

## APPETIZERS



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| <input type="radio"/> | Crispy octopus with mashed sweet potato and turnip greens  | € 18,00    |
| <input type="radio"/> | Red Shrimp of Mazara del Vallo, Cantabrian anchovies and heart of Apulian burrata                        | € 18,00 ** |
| <input type="radio"/> | Peppery mussels "barricades"   | € 13,00    |
| <input type="radio"/> | Carpaccio of smoked sea fish on mixed salad with Apulian stracciatella                                   | € 14,00    |
| <input type="radio"/> | Large raw shellfish and tartare (for 2 people)   | € 49,00 ** |
| <input type="radio"/> | Sea crudità fan (for 1 people)   | € 25,00 ** |
| <input type="radio"/> | Trio of sea tartare Santo Gusto  | € 19,00    |
| <input type="radio"/> | Our smoked sardine from the Cantabrian sea with Apulian croutons and artisanal butter by Beppino Occelli | € 18,00    |
| <input type="radio"/> | "San Vito Lo Capo" seafood soute   | € 17,00    |
| <input type="radio"/> | Fassona Garronese Veneta knife tartar  | € 13,00    |

Availability of Kys oysters

€ 3,50 each

## FIRST COURSES



- Fresh bigoli from the "Gaetarelli pasta factory" with seafood € 16,00 \*
- Spaghetti "Pastificio Vicidomini" with clams and mullet bottarga from Cabras € 14,00
- Fresh paccheri with Bronte pistachio pesto d.o.p. and purple prawn with lime scent € 15,00
- Apulian orecchiette strascinate with squid, turnip greens and muddica € 14,00 \*
- Spaghetti Pastificio Vicidomini with cherry tomato and heart of Andria burrata € 10,00
- Chef's orecchiette with Sciacca anciova, pine nuts, raisins and rolled muddica € 14,00
- Fresh paccheri with Ligurian pesto d.o.p. with Apulian burrata and confit cherry tomatoes € 14,00
- Fresh Bigolo Gaetarelli with Tremosine cheese, scampi and toasted almonds € 15,00

## MAIN COURSES



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|---|---|------------|
| ○ | Tuna steak with guacamole sauce   | € 19,00 ** |
| ○ | Mixed grilled Mediterranean fish  | € 22,00 ** |
| ○ | Mixed fried fish "Santo Gusto"  | € 18,00 ** |
| ○ | "Santo Gusto" hot sea tasting<br>(Recommended for 2 people)                                   | € 39,00 ** |
| ○ | Icelandic cod with Bronte pistachio pesto and crunchy vegetables                              | € 15,00    |
| ○ | Chef's fresh sea bass ... with cherry tomatoes, capers and Taggiasca olives                   | € 18,00 ** |
| ○ | Scoop of Scottona Garonese Veneta with Roman-style artichoke                                  | € 19,00    |
| ○ | Sliced Pluma of national piglet with caramelized Tropea onion                                 | € 18,00    |
| ○ | Fiorentina di Fassona Garronese Veneta certified by 1 kg approx<br>(Recommended for 2 people) | € 50,00    |

