STAZIONE LAGO
PIZZA & CUCINA

MENU

STARTERS

PANELLE 5€
WITH LEMON MAYONNAISE

CRISPY PROVOLA CHEESE FROM MADONIE 6,5€
WITH SPICY SWEET AND SOUR

FRITTATINA OF PASTA ALLA NAPOLETANA 6,5€

BOARD OF SICILIAN SALUMI AND CHEESES 18€
WITH MUSTARDS AND BREAD

FROM PIANA DEGLI ALBANESI

ARANCINETTE 5,5€
WITH BUTTER AND MEAT

FRITTO MISTO 7,5€
(FRIED POTATOES, PANELLE AND CROCCHÈ)

ARTISAN GRILLED WÜRSTELS 5,5€
WITH OLD-FASHIONED MUSTARD SAUCE

POTATO CROQUETTES 5€

POTATO WEDGES 6€
WITH CHEDDAR FONDUE AND SWEET PAPRIKA

BRUSCHETTA WITH BREAD OF PIANA DEGLI ALBANESI 5,5€
WITH CHERRY TOMATO AND FRESH BASIL

POTATO STICKS 5€

PIZZAS

"OUR MIX OF STONE-GROUND ORGANIC FLOURS
(TYPE "0" , TYPE "1" , WHOLE WHEAT)
IS ENHANCED BY A PRE-FERMING OF "BIGA"
THAT GUARANTEES BETTER DIGERIBILITY."

CLASSIC PIZZAS

MARINARA 5,5€
PEELED SAN MARZANO D.O.P., GARLIC AND OREGANO

MARGHERITA 6,5€
PELATO SAN MARZANO D.O.P., FIOR DI LATTE MOZZARELLA AND BASIL

ROMANA 8,5€
PEELED SAN MARZANO D.O.P., FIOR DI LATTE MOZZARELLA CHEESE AND COOKED HAM D.O.P.

CALZONE 8€
PEELED SAN MARZANO D.O.P., FIOR DI LATTE MOZZARELLA, HAM AND BASIL

NAPOLI 8€
PEELED SAN MARZANO D.O.P., FIOR DI LATTE MOZZARELLA, BUFFALO STRACCIATELLA CHEESE, BLACK OLIVES AND ANCHOVIES FROM ASPRA

SAN DANIELE 11€
FIOR DI LATTE MOZZARELLA, CONFIT CHERRY TOMATOES, ARUGULA, PARMA RAW HAM AND PARMESAN SHAVINGS

CAPRICCIOSA 10€
PEELED SAN MARZANO D.O.P., FIOR DI LATTE MOZZARELLA, ARTICHOKES FROM CERDA, WRUSTEL, FRESH MUSHROOMS, COOKED HAM D.O.P. AND BLACK OLIVES

