescentine or gnocco fritto to accompany all dishes Crescentina (or gnocco fritto) is a specialty of leavened and fried dough, a symbol of Emilian cuisine, crispy on the outside and soft on the inside.

Allergens: *Gluten, Milk, Sulfur dioxide*

French Fries

€ 6.00

You can choose from: Classic dippers fries Fries with lemon and pink pepper Fries with garlic and rosemary

Allergens: *Gluten*

Bacon-Wrapped Shrimp € 13.00
Shrimp wrapped with Agata potato threads and lemon sauce



Allergens: *Gluten, Egg, Milk, Clams*

Sicilian Caponata € 10.00
Fried eggplant, celery, onion, Rosso Gargano tomato pulp, capers, basil

Allergens: *Celery*

SPECIAL STARTERS MOLO 53

Red shrimp cheesecake € 18.00
French cheesecake with red shrimp tartare, Apulian taralli crumble, Aperol Spritz gel, and caper powder



Allergens: *Gluten, Crustaceans, Egg, Milk, Sulfur dioxide*

Black Angus Carpaccio from Ireland € 15.00
Lightly smoked Irish Black Angus, orange gel, Pecorino Romano D.O.C. cream, and toasted peanuts

Allergens: *Gluten, Peanuts, Milk, Sulfur dioxide*

Trio of montanarine € 13.00
Selection of three Montanarine: Montanarina with high-quality Mortadella Favola "Palmieri" and Campanian stracciatella Montanarina with 36-month Parma ham "Villani" and 24-month Parmigiano Reggiano Montanarina with high-quality cooked ham "Villani" and Campanian D.O.P. mozzarella

Allergens: *Gluten, Milk, Nuts, Sulfur dioxide*

Fried Octopus € 16.00
Mediterranean octopus fried with rice flour, served on seasoned chickpea cream, parsley gel, Taggiasca olive and crusco pepper



Allergens: *Gluten, Nuts*

Tuna tataki € 17.00
Selection of tuna coated in sesame with soy pearls and extra virgin olive oil

Allergens: *Fish, Soy, Sesame seeds*

Salmon and mango	€ 16.00
Norwegian smoked salmon, mixed greens, mango gel, Apulian stracciatella, and pistachio powder.	
Allergens: <i>Fish, Milk, Nuts</i>	

PIZZAS - THE TRADITIONAL ONES

Salmon Pizza	€ 16.00
Campania I.G.P. fior di latte, smoked Norwegian salmon, lemon zest and toasted almond flakes.	
Allergens: <i>Gluten, Crustaceans, Milk</i>	
Margherita 2.0	€ 11.00
Fior di latte mozzarella I.G.P., confit cherry tomatoes, yellow datterino tomato gel, fresh basil, extra virgin olive oil.	
Allergens: <i>Gluten, Milk</i>	
Margherita	€ 8.00
Rosso Gargano tomato pulp, Campania I.G.P. fior di latte, basil	
Allergens: <i>Gluten, Milk</i>	
Naples	€ 10.00
Rosso Gargano tomato pulp, Campania IGP fiordilatte, high-quality Sicilian anchovies, basil, extra virgin olive oil	
Allergens: <i>Gluten, Fish, Milk</i>	
Special Rianata	€ 10.00
100% Italian Apulian tomato sauce, high-quality Sicilian anchovies, tuma cheese, a sprinkle of breadcrumbs with caciocavallo cheese, oregano, chili oil, Nubia garlic oil	
Allergens: <i>Gluten, Fish, Milk</i>	
Capricciosa	€ 15.00
Rosso Gargano tomato pulp, Campania IGP fiordilatte, high-quality cooked ham, artichokes, mushrooms, frankfurters and olives	
Allergens: <i>Gluten, Milk</i>	

High-quality Roman

€ 13.50

Rosso Gargano tomato pulp, Campana I.G.P. fior di latte mozzarella, Millefiori "Villani" high-quality cooked ham (added after cooking), extra virgin olive oil.

Allergens: *Gluten, Milk*

Four Flavors

€ 14.50

Rosso Gargano tomato pulp, Campana IGP fiordilatte, high-quality cooked ham, and artichokes

Allergens: *Gluten, Milk*

Sausage and friarielli

€ 15.00

Campania I.G.P. fior di latte mozzarella, "Azienda agricola Lo Curto" sausage, broccoli rabe and extra virgin olive oil.

Allergens: *Gluten, Milk*

4 cheeses

€ 14.00

Fior di latte mozzarella, 24-month Parmigiano Reggiano, provola, Gorgonzola D.O.P.

Allergens: *Gluten, Milk*

Tuna and onion

€ 13.00

100% Italian Pugliese tomato sauce, Campana I.G.P. fior di latte mozzarella, Sicilian tuna fillets in olive oil, red onion, basil and extra virgin olive oil.

Allergens: *Gluten, Fish, Milk*

Nonna Gina

€ 13.00

100% Italian Apulian tomato sauce, Campana I.G.P. fior di latte mozzarella, fried eggplant, 24-month Parmigiano Reggiano, basil and extra virgin olive oil.

Allergens: *Gluten, Crustaceans, Milk*

Raw

€ 16.00

100% Italian Apulian tomato sauce, Campana I.G.P. fior di latte mozzarella, 24-month high-quality Parma cured ham "Villani", shavings of 24-month Parmigiano Reggiano, fresh basil and extra virgin olive oil.

Allergens: *Gluten, Milk*

Classic calzone

€ 13.00

Campania IGP fiordilatte, Villani high-quality cooked ham, extra virgin olive oil

Allergens: *Gluten, Milk*

Sfincione 53

€ 15.00

Stewed white onion, grilled and oil-packed mackerel, peppermint, lemon zest, and breadcrumbs flavored with caciocavallo

Allergens: *Gluten, Fish, Milk*

Palermitan Sfincione

€ 13.00

Sfincione sauce (onion, high-quality Sicilian anchovies, concentrated and salted Rosso Gargano tomato) fresh bread crumbs flavored with caciocavallo, extra virgin olive oil

Allergens: *Gluten, Fish, Milk*

Bagherese Sfincione

€ 15.00

Stewed white onion, ricotta, tuma cheese, high-quality Sicilian anchovies, fresh bread crumbs flavored with caciocavallo cheese, oregano, and extra virgin olive oil

Allergens: *Gluten, Fish, Milk*

Salami and gorgonzola

€ 14.50

Rosso Gargano tomato pulp, Campania IGP fiordilatte, spicy salami, Gorgonzola D.O.P., Taggiasca olives and extra virgin olive oil

Allergens: *Gluten, Milk*

Vegetable

€ 12.50

Rosso Gargano tomato pulp, grilled eggplant, red onion, mushrooms, sautéed peppers, extra virgin olive oil

Allergens: *Gluten*

Siciily

€ 15.00

Eggplant cream, caramelized onion, sautéed mushrooms, confit tomato, arugula, chickpea hummus and grilled eggplant

Allergens: *Gluten*

PIZZAS - SPECIALTY PIZZAS

Compass rose

€ 16.50

Campania I.G.P. fior di latte mozzarella, red confit cherry tomatoes, basil pesto, baked brie, 36-month aged high-quality "Villani" prosciutto crudo, fresh basil, and extra virgin olive oil.

