

OSTERIA

PelledoCa

Pizza & Brace

SOFT DRINK

Natural water 50 cl.	2
Fizzy water 50 cl.	2
Mangiatorella natural water 1 l.	3
Mangiatorella fizzy water 1 l.	3
Coca Cola 33 cl.	3
Coca Cola zero 33 cl.	3
Fanta 33 cl.	3
Sprite 33 cl.	3
Chinotto 33 cl.	3
Estatè peach	3
Estatè lemon	3
Coca Cola 1 l.	5
Coca cola zero 1 l.	5
Schweppes lemon	3,50

BOTTLED BEERS

Ceres	4
Tennent's	4
Corona	4
Daura (gluten free)	4
Heineken 0,0% Vol without alcohol	4

DRAFT BEERS

Heineken Original	20cl 3 / 40cl 5
Birra Messina Salt Crystals	20cl 3,50 / 40cl 6
Mcfarland	20cl 4 / 40cl 6



OSTERIA
PelledoCa
Pizza & Brace

STARTERS

CALDO DELLA CASA 7

French fries*, panelle, and croquettes

BASTONCINI DI CACIO RAGUSANO 7

Breaded and fried Ragusano caciocavallo cheese served with honey and fig jam

MONTANARINE FRITTE 8

Fried pizza balls filled with

- stracciatella, anchovy, and oregano
- red datterino tomato sauce, fiordilatte, and premium Branchi cooked ham
- mortadella, pistachio pesto, and chopped pistachios
- buffalo mozzarella, prosciutto crudo, and black olive terrine

BURRATA FRITTA 8

Burrata cheese from Campania wrapped in our dough, fried, topped with pistachio cream and chopped pistachios, and served with a choice of mortadella, cooked ham, or raw ham.



OSTERIA

PelledoCa

Pizza & Brace

STARTERS

INSALATA DI MARE

15

Mussels, clams, squid, octopus, carrots, celery, olive oil, parsley, salt, pepper, and lemon

PEPATA DI COZZE

12

Mussels, pepper, croutons

BRUSCHETTONE DI MARE

10

4 pieces. Pizza bread base, stracciatella cheese, smoked salmon, and black olive paste

SARDE A BECCAFICO

10

Sardines, raisins, pine nuts, toasted breadcrumbs, parsley, salt, and pepper

CAPONATA DI PESCE SPADA

10

Swordfish*, eggplant, white onion, capers, green olives, celery, tomato paste, vinegar, and sugar

IL POLPO DEL NONNO

3,50 100 grams

Boiled octopus served with lemon



OSTERIA
PelledoCa
Pizza & Brace

STARTERS

ALETTE DI POLLO SPEZIATE **7**

Served with mango salsa

FRITTO PRE POLLO **8**

Chicken wings, onion rings, chicken breasts, mozzarella in carrozza, panelle, and croquettes

CAPONATA **8**

Eggplant, white onion, capers, green olives, celery, tomato paste, vinegar, and sugar

PARMIGIANA DI MELANZANE **8**

Fried eggplant, tomato sauce, grated Parmesan cheese, and basil

PIATTO TRINACRIA "STREET FOOD" **15**

Panelle, croquettes, caponata, arancini, musso and jaw salad, spleen sandwich, and sfincionello



OSTERIA

PelledoCa

Pizza & Brace

PASTA DISH

PACCHERI NERANO

15

Creamed zucchini soup, stracciatella cheese, crispy bacon, fried zucchini

CARBONARA

14

Tonnarelli, eggs, pecorino cheese, crispy bacon, and pepper

BORDONARA

14

Casarecce, tomato sauce, eggplant, basil pesto, cherry tomatoes, and toasted almonds

ANELLETTI "O FURNU"

10

Anelletti, diced eggplant, mixed cured meats, hard-boiled eggs, tomato sauce, minced meat, béchamel sauce