QUATTRO FORMAGGI 9,5€
TUMA PERSA CHEESE, RAGUSANO D.O.P.,

PROVOLA FROM MADONIE, PIACENTINO ENNESE
CHEESE AND HONEY

PARMIGIANA 9,5€
PEELED SAN MARZANO D.O.P., FIOR DI LATTE
MOZZARELLA, FRIED EGGPLANT
AND PARMESAN SHAVINGS

ORTOLANA 9,5€
FIOR DI LATTE MOZZARELLA AND THE BEST
OF OUR SEASONAL VEGETABLES

SFINCIONELLO BAGHERESE 8€
CACIOCAVALLO CHEESE, ANCHOVIES,
RICOTTA CHEESE AND FLAVORED BREAD

PIZZA STATIONS

PIZZA SPECIAL OF THE WEEK FROM 12€ TO 15€
ASK OUR GUYS WHAT THE MASTER
PIZZAIOLO PROPOSES

PALERMO LOLLI 11€
BLACK PORK SAUSAGE, BUFFALO MOZZARELLA,
PROVOLA DELLE MADONIE AND FRIARIELLI RIPASSATI

UDITORE 12€
YELLOW DATE CREAM, MUSHROOMS,
BURRATA CHEESE, PARMA HAM AND BASIL

BAIDA 11€
ZUCCHINI CREAM, FIOR DI LATTE MOZZARELLA,
GUANCIALE, ZUCCHINI CHIPS AND SICILIAN
PECORINO CHEESE

MONREALE 13.5€
FIOR DI LATTE MOZZARELLA, BAKED PEARS, GORGONZOLA CHEESE, PISTACHIO SALAMI, HONEY AND WALNUTS

FIUMELATO 11€
BUFFALO MOZZARELLA, YELLOW CHERRY TOMATOES, CRISPY PANCETTA COPPATA AND PARMESAN WAFER

ALTOFONTE 12€
FIOR DI LATTE MOZZARELLA, 'NDUJA CREAM, GORGONZOLA, CAPOCOLLO AND BASIL

COZZO VACCHERIA 13€
MUSHROOM CREAM, FIOR DI LATTE MOZZARELLA, PARMA HAM AND PARMESAN CHIPS

SANTA CRISTINA GELA 11€
RED PUMPKIN CREAM, MOZZARELLA FIOR DI LATTE, TUMA PERSA AND CRISPY GUANCIALE

PIANA DEGLI ALBANESI 13,5€
PIZZA CANNOLO STUFFED WITH SHEEP RICOTTA CHEESE, BLACK PORK SAUSAGE, TRUFFLE BACON AND BASIL

KUMETA 10,5€
FIOR DI LATTE MOZZARELLA, GORGONZOLA CHEESE, CONFIT CHERRY TOMATOES, SPECK, WALNUTS AND HONEY

MASSERIA KAGGIO 12€
PEELED SAN MARZANO D.O.P., BASIL CREAM, MOZZARELLA DI BUFALA, ANCHOVIES FROM ASPRA, SUN-DRIED TOMATOES AND TUMA PERSA

MASSERIA CERESA 12€
BUFFALO MOZZARELLA, MORTADELLA AND PISTACHIO PESTO

SAN CIPIRELLO 12.5€
FIOR DI LATTE MOZZARELLA, BROCCOLI CREAM, TUMA PERSA CHEESE, BLACK PORK SAUSAGE AND CRISPY BROCCOLI

BALLETTO 12.5€
TOMATO, BUFFALO MOZZARELLA, BRESAOLA FLOWERS, CREAM CHEESE AND PARMESAN SHAVINGS

*INGREDIENT ADDITIONS FROM 0,5€ TO 3€
GLUTEN-FREE DOUGH 1,5€

COVER CHARGE 2€ CAKE SERVICE 2€

MEAT

SEE OUR SHOWCASE FOR SPECIAL MEATS

GRILLED WITH SIDE DISH INCLUDED

FIORENTINA

BLACK ANGUS 65€/KG
(USA - IRELAND - SPAIN)

CHIANINA 60€/KG
(ITALY)

MANZETTA PRUSSIANA 60€/KG

FASSONA PIEMONTESE 55€/KG

RIB EYE

BLACK ANGUS 55€/KG
(USA - IRELAND - SPAIN)

CHIANINA 50€/KG
(ITALY)

MANZETTA PRUSSIANA 50€/KG

FASSONA PIEMONTESE 55€/KG

SIRLOIN

BLACK ANGUS 60€/KG
(USA - IRELAND - SPAIN)

CHIANINA 55€/KG
(ITALY)

MANZETTA PRUSSIANA 55€/KG

FASSONA PIEMONTESE 50€/KG

BLACK ANGUS FILLET
WITH MUSHROOMS IN SEASON 19€
WITH SAUTÉED POTATOES

SIDE DISHES

FRIED OR BAKED POTATOES 4,5€

GRILLED VEGETABLES 4,5€

SAUTÉED MUSHROOMS 4,8€

FIORENTINA STEAK

THE QUEEN OF STEAKS,
MADE UP OF THE PART
FILLET AND SIRLOIN,
WITH THE TYPICAL BONE
A SHAPE OF "T"

RECOMMENDED SIZE
1000/1500 GR.

RIB

MADE UP OF ONLY
SIRLOIN, IT'S A CUT
FROM MARBLING
UNIFORM, ESPECIALLY

SOFT AND TASTY

.