Allergens: *Gluten, Milk*

Levante

€ 15.00

Campania I.G.P. fior di latte mozzarella, baked potatoes, "Azienda agricola Lo Curto" sausage, black pepper, fresh basil and extra virgin olive oil.

Allergens: *Gluten, Milk*

Scirocco

€ 15.50

Campania I.G.P. Fior di latte, crescenza, high-quality cooked ham "Villani", 65% chocolate shavings and basil.

Allergens: *Gluten, Milk*

Grecale

€ 18.00

Campania I.G.P. fior di latte mozzarella, Campania stracciatella, premium mortadella, chopped pistachios, lemon zest.

Allergens: *Gluten, Milk*

Ostro

€ 16.00

Campania I.G.P. fior di latte, sliced tomatoes, high-quality Sicilian anchovies, red onion, spicy Villani spianata, breadcrumbs with caciocavallo

Allergens: *Gluten, Milk*

Maestrale

€ 16.00

100% Italian Apulian tomato sauce with nduja, Campania fior di latte mozzarella, confit tomato, crispy spicy salami, extra virgin olive oil with chili pepper.

Libeccio

€ 14.00

Campania I.G.P. fior di latte mozzarella, eggplant cream, sliced grilled eggplant, diced tomato, 24-month Parmigiano Reggiano, oregano, basil, extra virgin olive oil.

Allergens: *Gluten, Milk*

Ponente

€ 16.00

Campania I.G.P. fior di latte mozzarella, provola, basil pesto, zucchini cream, fried zucchini, fresh basil, extra virgin olive oil.

Allergens: *Gluten, Milk*

Tramontana

€ 17.00

Campania I.G.P. fior di latte, sweet provola, radicchio, high-quality Alto Adige speck, Gorgonzola D.O.P., walnuts.

Allergens: *Gluten, Milk, Nuts*

Three tomatoes

€ 13.00

Campania I.G.P. fior di latte, Rosso Gargano tomato gel, confit cherry tomatoes, yellow datterino tomato gel, and basil

Allergens: *Gluten, Milk*

PIZZAS - THE CRISPY ONES

Tirreno

€ 17.00

Confit red cherry tomatoes, Campania burrata, 24-month aged high-quality Parma prosciutto crudo "Villani", basil and extra virgin olive oil.

Allergens: *Gluten, Milk*

Adriatic

€ 18.00

Campania stracciatella, Palmieri "Favola" high-quality mortadella, Sicilian pistachio cream, Sicilian pistachio crumbs, basil and extra virgin olive oil.

Allergens: *Gluten, Milk, Nuts*

Ionio

€ 17.00

Yellow cherry tomato cream, crescenza cheese, high-quality Sicilian anchovies, grilled artichokes, and bitter lemon powder.

Allergens: *Gluten, Fish, Milk*

Mediterranean

€ 15.00

Yellow cherry tomato sauce, confit cherry tomatoes, basil pesto, Sicilian anchovies, crescenza cheese and toasted almonds

Allergens: *Gluten, Fish, Milk, Nuts*

FRIED PIZZAS

Palermitan-style fried calzone

€ 13.00

fried product, high-quality cooked ham "Villani" and Campania I.G.P. fior di latte mozzarella

Allergens: *Gluten, Crustaceans, Milk*

Fried calzone Napoli

€ 16.00

Campania I.G.P. fior di latte mozzarella, Sicilian ricotta, 24-month Parmigiano Reggiano, Naples salami and basil.

Allergens: *Gluten, Crustaceans, Milk*

Fried calzone with mortadella

€ 18.00

Campania I.G.P. fior di latte, Palmieri "Favola" high-quality mortadella, pistachio cream, chopped pistachios, Apulian stracciatella, basil and extra virgin olive oil.

Allergens: *Gluten, Crustaceans, Milk*

Flatbreads

Salmon

€ 16.00

Flatbread with salmon, stracciatella, arugula, and lemon powder

Allergens: *Gluten, Fish, Milk*

Ham flatbread

€ 14.00

High-quality Italian cooked ham 'Millefiori Villani', Campania I.G.P. fior di latte

Allergens: *Gluten, Milk*

Flatbread with prosciutto

€ 15.00

Confit cherry tomatoes, high-quality Parma prosciutto crudo 'Villani', arugula and 24-month Parmigiano Reggiano

Allergens: *Gluten, Milk*

Seasoned flatbread

€ 12.00

Sliced tomato, fresh tuma cheese, high-quality Sicilian anchovies, oregano, extra virgin olive oil

Allergens: *Gluten, Fish, Milk*

Smile pizza € 13.00
36-month aged high-quality cured ham "Villani", burrata, confit cherry tomatoes, arugula, and lemon powder
Allergens: *Gluten, Milk*

Happy flatbread € 15.00
South Tyrolean speck, grilled eggplant, fresh caciocavallo, basil pesto, sliced buffalo mozzarella, and mint
Allergens: *Gluten, Milk*

MOLO53 DESSERTS

Almond parfait and 65% chocolate € 7.00
Almond parfait is a typical Sicilian semifreddo dessert characterized by a perfect balance between the smoothness of the cream and the crunchiness of almond brittle, with 65% chocolate sauce and almond brittle.