LASAGNA CLASSICA

10

Lasagna, minced meat, béchamel sauce, and grated Parmesan cheese

SPAGHETTO ALLA CARRETTIERA

8

Garlic, olive oil, parsley, and chili pepper

NORMA

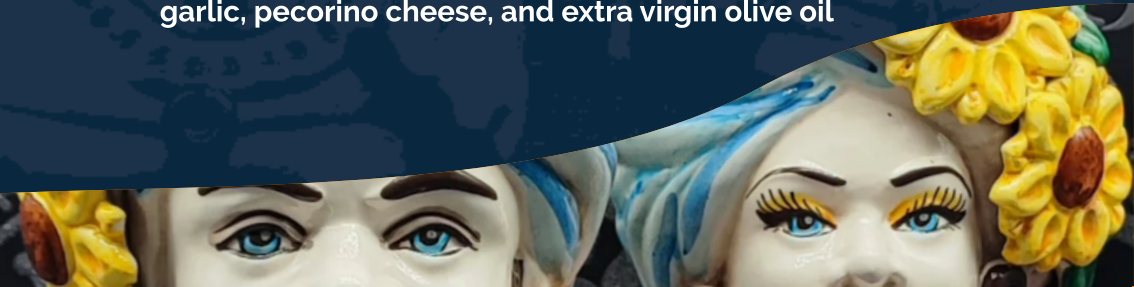
10

Paccheri, tomato sauce, fried eggplant, and salted ricotta

BUSIATE ALLA TRAPANESE

10

Diced tomatoes, toasted almond leaves, basil, garlic, pecorino cheese, and extra virgin olive oil



OSTERIA
PelledoCa
Pizza & Brace

PASTA DISH

MARGHERITA "CÀ NCIUAVA" 10

Tomato paste, anchovies, pine nuts, raisins, crumbled bread

BUCATINO CON SARDE E FINOCCHETTO 13

Sardines, wild fennel, raisins, pine nuts, saffron, anchovies, crumbled bread

RISOTTO ALLA MARINARA 18

Mussels, clams, calamari, shrimp, cherry tomatoes, parsley, and extra virgin olive oil

COZZE E VONGOLE 16

Spaghetti, mussels, clams, parsley, and extra virgin olive oil

FARFALLETTE AL SALMONE 14

Cream, tomato sauce, spring onion, smoked salmon, and parsley

SPADA E MELANZANE 15

Paccheri with swordfish, diced eggplant, cherry tomatoes, and mint

TONNARELLI RAGÙ DI CALAMARO 16

Cherry tomatoes, calamari, parsley



OSTERIA

PelledoCa

Pizza & Brace

MEAT AND FISH

TAGLIATA DI CONTROFILETTO 20

Veal, approximately 300 grams, served with arugula, cherry tomatoes, and parmesan shavings

COTOLETTA ALLA PALERMITANA 10

Breaded and fried veal served with skin-on French fries

TAGLIERE DI CARNE 25

Grilled meat mix with baked potatoes. Sausage, pork shoulder, and hamburger

COTOLETTA DI POLLO 8

Breaded and fried chicken fillet with iceberg lettuce

PESCE SPADA GRILL 14

Grilled swordfish slice with arugula and cherry tomatoes

FRITTURA DI PARANZA 22

Fried fish. Small fish, calamari, shrimp, and cuttlefish

POLPO CONTEMPORANEO 20

Boiled and fried octopus tentacles served on a cream of potatoes, sweet and sour red onion, olives, and capers

GRIGLIATA MISTA DI PESCE 35



OSTERIA

PelledoCa

Pizza & Brace

BIG SALAD

INSALATA MISTA

8

Lamb lettuce, arugula, iceberg lettuce, corn, carrots, sweet and sour red onion, cherry tomatoes, green olives, and extra virgin olive oil

LIBECCIO

10

Iceberg lettuce, grilled zucchini, grilled eggplant, bresaola, shaved parmesan, balsamic vinegar glaze and extra virgin olive oil

MAESTRALE

12

Iceberg lettuce, cherry tomatoes, corn, premium selection of cooked ham, mozzarella, and extra virgin olive oil