RECOMMENDED SIZE
800/1200 GR.

SIRLOIN

ONE OF THE CUTS FROM BEFORE
RICHER QUALITY
AND SUCCULENT
AT THE SAME TIME
DEFINITELY SOFTER

RECOMMENDED SIZE
FROM 350 TO 600 GR.

FILETT STEAK

CHARACTERIZED
FROM THE REFINED
MARBLING
AND A TEXTURE
EXTREMELY TENDER

DESSERTS

CLASSIC CANNOLO
OF PIANA DEGLI ALBANESI 4,5€

SETTEVELI 6€

TIRAMISÙ 5,5€

CHEESECAKE 6€
NUTELLA - FRESH STRAWBERRIES -
SALTED CARAMEL

VANILLA PANNA COTTA 5,5€
WITH BERRIES

SEASONAL FRESH FRUIT 5€

FRESH FRUIT PUDDING 4€

COVER CHARGE 2€ CAKE SERVICE 2€

SPARKILING

PROSECCO 18€
CA' VENEZZE - PROSECCO

700 BRUT 28€
CUSUMANO - PINOT NERO, CHARDONNAY

BRUT METODO CLASSICO 30€
MILAZZO - CHARDONNAY, INSOLIA

D ZERO 33€
MILAZZO - INZOLIA ROSA, CHARDONNAY

CUVÈE PRESTIGE 45€
CA' DE BOSCO - CHARDONNAY, PINOT BIANCO, PINOT NERO

ALMERITA BRUT 45€
TASCA D'ALMERITA - CHARDONNAY

BRUT IMPERIAL 70€
MOET & CHANDON - PINOT NERO, CHARDONNAY, PINOT MEUNIER

BRUT 80€
VEUVE CLICQUOT - CHARDONNAY

BRUT ROSÈ 110€
RUINART - PINOT NERO, CHARDONNAY

WHITE WINES

TODARO - LYBRA 18€
CHARDONNAY

BRUGNANO - KUÈ 21€
INSOLIA, VIOGNIER

RALLO - BIANCO MAGGIORE 21€
GRILLO

RALLO - AL QASAR 21€
ZIBIBBO

BAGLIO DI PIANETTO - CATARRATTO 21€
CATARRATTO

RALLO - LA MAGGIORE 22€
UVE BIANCHE

CUSUMANO - ANGIMBÈ 23€
CHARDONNAY, INSOLIA

DONNAFUGATA - LA FUGA 23€
CHARDONNAY

DONNAFUGATA - ANTHILIA 23€
CATARRATTO ED ALTRI VITIGNI

PELLEGRINO - RAKALIA 23€
MALVASIA

TASCA D'ALMERITA - LEONE 23€
CATARRATTO, PINOT BIANCO, SAUVIGNON BLANC,
TRAMINER, MOSCATO

BRUGNANO - LUNARIO 24€
GRILLO

PRINCIPI DI SPADAFORA - DON PIETRO 25€
GRILLO, CATARRATTO

BAGLIO DI PIANETTO - VIAFRANCIA 26€
VIOGNIER

PELLEGRINO - ISESI 26€
ZIBIBBO DI PANTELLERIA

BAGLIO DI PIANETTO - NATYR 27€
INSOLIA

MILAZZO - BIANCO DI NERA 27€
UVE BIANCHE

MILAZZO - MARIA COSTANZA 28€
INZOLIA, CHARDONNAY

TASCA D'ALMERITA - NOZZE D'ORO 29€
INZOLIA, SAUVIGNON TASCA

CUSUMANO - ALTAMORA 30€
CARRICANTE

TASCA D'ALMERITA - GRILLO DI MOZIA 30€
GRILLO

BAGLIO DI PIANETTO - BAYASIRA (ROSÉ) 21€
SYRAH

RED WINES

BRUGNANO - MERLOT 18€
MERLOT

RALLO - MANTO 20€
NERO D'AVOLA

BAGLIO DI PIANETTO - FRAPPATO 21€
FRAPPATO

RALLO - LA CLARISSA 21€
SYRAH