Allergens: *Egg, Nuts*

Lemon sorbet € 4.00

Sicilian almond parfait € 7.00

Mirò berry cake € 8.00
Mixed berry granita, milk semifreddo, and sponge cake.
Allergens: *Gluten*

coffee gelato € 5.00
artisanal coffee gelato with 50% dark chocolate cream

Mango semifreddo € 8.00
Mango semifreddo with chocolate crumble and shredded coconut
Allergens: *Gluten, Milk*

Sicilian Brownie's	€ 8.00
Brownie cake with nuts (pistachios, hazelnuts, and almonds) and fior di latte ice cream. The brownie is one of the most iconic and beloved desserts in American pastry, famous worldwide for its unique texture and intense chocolate flavor.	
Allergens: <i>Gluten, Egg, Milk, Nuts</i>	

CHEESECAKE	€ 7.00
French cheesecake preparation, with a butter biscuit base and a selection of artisanal toppings	
Allergens: <i>Gluten, Egg, Milk</i>	

Coffee Affogato	€ 6.00
Fior di latte gelato with hot coffee	
Allergens: <i>Soy, Milk, Nuts</i>	

Mirò lemon cake	€ 8.00
lemon granita, a lemon semifreddo and sponge cake.	
	
Allergens: <i>Gluten, Egg, Milk</i>	

Sicilian Parfait	€ 6.00
Artisanal parfait with a semifreddo base of cream and eggs, with pistachio, hazelnut, and melted chocolate	

DRINKS

CAFETERIA	
Decaffeinated	€ 2.00
Coffee	€ 2.00
American	€ 3.00

Cappuccino	€ 3.50
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Macchiato latte	€ 3.00
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Hot tea	€ 3.00
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Double coffee	€ 4.00
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Soft Drink

Still water	€ 2.00
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Sparkling water	€ 2.00
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Coca Cola	€ 3.50
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Coca Cola Zero	€ 3.50
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Tomarchio orange soda	€ 3.50
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Tomarchio chinotto	€ 3.50
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Half plain	€ 1.50
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Half sparkling	€ 1.50
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Schweppes tonic	€ 3.00
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Schweppes Lemon	€ 3.00
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Schweppes soda	€ 3.00
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Fever Tree Mediterranean	€ 4.00
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Fever Tree Indian	€ 4.00
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Fever Tree Ginger	€ 4.00
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Fever Tree Pink	€ 4.00
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Fruit juice	€ 3.50
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Peach tea	€ 3.50
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Lemon tea	€ 3.50
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BEER

Bruno Ribadi blonde draft beer	€ 4.50
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Bruno Ribadi amber draft	€ 4.50
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Menabrea strong

€ 4.00

Double-malt pale beer, a bottom-fermented Strong Lager with an alcohol content of 8% vol. The characteristics of Pils blend with the high alcohol content to create the Strong by Birra Menabrea, a beer distinguished by its golden color and notable body, with a balanced taste between sweet and bitter. It is characterized by strong malt notes and an initial sweetness that is balanced by a final bouquet of intense hops. For this reason, we suggest pairing it with cured meats, red meats, and aged cheeses, and storing it at a temperature of 6/8° C.

Nastro Azzurro 00

€ 4.00

Ceres

€ 5.00

Ceres Strong Ale is a Danish double-malt blonde beer produced by the Ceres Brewery in Aarhus. Its name was chosen by the founder in 1856 to honor the goddess of fertility, Ceres. This beer offers a fruity, almost wine-like aroma on the nose, along with a distinct malty note.

Corona

€ 5.00

It has an alcohol content of 4.5% by volume and a straw-yellow color, with a fine, fleeting foam. It is a beer with a light body, with slight hoppy and floral notes and a subtle herbal aroma, to be enjoyed at a temperature of 5-7 degrees.

Birra Messina Salt Crystals

€ 5.00

Birra Messina with pomegranate

€ 5.00

Birra Messina Pomegranate Notes is a bottom-fermented lager beer with 5% ABV, enriched with pomegranate juice (1%), designed for aperitif time.

Paulaner Lager

€ 6.00

Paulaner is a famous historic brewery from Munich, Germany, founded in 1634 by the friars of the Minims convent. It is especially known for its Paulaner Weissbier, an unfiltered wheat beer, and for the classic pale Paulaner lager

Menabrea Bionda

€ 5.00

A light, low-fermentation beer, with a typical blonde color and a rich, persistent foam, made with the finest ingredients: malt, corn, hops, water. With its 4.80% ABV, it is the perfect beer to pair not only with a delicious pizza, but also with shellfish and vegetables. Menabrea Bionda is a beer characterized by a smooth and balanced aroma, with a full flavor that pairs perfectly with different kinds of dishes and is best enjoyed at a temperature of 6/8° C. The result of a traditional recipe passed down from generation to generation.

Menabrea Rossa

€ 5.00

Bottom-fermented and double-malt, with an alcohol content of 7.50% vol., Rossa is a specialty of Birra Menabrea characterized by abundant, long-lasting foam and the unmistakable aroma of toasted malt and cane sugar that give it its typical red color. Its smooth, slightly sweet balance and structured body make it a beer suited to special pairings: excellent when served cold, at a temperature of 6/8° C, accompanied by red meats, cheeses, and cocoa desserts.

Bitters

Amaro del Capo

€ 4.50

Jagermeister

€ 4.50

Petrus

€ 5.00

Amara

€ 4.50

Amacardo

€ 4.50

Unique

€ 5.00

Grappa Nardini

€ 7.00

SHOT

Classic shot

€ 3.00

Premium shot

€ 5.00

RUM AND WHISKY

Rum portion	€ 6.00
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Premium rum portion	€ 8.00
	€ 10.00

Whisky portion	€ 6.00
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Premium whisky serving	€ 8.00
	€ 10.00

Grappa

903 barricata	€ 4.50
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903 typical	€ 4.50
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Nardini	€ 6.00
(3-year reserve)	

Nardini	€ 6.00
(cedar water)	

Grappa 903	€ 7.00
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WINES

ROSÉ

Cusumano Ramusa

€ 30.00

Ramusa is a very fresh and elegant Sicilian rosé wine that comes from Cusumano's Tenuta Ficuzza. It is a rosé wine made from 100% Pinot Nero grapes, aged in stainless steel for 6 months on the fine lees. Thanks to its geographical position, it has great minerality and a strong aroma of wild strawberries and rose. On the palate it is harmonious, delicate and subtle, with a savory finish.