## GOURMET PIZZAS OF THE HOUSE



- **SANTO GUSTO** € 19,00  
 mozzarella, mortadella, PDO Bronte pistachio cream, Andria burrata and pistachio powder
- **LA BOMBETTA SANTO GUSTO** € 17,00  
 edge filled with ricotta and bacon with buffalo pearls Barlotti D.O.P.
- **SANTA ALINA** € 16,00  
 mozzarella, friarielli, sausage, with Taggiasca olives, burrata heart
- **FAVIGNANA** € 19,00  
 semi-dried tomatoes, carpaccio of smoked fish, tuna, swordfish, salmon, rocket and stracciatella with Bronte pistachios
- **DON ALFIO** € 23,00  
 Iberian pluma, smoked Agerola provola, caramelized Tropea onion, balsamic reduction
- **GOURMET IBERICA** € 26,00  
 confit tomato, Barlotti D.O.P buffalo mozzarella, Iberian bellota ham 24 months aged, basil
- **ROSSA DI MAZARA** € 25,00  
 Agerola mozzarella, avocado cream, Mazara del Vallo red prawn, basil and Apulian burratina
- **CASA NOSTRA** € 19,00  
 tomato, mozzarella, Giovanna artisan bacon with honey, porcini mushrooms, flakes of pecorino with saffron and burrata
- **PARMIGIANA 2.0** € 16,00  
 mozzarella fior di latte, tomato, aubergines, cooked ham "San Giovanni Capitelli" and Sicilian salted ricotta
- **LA GOURMET DEL NOSTRO PIZZAIOLO MATTIA** € 20,00  
 fior di latte mozzarella, basil, red cabbage cream, crispy octopus and Apulian burrata
- **LA FAVOLOSA** € 22,00  
 fior di latte mozzarella, salmon tartare, passion fruit pearls, cucunci of Pantelleria and buffalo burratina
- **IL DIAMANTE DEL SANTO GUSTO** € 40,00  
 mozzarella, caviar, raw Norway lobster, Caledonia blue prawn and yellow confit tomatoes

ALL OUR PIZZAS ARE MADE WITH STONE GROUND FLOUR AND ARE SLOWLY RISEN USING NATURAL YEAST

PIZZE



- FOCACCIA MEDITERRANEA**  
extra virgin olive oil, oregano, salt € 4,00
- LA MIA PREFERITA**  
tomato, 24 month aged raw ham, artichoke wedges, burrata heart € 10,00
- REALE AI PORCINI**  
tomato, mozzarella, porcini mushrooms, San Daniele raw ham, rocket € 9,50
- LILIANA**  
mozzarella, cherry tomatoes, cream, pistachios, salmon € 10,00
- MARGHERITA**  
tomato, mozzarella € 5,50
- NAPOLI**  
tomato, mozzarella, anchovies, oregano, capers, olives € 7,00
- CAPRICCIOSA**  
tomato, mozzarella, ham, mushrooms, artichokes € 8,50
- QUATTRO STAGIONI**  
tomato, mozzarella, artichokes, mushrooms, ham, olives € 8,00
- TONNO E CIPOLLA**  
tomato, mozzarella, tuna, onion € 7,00
- QUATTRO FORMAGGI**  
tomato, mozzarella, gorgonzola, emmental, parmesan € 7,00

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| ○   | <b>VEGETARIANA</b><br>tomato, mozzarella, grilled vegetables  | € 8,00    |
| ○   | <b>DIAVOLA</b><br>tomato, mozzarella, spicy salami, peppers, olives   | € 8,00    |
| ○   | <b>BUFALINA</b><br>tomato, mozzarella, cherry tomatoes, buffalo mozzarella, basil   | € 8,50    |
| ○   | <b>FRUTTI DI MARE</b><br>tomato, seafood  | € 12,00 * |
| ○   | <b>LA CATANESE</b><br>mozzarella, anchovies, onion, ricotta, cherry tomatoes  | € 9,00    |
| ○   | <b>MONTE ETNA</b><br>buffalo mozzarella, porcini mushrooms, mortadella Favola with pistachio  | € 12,00   |
| ○   | <b>FOTONICA</b><br>mozzarella, asparagus, cherry tomatoes, outgoing artisan bacon, flakes of pecorino cheese                        | € 10,00   |
| ○   | <b>DEVASTANTE</b><br>Capocollo from Martina Franca, burrata, yellow confit cherry tomatoes and basil                                | € 10,00   |
| ○   | <b>ARRICHIATI</b><br>Mozzarella, cooked ham "San Giovanni Capitelli reserve", stracciatella, yellow cherry tomatoes and basil scent | € 13,00   |
| <div style="display: flex; justify-content: space-between; align-items: center;"> <div style="flex: 1;"> <h2 style="color: red; margin: 0;">CLOSED SPECIALS</h2> </div> <div style="flex: 0 0 40px; text-align: center;">  </div> </div> |   |           |
| ○   | <b>FARCITO</b><br>tomato, mozzarella, ham, mushrooms, artichokes  | € 8,00    |
| ○   | <b>CALZONE BRONTESE</b><br>mozzarella, mortadella, pistachio pesto  | € 10,00   |