POLLO CAESAR SALAD

12

Iceberg lettuce, chicken strips, shaved parmesan, and croutons

MATTANZA

14

Iceberg lettuce, arugula, tuna, black olives, sweet and sour red onion, and extra virgin olive oil

SALMONE CAESAR SALAD

14

Iceberg lettuce, smoked salmon, burrata, corn, and extra virgin olive oil



OSTERIA

PelledoCa

Pizza & Brace

CLASSIC PIZZE

MARGHERITA

8

San Marzano DOP tomato sauce, fiordilatte from Campania, basil, and extra virgin olive oil

BUFALINA

9

San Marzano DOP tomato sauce, buffalo mozzarella from Campania, basil, and extra virgin olive oil

ROMANA ALTA QUALITÀ

11

San Marzano DOP tomato sauce and fiordilatte from Campania. Served with: Riserva Branchi cooked ham, basil, and extra virgin olive oil

LA PICCANTE

9

San Marzano DOP tomato sauce, fiordilatte, spicy ventricina, chili pepper threads, and extra virgin olive oil

LA NAPOLI

9

San Marzano DOP tomato sauce, fiordilatte from Campania, anchovies, oregano, and extra virgin olive oil

PROVOLA E PEPE

9

San Marzano DOP tomato sauce, straw-smoked provola, black pepper, basil, and extra virgin olive oil

PARMIGIANA

10

San Marzano DOP tomato sauce, fiordilatte from Campania, and diced fried local eggplant. Coming out: Grana Padano DOP flakes and extra virgin olive oil



CLASSIC PIZZE

6 FORMAGGI

10

Fondue with Grana Padano DOP, fiordilatte, gorgonzola, brie, caciocavallo ragusano, and smoked provola (straw-smoked)

CALZONE CLASSICO (fritto o forno)

11

San Marzano DOP tomato sauce, fiordilatte from Campania, Branchi Riserva cooked ham, basil, and olive oil

4 CANTI

14

San Marzano DOP tomato sauce, fiordilatte from Campania, artichokes, and fresh mushrooms. Served with: Branchi Riserva cooked ham, dehydrated black olives, and extra virgin olive oil

SAN DANIELE

14

San Marzano DOP tomato sauce and fiordilatte from Campania. Served with: arugula, San Daniele prosciutto, flaked Grana Padano DOP, and extra virgin olive oil

SFINCIONE

10

Onion and anchovy sauce, flaked caciocavallo ragusano, and oregano



OSTERIA

PelledoCa

Pizza & Brace

HOMEMADE PIZZA

CALZONE NAPOLETANO (fritto o forno) 12

Fruscella ricotta, Napoli salami, San Marzano DOP tomatoes, black pepper, fiordilatte from Campania, and basil

LA BOTTAI 14

San Marzano DOP tomato sauce, buffalo mozzarella, and confit red datterino tomatoes. Served on the side: speck, dehydrated black olives, crystallized basil, and extra virgin olive oil

MANGIA E BEVI 12

Campania fiordilatte, rolled pancetta with pepper, spring onion, Madonie tuma cheese, oregano, and lime zest

PISTACCHIOSA 14

Campania buffalo mozzarella, served on the side: L'Artemano mortadella, pistachio pesto, chopped pistachios, and extra virgin olive oil

PIAZZA MARINA 12

Parmigiano-Reggiano fondue, diced baked potatoes, local sausage, smoked provola cheese, and crystallized basil

NERANO A MODO MIO 14

Creamy zucchini and smoked provola soup. Served on the side: Riserva Branchi cooked ham, burrata, zucchini chips, and mint



OSTERIA

PelledoCa

Pizza & Brace

HOMEMADE PIZZE

TEATRO MASSIMO

14

Buffalo mozzarella from Campania. Served with: lamb's lettuce, smoked salmon, sweet and sour red onion, and dehydrated black olives