Morgante Rosè

€ 30.00

Nero D'Avola-Sicily DOC

Salier de la Tour

€ 23.00

Syrah-Sicily DOC

Stop of the three saints

€ 38.00

Morgante Rosè

€ 30.00

Morgante Rosé is a Sicilia DOC rosé wine made exclusively from Nero d'Avola grapes in the territory of Grotte, in the province of Agrigento

WHITE WINES

Glass of white wine

€ 6.00

Glass of white wine

Premium glass of white wine

€ 8.00

Premium glass of white wine

TINKITE' FEUDO ARANCIO

€ 20.00

Sparkling white wine made from Grillo grapes - Sicilian DOC

ANGIMBE' - CUSUMANO

€ 26.00

Chardonnay and Sauvignon Blanc - Sicilia DOC

CAVALLO DELLE FATE- Tenuta Regaleali

€ 27.00

Grillo-Sicily DOC

LEONE-Tenuta Regaleali

€ 27.00

Aromatic blend - Sicilia DOC It is the essence of the aromatic freshness of white grapes grown on high hills, up to an altitude of 900 meters: mainly Catarratto, blended with Pinot Bianco, Sauvignon Blanc, Traminer and Moscato, to give the wine structure, aroma and acidity. A Lion, symbol of the family's history.

TEREBINTO-Planeta

€ 26.00

Grillo-Sicilia DOC

ALASTRO Planeta

€ 28.00

Grecanico-Sicilia DOC Straw yellow with hints of greenish reflections. Aromas of ripe white melon and white peach from Etna; followed by sweet sensations, almost of chocolate and meringue: a mineral component gradually emerges in the wine. The palate is refined, not too full-bodied, but full and unexpectedly smooth. A lovely acidity enhances its freshness. An unpredictable finish with the return of dense floral notes.

PASSULUNA-Nicosia

€ 23.00

Bursting with aroma and flavor, Passuluna embodies all the warmth, brightness, and exuberance of Sicilian nature. A white wine of great aromatic concentration, it captures the scents and sensations most intense of this island at the center of the Mediterranean, a land of dazzling beauty, sun-drenched vineyards, and prized grape varieties. A blend of native Insolia and Zibibbo grapes (or Moscato d'Alessandria), it stands out for its intoxicating bouquet of floral notes and hints of citron, exotic fruit, spices, and honey. On the palate, the taste is fresh, full, and enveloping, with great savoriness and rare pleasure.

HYBLA GRILLO-Nicosia

€ 26.00

Organic Grillo - Sicilia DOC An appealing white wine produced by vinifying selected Grillo grapes in purity, a native Sicilian variety among the most prized. Intense straw-yellow in color, it offers fragrant fruity notes and aromas of Mediterranean scrub, such as mint and nettle, on the nose. On the palate it reveals great freshness and a full flavor, and stands out for its characteristic saline imprint and excellent persistence.

Donna Fugata Etna White

€ 32.00

Donnafugata's Etna Bianco Sul Vulcano is a Sicilian white wine with a unique character, made from Carricante grapes grown at 730-750 m above sea level on the volcanic soils of the northern slope of Mount Etna. This Etna DOC, aged in French oak barriques, perfectly reflects the volcanic soul of the territory.

Donna Fugata Sur Sur

€ 28.00

Donnafugata SurSur is a Sicilia DOC white wine that brings a fresh expression of the Grillo grape variety. Its name, which means "cricket" in ancient Arabic, evokes Sicily and its history. The grapes come from vineyards located in southwestern Sicily, including the Contessa Entellina estate.

Cavallo delle fate Tenuta Regalerai

€ 30.00

An ancient variety, a cross between Catarratto and Zibibbo, for a wine with concentrated aromaticity and complexity. In Regaleali, Grillo is grown on the hill beside Case Vecchie. We try to play with different harvest times: part of it early, to obtain freshness and minerality, and the rest to provide structure and body. Just like in fairy tales, "Once upon a time," and it still exists, the Cavallo delle Fate.

Leone Tenuta Regalerai

€ 27.00

Aromatic Blend

Kike Di Cantina Fina

€ 28.00

Aromatic blend

Machisè di Cantina Fina

€ 20.00

Native Sicilian grape varieties, careful fermentation in an autoclave at low temperature gives this wine a distinctive liveliness and freshness.

Curu Musanegra

€ 20.00

Catarratto, the grapes are vinified in temperature-controlled stainless steel tanks at 15°C. At the end of fermentation and after filtration, maturation continues in temperature-controlled stainless steel tanks. Before bottling, the product undergoes a second refermentation in small autoclaves, using the Martinotti-Charmat method, in order to obtain a sparkling wine at a pressure of about 2 atmospheres.

I Magredi

€ 23.00

Pinot Grigio, It appears crystal clear, with an intense straw-yellow color. On the nose, it expresses aromas of white flowers, dry hay, apple, pear, and hints of tropical fruit. It is soft and extremely well balanced. Vinification The grapes are crushed and pressed. The juice is left to rest cold before fermentation. Aging Aged in steel containers. Advice Avoid exposing the bottle to excessive temperature changes. It is good practice not to leave the product in the refrigerator for a long time.

Altamora-Etna Bianco

€ 28.00

Cusumano - Lucido	€ 26.00
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Cusumano-Shamaris	€ 26.00
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Cusumano's Shamaris is a Sicilia DOC white wine made from 100% Grillo, with an alcohol content of 13% vol. Fresh and savory, it comes from the hills of Tenuta Monte Pietroso in Monreale (PA).

Fina Kebrilla	€ 28.00
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Kebrilla by Cantine Fina is a Sicilian DOC white wine made from pure Grillo grapes, characterized by pronounced saline notes, freshness, and a strong Mediterranean savoriness. **Main Features** Grape Variety: 100% Grillo, grown in western Sicily (Marsala/Trapani) at an altitude between 150 and 450 meters. **Vinification and Aging:** Fermentation for 80% in stainless steel and 20% in barrique, followed by three months of bottle aging. **Alcohol Content:** 13.5% vol. **Visual Examination:** Straw yellow color with light golden reflections. **Olfactory Profile:** Intense bouquet with hints of orange blossom, citrus peel, white peach, and typical marine and iodine notes. **Taste Profile:** On the palate it is fresh, very savory, juicy, medium-bodied, and with a persistent finish reminiscent of the sea breeze.