DONNAFUGATA - SEDARA 23€
CABERNET SAUVIGNON, MERLOT, NERO D'AVOLA, SYRAH

TODARO - 4 ELEMENTA 23€
CABERNET SAUVIGNON, CABERNET FRANC, PETIT VERDOT, MERLOT

PELLEGRINO - TANAURPI 24€
MALBEC

CUSUMANO - BENUARA 25€
SYRAH, NERO D'AVOLA

BAGLIO DI PIANETTO - VIAFRANCIA 26€
MERLOT, CABERNET

TASCA D'ALMERITA - CYGNUS 26€
NERO D'AVOLA, CABERNET SAUVIGNON

TASCA D'ALMERITA - GUARNACCIO 26€
PERRICONE

DONNAFUGATA - FLORAMUNDI 27€
NERO D'AVOLA, FRAPPATO

PRINCIPI DI SPADAFORA - DON PIETRO 27€
CABERNET SAUVIGNON, NERO D'AVOLA, MERLOT

TODARO - PERRICONE FEOTTO 27€
PERRICONE

DONNAFUGATA - ANGHELI 28€
CABERNET SAUVIGNON, MERLOT

CUSUMANO - ALTAMORA 30€
NERELLO MASCALESE

TASCA D'ALMERITA - LA MONACA 32€
SYRAH

TASCA D'ALMERITA - VIGNA SAN FRANCESCO 50€
CABERNET SAUVIGNON

TASCA D'ALMERITA - ROSSO DEL CONTE 60€
NERO D'AVOLA, PERRICONE

DONNAFUGATA - MILLE E UNA NOTTE 65€
NERO D'AVOLA, PETIT VERDOT, SYRAH

BEERS

TARÌ

FOR SALE 0,33L 5,8€ - 0,75L 15€

ORO 0,33L 5,8€ - 0,75L 15€

BRUNO RIBADI

SICILIAN PALE ALE 0,33L 5,8€ - 0,75L 15€

INDIA PALE ALE 0,33L 5,8€ - 0,75L 15€

TRIPEL 0,33L 5,8€ - 0,75L 15€

SICILIAN PILS 0,33L 5,8€ - 0,75L 15€

BIANCA GLUTEN FREE 0,33L 5,8€

ICHNUSA

NON FILTRATA 0,33L 4€

MESSINA

CRISTALLI DI SALE 0,33L 4€

CORONA

PALE LAGER 0,33L 4,5€

COCKTAIL

NEGRONI 8€
BITTER ROSSO, GIN, VERMOUTH

AMERICANO 8€
BITTER ROSSO, VERMOUTH, SODA

MI.TO 8€
BITTER ROSSO, VERMOUTH, ORANGE TWIST

GIN TONIC 8€
GIN, TONICA

MOJITO 8€
RUM, SUCCO DI LIME, ZUCCHERO DI CANNA, MENTA, SODA

MOSKOW MULE 8€
VODKA, SUCCO DI LIMONE, GINGER BEER

ST. GERMAIN HUGO 8€
ST. GERMAIN, SPUMANTE BRUT, SODA, LIME, MENTA

VODKA TONIC 8€
VODKA, TONICA

APEROL SPRITZ 7€
APEROL, SPUMANTE, SODA

*PRODOTTI PREMIUM +2€

SOFT DRINKS

COCA COLA IN VETRO 0,33L	2,8€ - 1L 4,8€
COCA COLA ZERO IN VETRO 0,33L	2,8€
FANTA 0,33L	2,5€
CHINOTTO 0,33L	2,5€
TONICA 0,33L	2,5€
GASSOSA 0,33L	2,5€
CEDRATA 0,33L	2,5€
TÈ LIMONE - PESCA 0,33L	2,5€
GINGER BEER 0,33L	2,5€

CAMPARI SODA 0,10L 2,5€

CRODINO 0,10L 2,5€

MICROFILTERED WATER

(PURIFIED BY REVERSE OSMOSIS THROUGH
ACTIVATED CARBON FILTERING AND STERILIZATION
TO ULTRAVIOLET RAYS)

WATER 2€
NATURAL - SPARKLING 0,75L