CAPRESE DI MELANZANA

14

Creamed eggplant, fiordilatte from Campania, and confit red datterino tomatoes. Served with: eggplant chips, ricotta di fruscella, and crystallized basil

LA MARGARET

15

Fiordilatte from Campania. Served with: Levoni speck, brie, crumbled walnuts, and honey

DON TANO

15

Rosemary potato soup, smoked provola, porchetta, sweet and sour onion, and parsley

A COPPULA RU ZÙ TOTÒ

16

Creamed yellow datterino tomatoes, fiordilatte from Campania, bresaola, ricotta di fruscella, and toasted almonds



OSTERIA

PelledoCa

Pizza & Brace

SIDE DISHES / CONTORNI

FRIES* WITH SKIN	5
BAKED POTATOES	4
PIZZAIOLA-STYLE POTATOES	5
GRILLED VEGETABLES	6
CRISPY BATTERED VEGETABLES	5
PAPRIKA FRIES*	7

Served with mayonnaise



LIST OF FOOD ALLERGENS

We inform our kind customers that in the food and drinks prepared and administered in this restaurant, ingredients and adjuvants considered allergens may be contained. One of our appointed managers is at your complete disposal to provide any support or additional information.

ARACHIDI E DERIVATI PEANUTS AND DERIVATIVES

1

Snack confezionati, creme e condimenti in cui vi sia in piccole dosi
Packaged snacks, creams and condiments in which there is in small doses



SENAPE MUSTARD

8

Si può trovare nelle salse e nei condimenti
It can be found in sauces and my condiments



FRUTTA A GUSCIO NUTS

2

Mandarle, nocciole, noci, noci di acagiù, noci pecan, anacardi, pistacchi
Almonds, hazelnuts, walnuts, cashew nuts, pecans, cashews, pistachios



SEDANO CELERY

9

Sia in pezzi che all'interno di preparati per zuppe, salse e concentrati vegetali
Both in pieces and within preparations for soups, sauces and vegetable concentrates



LATTE E DERIVATI MILK AND DERIVATIVES

3

Ogni prodotto in cui viene usato il latte: yogurt, biscotti, torte, gelato e creme
Any product in which milk is used: yogurt, biscuits, cakes, ice cream and creams



ANIDRIDE SOLFOROSA E SOLFITI SULFUR DIOXIDE AND SULPHITES

10

Cibi sott'aceto, sott'olio e in salamoia, marmellate, funghi secchi, conserve ecc...
Foods in vinegar, in oil and in brine, jams, dried mushrooms, preserves etc...



SOIA SOY

4

Prodotti derivati come latte di soia, tofu, spaghetti di soia o simili
Derivative products such as: soy milk, tofu, soy noodles or similar



UOVA E DERIVATI EGG AND DERIVATIVES

11

Uova e prodotti che le contengano come: maionese, emulsionanti, pasta all'uovo
Eggs and products containing them such as: mayonnaise, emulsifiers, egg pasta



MOLLUSCHI MOLLUSC

5

Cozza, vongola, tellina, ostrica, caposanta, patella, cannolicchio ecc...
Musset, clam, cockle, oyster, scallop, limpet, razor clam etc...



CROSTACEI CRUSTACEANS

12

Marini e d'acqua dolce: gamberi, scampi, aragoste, granchi e simili
Marine and freshwater: prawns, scampi, lobsters, crabs and the like



PESCE FISH

6

Prodotti alimentari in cui è presente il pesce anche se in piccole percentuali
Food products in which fish is present albeit in small percentages



GLUTINE GLUTEN

13

Cereali, grano, orzo, avena, farro, kamut, inclusi ibridi derivati
Cereals, wheat, barley, oats, spelt, kamut, including derived hybrids



SESAMO SESAME

7

Semi interi usati per il pane, farine anche se in minima percentuale
Whole seeds used for bread, flours even if in a minimal percentage



LUPINI LUPINS

14

Presenti in cibi vegani sottoforma di arrostiti, salamini, farine e similari
Present in vegan foods in the form of roasts, salami, flours and similar