Fina Kikè	€ 28.00
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Kikè by Cantine Fina is a renowned Terre Siciliane IGP white wine, characterized by a strong aromatic identity, freshness, and a profile built around notes of candied fruit and spices. **Main Features** Designation: Terre Siciliane IGP Blend: 90% Aromatic Traminer and 10% Sauvignon Blanc Production area: Western Sicily, with vineyards located at about 500 meters above sea level Alcohol content: 13.5% vol

Fina-Makisè (Sparkling)	€ 28.00
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Miral-Grillo	€ 20.00
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Miral-Chardonnay	€ 20.00
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Fairy horse	€ 30.00
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Lion	€ 25.00
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I Magredi-Pinot Grigio	€ 24.00
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I Magredi-Traminer	€ 24.00
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Notes of wilted yellow rose, white flowers, citrus, lychee, hints of cinnamon and saffron are perceived. It is soft, balanced, and full-bodied.

Morgante white	€ 30.00
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Bianco di Morgante is a white wine obtained from vinifying red grapes. Pale golden with slight greenish reflections, it has the tannic structure typical of a red wine, accompanied by balanced acidity, a fruity note, and a persistent finish.

Feudo arancio-Tinchitè	€ 20.00
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Naughty Giulia	€ 18.00
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RED WINES

Premium glass of red wine	€ 8.00
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Premium glass of red wine

Cusumano - Syrah	€ 28.00
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Syrah-Sicily DOC

Cusumano - Desueri	€ 28.00
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Nero d'Avola and Syrah - Sicily DOC

Cusumano - Benurìa (Nero d'Avola and Syrah Blend)	€ 34.00
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Etna Rossa-Alta Mora	€ 32.00
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Nerello Mascalese-Etna DOC

Fina - Nero d'Avola	€ 28.00
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Fina - Syrah	€ 26.00
Sicilian Lands IGT	
Valle dell'Acate - Frappato DOC	€ 32.00
Valle dell'Acate - Cerasuolo di Vittoria	€ 34.00
MORGANTE Rosso	€ 28.00
Nero d'Avola-Sicily DOC Nero d'Avola Sicilia DOC from the Morgante winery is a fresh and balanced Sicilian red wine, produced with pure Nero d'Avola grapes in the Agrigento area (in Grotte).	
Fina-Perricone	€ 28.00
Sicilian Lands IGT	
Fina-Merlot	€ 26.00
Sicilian Lands IGT	
Nicosia - Vulka Etna Rosso	€ 30.00
Etna DOC	
Nicosia-Passicato	€ 28.00
Etna DOC	
Altamora - Etna Rosso	€ 36.00
Cusumano-Disueri	€ 34.00
Cusumano-Benuara	€ 32.00

Cusumano-Nero D'Avola	€ 24.00
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Donnafugata-Cerasuolo di Vittoria - Flora Mumdi	€ 24.00
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Donna Fugata- Bell'assai (Frappato)	€ 24.00
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Sparkling Wines

Miol	€ 22.00
Vintage Prosecco D.O.C.	

Prior	€ 24.00
Vintage Prosecco Superiore D.O.C.G. Brut	

Audens Le Marchesine Franciacorta	€ 38.00
Zero dosage	

Nitens Le Marchesine Franciacorta	€ 38.00
Brut	

Brigantia Le Marchesine Franciacorta	€ 43.00
Satèn	

Artio Le Marchesine Franciacorta	€ 43.00
Rosé	

Brut 700 Cususmano	€ 40.00
Classic method sparkling wine	

Pas Dosé Cantina Fina	€ 30.00
Classic method sparkling wine	
Moet & Chandon	€ 80.00
TRE SANTI - NICOSIA	€ 38.00
DOC Etna sparkling wine	
Rose-Sosta dei tre santi	€ 35.00
Classic Method	
Tre santi- Nicosia	€ 38.00
DOC Etna sparkling wine	
Ca del Bosco Cuvée Prestige	€ 70.00
Valdo Original	€ 18.00
sparkling wine	
Brigantia (Millesimato)	€ 43.00
Valdo Aquarius (Blanc de Blancs)	€ 23.00
Aquarius Rosè	€ 23.00
Valdo Iki	€ 18.00
Planeta Sparkling Wines	€ 22.00

COCKTAIL

NON-ALCOHOLIC

€ 6.00

House non-alcoholic cocktail with fresh fruit, juice and soda

Spritz-Aperol Spip

€ 8.00

Aperol, prosecco and soda

Campari Spritz

€ 9.00

Campari, prosecco and soda

Hugo Spritz

€ 10.00

Elderflower liqueur, prosecco, soda and mint Hugo Spritz is a light and refreshing alcoholic cocktail made with Prosecco, elderflower syrup, soda (or seltzer), and fresh mint leaves. Origin and HistoryBirth: It was created in 2005 by bartender Roland Gruber in a bar in Naturno, in South Tyrol.Evolution: Initially it was made using lemon balm syrup, then replaced with the more common and floral elderflower syrup

Americano

€ 10.00

Bitter, red vermouth and soda TheAmericano is a classic Italian aperitif cocktail with a bright red color. It has a unique taste that combines the sweet notes of vermouth with the bitterness of bitter, made fresh and slightly sparkling by seltzer water or soda

Negroni

€ 12.00

Gin, bitter and red vermouth The Negroni is a famous alcoholic cocktail with a bold, dry, and bitter flavor. It is made by combining equal parts gin, red vermouth, and bitter. It is served chilled in a glass with ice and an orange slice

Wrong Negroni

€ 12.00

Bitter, red vermouth and prosecco. The Negroni Sbagliato is a famous Italian alcoholic aperitif cocktail, born as a lighter and more sparkling variation of the classic Negroni thanks to the substitution of gin with brut sparkling wine or prosecco

Gin tonic

€ 10.00

Gin and tonic water

Premium gin and tonic	€ 14.00
Premium gin and premium tonic water	
Vodka tonic	€ 10.00
Vodka and tonic water	
Moscow mule	€ 10.00
Vodka, ginger beer and lime	
Mojito	€ 10.00
White rum, lime, cane sugar, mint, and soda	
Pina colada	€ 10.00
Rum, pineapple and coconut	
Sex on the Beach	€ 10.00
Vodka, peach, orange and cranberry	
Margarita	€ 10.00
Tequila, triple sec and lime	
Paloma	€ 10.00
Tequila, lime and grapefruit soda	
Pornstar Martini	€ 12.00
Vodka, passion fruit, vanilla and prosecco	
Espresso Martini	€ 12.00
Vodka, espresso coffee and coffee liqueur	

Gin Hendrick's

€ 14.00

GIN HENDRICK'S: AN UNUSUAL EXPERIENCE FOR FREE SPIRITS Hendrick's is a Scottish dry gin with a unique and unmistakable character. Produced in small batches with an infusion of cucumber and rose petals, Gin Hendrick's stands out for its extraordinarily refreshing and floral taste. Tasting notes: Crystal clear and delicate, on the nose it offers an aromatic bouquet with notes of juniper, coriander, citrus, and a floral touch of rose and cucumber. On the palate it is smooth and balanced, with a long and refreshing finish. Why choose it: A gin for those looking for a taste experience outside the ordinary. Perfect for a classic Gin and Tonic with cucumber or for experimenting with creative cocktails. Awards: - Silver Medal (San Francisco World Spirits Competition)

Gin Mare

€ 14.00

Gin Mare is a Mediterranean gin flavored with five main botanicals that evoke Mediterranean culture: basil from Italy, thyme from Turkey, rosemary from Greece, citrus fruits from Spain, and Arbequina olives, a typical crop of Catalonia.

Gin Portofino

€ 14.00

Portofino Dry Gin contains 21 botanicals, each carefully selected for its natural aromatic properties: juniper, lemons, lavender, rosemary, marjoram, sage, iris, rose, combined with local ingredients, complete the secret recipe of our gin.

TODAY'S APPETIZERS

Cold cuts and cheese platter

€ 16.00

Selection of Emiliani cured meats from the "Villani" company and Sicilian cheeses served with crescenti (gnocco fritto)

Allergens: *Gluten, Milk, Nuts, Sulfur dioxide*

Red shrimp cheesecake

€ 18.00

French cheesecake with red shrimp tartare, Apulian taralli crumble, Aperol Spritz gel, and caper powder



Allergens: *Gluten, Crustaceans, Egg, Milk, Sulfur dioxide*

Typical Sicilian

€ 14.00

Sicilian caponata, tomato bruschetta, bruschetta with olive cream, Sicilian cheeses, sun-dried cherry tomatoes, seasoned olives



Allergens: *Gluten, Milk, Nuts, Celery, Sulfur dioxide*

Trio of montanarine

€ 13.00

Selection of three Montanarine: Montanarina with high-quality Mortadella Favola "Palmieri" and Campanian stracciatella Montanarina with 36-month Parma ham "Villani" and 24-month Parmigiano Reggiano Montanarina with high-quality cooked ham "Villani" and Campanian D.O.P. mozzarella

Allergens: *Gluten, Milk, Nuts, Sulfur dioxide*

Zucchini flowers with mozzarella and anchovies

€ 13.00

Zucchini flowers with mozzarella and anchovies with zucchini sauce and 24-month Parmigiano Reggiano sauce

Tuna tataki

€ 17.00

Selection of tuna coated in sesame with soy pearls and extra virgin olive oil

Allergens: *Fish, Soy, Sesame seeds*

Swordfish carpaccio with cantaloupe melon, mandarin gel, and toasted almonds

€ 14.00

Swordfish carpaccio with cantaloupe melon, mandarin gel and toasted almonds

Bacon-Wrapped Shrimp

€ 13.00

Shrimp wrapped with Agata potato threads and lemon sauce



Allergens: *Gluten, Egg, Milk, Clams*

Sicilian Caponata

€ 10.00

Fried eggplant, celery, onion, Rosso Gargano tomato pulp, capers, basil

Allergens: *Celery*

Zucchini flowers with mozzarella and anchovies

€ 13.00

Zucchini flower stuffed with mozzarella, anchovies with zucchini cream and Parmigiano Reggiano



Allergens: *Gluten, Egg, Milk*

Oysters (each)

€ 3.00



Allergens: *Clams*

Smoked salmon stracciatella	€ 16.00
Norwegian smoked salmon, Apulian stracciatella, pistachio mixed greens, and mango sauce	
Mixed salad	€ 10.00
Mixed salad - carrots - cherry tomatoes - cabbage.	
Mixed hot appetizers	€ 13.00
Seasonal arancinettes, chickpea fritters, croquettes, French fries	
French fries	€ 6.00
Tomato and basil bruschetta	€ 8.00
Mediterranean marinated shrimp with extra virgin olive oil and lemon zest	€ 20.00
Mediterranean marinated shrimp with extra virgin olive oil and lemon zest	
	
Allergens: <i>Crustaceans</i>	
Black Angus Ireland carpaccio with orange gel, pecorino cream and peanuts	€ 15.00
Cheerful Salad	€ 12.00
Cheerful salad with cherry tomatoes, carrots, and cantaloupe (netted melon)	
Montanarina with tomato and stracciatella	€ 8.00
Montanara with confit cherry tomatoes, Mediterranean anchovies, and Apulian stracciatella.	
Allergens: <i>Gluten, Fish, Milk</i>	

Fried calamari with creamy lemon sauce

€ 15.00

Fried squid in sunflower seed oil, semolina and flour, with creamy lemon mayonnaise.



Allergens: *Gluten, Fish*

FIRST COURSES OF THE DAY

Fresh tonnarello with marinara

€ 23.00

Fresh busiata with marinara (octopus, shrimp, calamari) with caper powder and black olive crumble

Allergens: *Gluten, Crustaceans*

Paccheri with shrimp, cherry tomato and pistachio powder

€ 24.00

Busiata with zucchini cream and guanciale

€ 22.00

Fresh busiata with zucchini and basil cream, crispy guanciale and buffalo stracciatella

Allergens: *Gluten*

Tonnarello with lemon and bottarga

€ 26.00

Fresh tonnarello with butter, lemon, basil, and bottarga powder

Allergens: *Gluten, Fish, Milk*

Paccheri with grouper

€ 23.00

Fresh paccheri with grouper, multicolored cherry tomatoes, bread crumble, and black olives



Allergens: *Gluten, Fish*

Main Courses of the Day

Roasted octopus with potatoes and confit cherry tomatoes and artisanal teriyaki sauce

€ 23.00



Sliced premium Irish Black Angus with mixed salad	€ 24.00
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Swordfish roll with cheerful salad	€ 20.00
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a slice of swordfish rolled with stewed onion, bread crumbs, raisins, pine nuts, and orange and lemon zest.

Grilled Shrimp and Squid	€ 23.00
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Roasted shrimp and squid served with mixed salad

Duck 2.0	€ 20.00
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Duck cooked at low temperature and pan-seared with orange cream and baked potatoes

Flatbread and Pizza Lunch Break

Pizza 1	€ 15.00
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Flatbread with grilled eggplant, brie, caciotina cheese, and Alto Adige speck

Pizza 2	€ 13.00
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Campania mozzarella, San Marzano tomato, Rosso Gargano, brie, fried eggplant, basil and almond pesto

Pizza 3	€ 15.00
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Flatbread with Campanian fior di latte, South Tyrolean speck, Piacentinu Ennese cheese, fresh fig gel

Allergens: *Gluten, Milk*

Flatbread with cured ham	€ 15.00
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Confit cherry tomatoes, high-quality Parma cured ham 'Villani', arugula and 24-month Parmigiano Reggiano

Pressed sandwich with cooked ham	€ 14.00
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"Millefiori Villani" high-quality cooked ham, Campania fior di latte mozzarella

Seasoned flatbread	€ 12.00
Sliced tomato, Sicilian primo sale cheese, high-quality Sicilian anchovies, oregano, salt, and extra virgin olive oil	

Salmon flatbread	€ 16.00
Norwegian smoked salmon, Apulian stracciatella, arugula and lemon powder	
Allergens: <i>Gluten, Fish, Milk</i>	

BEVERAGE

Libeccio	€ 5.00
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Levante	€ 5.00
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Zefiro	€ 5.00
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Campari soda	€ 5.00
Campari is a famous Italian alcoholic beverage with a bright red color and a typically bitter taste. Main features Type: It is a bitter (a herbal liqueur). Taste: It is intense and bitter, with notes of herbs, aromatic plants, and fruit. Alcohol content: Usually around 25% ABV. Recipe: It is secret and based on an infusion in water and alcohol. History and Origin Birth: It was invented in 1860 by Gaspare Campari in Novara. Diffusion: His son Davide made the brand famous worldwide and a symbol of the Italian aperitif.	

NON-ALCOHOLIC	€ 6.00
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AMERICANO	€ 10.00
Bitter, Campari, red vermouth and soda	

APEROL SPRITZ	€ 10.00
Aperol, prosecco and soda	

BOULEVARDIER	€ 12.00
whiskey, bitter Campari, red vermouth	
CAMPARI SPRITZ	€ 11.00
Prosecco, Campari, soda	
COSMOPOLITAN	€ 12.00
vodka, cointreau, lemon juice, cranberry juice/syrup	
DRY MARTINI	€ 12.00
gin, dry, vermouth	
ESPRESSO MARTINI	€ 12.00
vodka, Kahlua, sugar syrup, ristretto espresso	
GIN BASIL SMASH	€ 12.00
gin, lemon juice, sugar syrup, basil leaves	
GIN TONIC TANQUERAI	€ 12.00
GIN TONIC PREMIUM	€ 15.00
Limoncello Spritz	€ 10.00
LONDON MULE	€ 12.00
gin, ginger beer, lime juice	
LONG ISLAND ICED TEA	€ 12.00
rum, triple sec, tequila, gin, vodka, lemon juice, sugar syrup, Coca-Cola top	

MANHATTAN	€ 10.00
whiskey, sugar syrup, angostura	
MARGARITA	€ 12.00
tequila, triple sec, lemon juice	
NEGRONI SBAGLIATO	€ 12.00
bitter, Campari, red vermouth, Prosecco	
MITO	
Campari bitter, red vermouth	
MOJITO	€ 11.00
Havana 3 rum, lime, cane sugar, lime juice, soda, mint	
MOSCOW MULE	€ 10.00
Vodka, ginger beer and lime juice	
OLD FASHIONED	€ 12.00
whiskey, sugar syrup, angostura	
NEGRONI	€ 12.00
Gin, bitter and red vermouth, Campari	
HUGO SPRITZ	€ 12.00
Elderflower liqueur, prosecco, soda and mint	
JAPANESE SPRITZ	€ 10.00
PASSION SPRITZ	€ 10.00
prosecco, passoa, scrioppo passion fruit, lemon soda	

PORNSTAR MARTINI	€ 14.00
vanilla-flavored vodka, Passoa, passion fruit syrup, prosecco shot on the side	
PINA COLADA	€ 10.00
white rum, coconut liqueur, pineapple juice	
PALOMA	€ 11.00
tequila, grapefruit soda, lime juice	
SEX ON THE BEACH	€ 8.00
vodka, peach liqueur, orange juice, grenadine syrup	
SOUTH SIDE	€ 12.00
VIRGIN MOJITO	€ 10.00
UNICO SOUR	€ 12.00
Unique bitter liqueur, orange juice, lemon juice, sugar syrup, Tabasco, grapefruit soda	
VODKA TONIC	€ 12.00
VODKA MARTINI	€ 12.00
VODKA SOUVER	€ 12.00
WHISKEY SOUR	€ 12.00
SHOT	€ 3.00

RED GLASS	€ 8.00
CHARDONNAY	€ 20.00
TINKITE' FEUDO ARANCIO Sparkling white wine made from Grillo grapes - Sicilian DOC	€ 20.00
MADAMAROSE' SAILLIER DE LA TOUR Sicilian DOC rosé wine made from 100% Syrah grapes	€ 22.00
VALDO AQUARIUS ROSE BRUT Sparkling wine made from Veneto grapes	€ 20.00
VALDO ORIGINE SPUMANTE BRUT Brut sparkling wine made using the Charmat method from Veneto white grapes	€ 18.00
VALDO AQUARIUS BLANC DE BLANCS Sparkling wine made using the Charmat method from Veneto grapes	€ 20.00
TRE SANTI - NICOSIA DOC Etna sparkling wine	€ 38.00
0.0 Beer (Peroni)	€ 5.00
CERES	€ 5.00
CORONA	€ 5.00

BIRRA MESSINA - CRYSTALS OF SALT

€ 5.00

Still and sparkling water

€ 3.50

TERRACE APPETIZERS

Cold cuts and cheese platter

€ 16.00

Selection of Emiliani cured meats from the "Villani" company and Sicilian cheeses served with crescentti (gnocco fritto)

Allergens: *Gluten, Milk, Nuts, Sulfur dioxide*

Red shrimp cheesecake

€ 18.00

French cheesecake with red shrimp tartare, Apulian taralli crumble, Aperol Spritz gel, and caper powder



Allergens: *Gluten, Crustaceans, Egg, Milk, Sulfur dioxide*

Trio of montanarine

€ 13.00

Selection of three Montanarine: Montanarina with high-quality Mortadella Favola "Palmieri" and Campanian stracciatella Montanarina with 36-month Parma ham "Villani" and 24-month Parmigiano Reggiano Montanarina with high-quality cooked ham "Villani" and Campanian D.O.P. mozzarella

Allergens: *Gluten, Milk, Nuts, Sulfur dioxide*

Tuna tataki

€ 17.00

Selection of tuna coated in sesame with soy pearls and extra virgin olive oil

Allergens: *Fish, Soy, Sesame seeds*

Swordfish carpaccio with cantaloupe, mandarin gel, and almonds

€ 14.00



Allergens: *Nuts*

Bacon-Wrapped Shrimp

€ 13.00

Shrimp wrapped with Agata potato threads and lemon sauce



Allergens: *Gluten, Egg, Milk, Clams*

Sicilian Caponata	€ 10.00
Fried eggplant, celery, onion, Rosso Gargano tomato pulp, capers, basil	
Allergens: <i>Celery</i>	
Oysters (each)	€ 3.00
 	
Allergens: <i>Clams</i>	
Tomato and basil bruschetta	€ 8.00
Bruschetta, salmon, stracciatella and truffle	€ 13.00
Black Angus Ireland carpaccio with orange gel, pecorino cream and almonds	€ 15.00
Norwegian smoked salmon, Apulian stracciatella, mango sauce and pistachio powder	€ 16.00
Norwegian smoked salmon, Apulian stracciatella, mango sauce and pistachio powder	
Allergens: <i>Fish, Milk</i>	
Montanarina with tomato and stracciatella	€ 8.00
Montanara with confit cherry tomatoes, Mediterranean anchovies, and Apulian stracciatella.	
Allergens: <i>Gluten, Fish, Milk</i>	
Shrimp wrapped in potatoes	€ 13.00
Fried calamari	€ 15.00
with creamy lemon sauce	
Zucchini flowers with mozzarella and anchovies	€ 13.00
Zucchini flowers with mozzarella and anchovies with zucchini sauce and 24-month Parmigiano Reggiano sauce	

Tuna tataki € 17.00
Tuna fillet coated in white and black sesame seeds on avocado, parsley gel and soy pearls

Allergens: *Nuts, Sesame seeds*

French fries € 6.00

Mixed fried platter € 13.00
Seasonal arancinetti, chickpea fritters, croquettes, French fries

Cold cuts and cheese board € 16.00
Selection of "Villani" cured meats and Sicilian cheeses served with crescentine

Marinated red shrimp (4 pieces) € 20.00
Mediterranean red shrimp marinated with extra virgin olive oil and lemon zest



Allergens: *Crustaceans*

FIRST COURSES TERRACE

Typical Sicilian € 14.00
Sicilian caponata, tomato bruschetta, bruschetta with olive cream, Sicilian cheeses, sun-dried cherry tomatoes, seasoned olives



Allergens: *Gluten, Milk, Nuts, Celery, Sulfur dioxide*

Fresh tonnarello with marinara € 23.00
Fresh busiata with marinara (octopus, shrimp, calamari) with caper powder and black olive crumble

Allergens: *Gluten, Crustaceans*

Fresh busiata with zucchini and basil cream, crispy guanciale and buffalo stracciatella € 22.00

Tonnarello with lemon and bottarga	€ 26.00
Fresh tonnarello with butter, lemon, basil, and bottarga powder	
Allergens: <i>Gluten, Fish, Milk</i>	

Paccheri with grouper	€ 23.00
Fresh paccheri with grouper, multicolored cherry tomatoes, bread crumble, and black olives	
	
Allergens: <i>Gluten, Fish</i>	

Paccheri with shrimp, cherry tomatoes, and pistachio powder	€ 24.00
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MAIN COURSES TERRACE

Swordfish roll with cheerful salad	€ 20.00
a slice of swordfish rolled with stewed onion, bread crumbs, raisins, pine nuts, and orange and lemon zest.	

Premium Black Angus sliced steak	€ 24.00
Premium Irish Black Angus sliced steak, served with mixed salad	

Grilled Shrimp and Squid	€ 23.00
Roasted shrimp and squid served with mixed salad	

Swordfish Roll	€ 20.00
A slice of swordfish rolled with stewed onion, bread crumbs, raisins, pine nuts, and orange and lemon zest.	

Duck 2.0	€ 20.00
Duck cooked at low temperature and pan-seared with orange cream and baked potatoes	

MOLO53 TERRACE FLATBREADS

Seasoned flatbread

€ 12.00

With anchovies, tomato, tuma and oregano

Cured ham schiacciata reserve

€ 16.00

36-month Villani, arugula and confit cherry tomatoes with Grana shavings

Schiacciata cotto

€ 14.00

High-quality cooked ham and Campania mozzarella

Speck

€ 15.00

Flatbread with grilled eggplant, brie, caciotta cheese, and South Tyrolean speck

Salmon

€ 16.00

Flatbread with salmon, stracciatella, arugula, and lemon powder

Allergens: *Gluten, Fish, Milk*

Check the list of Allergens

Gluten

Contained in cereals and derivatives

Crustaceans

Shrimp, scampi, lobster, crab and the like

Egg

All products based on eggs and derivatives

Fish

Products that contain fish or derivatives

Peanuts

Creams and condiments even in small doses

Soy

Soy-based products

Milk

Dairy products, dairy products and derivatives

Nuts

Almonds, hazelnuts, walnuts, pistachios

Celery

In pieces or in vegetable preparations

Mustard

It can be found in sauces and dressings

Sesame seeds

In bread or some types of flour

Sulfur dioxide

Preserves, pickles (sulphites)

Lupins

Protein legume present in vegan foods

Clams

Clams, oysters, mussels and the like

Features Legend



Contains Frozen Foods



Contains Blast Chilled Foods



Vegetarian Product



Lactose-Free Product



Gluten-Free Product



Spicy Product



Vegan Product



Organic Product