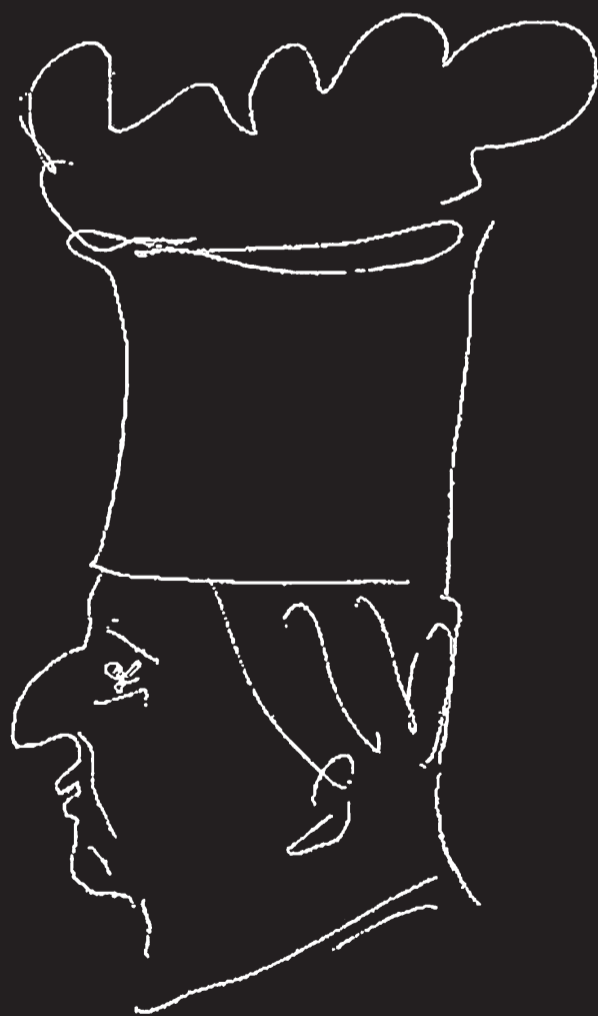




*Don Camillo*

IL RISTORANTE dal 1985

# *Menu*



*Sellatore Fiume*



On the cover the Chef Camillo Guarneri “**Don Camillo**”  
designed by the artist **Salvatore Fiume**



**Seafood Tasting Menu**  
**dedicated to Miteco, 3th Century BC Sicilian**  
**gastronomic author of “The Cookbook”**

 Gin and Salt of Mothia-Marinated Red Shrimps  
on Oyster Mayonnaise and Crispy Algae,  
Smoked with Juniper

Syracuse Potato Cream, with Sea Lettuce Algae  
and Cooked-Raw Oyster Sponge

 From 2004: Cuttlefish ink Crepe Roll  
with Langoustine in Sea Urchin Sauce

 Mancini Mezze Maniche Pasta  
with Smokend Prawns with Flakes of Jack Daniel’s  
Barrels and Egg Yolk Cream

 Sicilian Tuna “Tortelli”  
on Tomato Cream Datterino with Mint

 Cod Fillet with Iblea Saffron and Zucchini Cream

The Squid, The Pelagrie Islands and Fantasy Squid,  
Linosa Lentils and Caviar on Willd Fennel Emulsion

Cassata Siciliana “Don Camillo Style”

120,00 Excluding Wine

*The Tasting Menu is served for all diners at the table,  
excluding children*

## **Territory Tasting Menu dedicated to Arcestrato, 4th Century BC Sicilian Gastronomic Poet**

 Leonforte Fava Bean Puree  
with Crispy Baccalà Fritters

Memory of Eggplant Parmesan  
with Ragusano Cheese Foam

 Mancini Tuffoli Stuffed Pasta  
Pasta Stuffed with Braised Rock Fish, Syracuse Potato,  
Tomato, Capers, Bread Crumb Crust, Sitting on Fish  
Soup, Baked with Canestrato Cheese Cream

 Braised Beef Ravioli with Sicilian Butter,  
Sage and Ragusano Cheese

 Tuna Steak Slices with Pepper Preserves  
and Nero d'Avola Vinegar Reduction

Beef Cheek Braised in “Marsala”  
Wine and Potato Millefeuille

Seasonal Fruit Desserts

€ 100,00 Excluding Wines

*The Tasting Menu is served for all diners at the table,  
excluding children*

## Tasting Menu: Our History

 From 2005:

Noto Almond Puree  
with Shrimps in Cuttlefish Ink Crust

 From 2004:

Cuttlefish ink Crepe Roll  
with Langoustine in Sea Urchin Sauce

 From 1986:

Mermaid's Spaghetti with Shrimps  
and Sea Urchin

 From 1999:

Tuna Steak Slices with Pepper Preserves  
and Nero d'Avola Vinegar Reduction

From 2003:

“Oltre la Don Camillo”  
Pistachio, Chocolate, Orange

€ 80,00

Excluding Wine

*Tasting menus should be ordered for the entire table,  
or, for a minimum of two people, not counting children*

## **Meat Tasting Menu dedicated to “Artemide”**

“Cavolo” Damn what a veal!  
Veal, Tuna, Kohlrabi and Salted Zabaglione foam

Liquid Arancino/a  
New texture for a classic to eat with a spoon

 Braised Beef Ravioli with Sicilian Butter,  
Sage and Ragusano Cheese

Fillet of Rabbit stuffed with “Capuliato” and Black  
Olives “Stimpirata” Sauce and Vegetables Ratatouille

Lamb Loin with Rosemary  
on a Sauce of Sweetbreads and Apple

Pear and Goat Cheese  
Sweet and Savory Cooked Pear Stuffed with Girgentina  
Goat Blue Cheese, Walnut Ice Cream,  
Salty Caramel Sauce

€ 80,00  
Excluding Wine

*Tasting menus should be ordered for the entire table,  
or, for a minimum of two people, not counting children*

## **Alla Carte Menu**

**Minimum Required Order is for Two Courses  
Excluding Dessert**

**Wine Tasting**  
**5 Glasses € 70,00**





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## Starters

-  From 2004: Cuttlefish ink Crepe Roll  
with Langoustine in Sea Urchin Sauce € 35,00
-  Gin and Salt of Mothia - Marinated Red Shrimps  
on Oyster Mayonnaise and Crispy Algae,  
Smoked with Juniper € 30,00
- Syracuse Potato Cream, with Sea Lettuce Algae  
and Cooked-Raw Oyster Sponge € 30,00
-  From 2005: Noto Almond Puree with Shrimps  
in Cuttlefish Ink Crust € 20,00
- Reversed Mackerel Sandwich  
mackerel fillet, soft bread crumb in datterino tomato sauce,  
cows milk Tuma cheese with smoked mackerel lettuce  
lemon mayonnaise € 20,00
-  Leonforte Fave Bean Puree with Crispy Baccalà Fritters € 20,00
- “Cavolo” Damn what a veal! Veal, Tuna, Kohlrabi  
and Salted Zabaglione foam € 20,00
-  Memory of Eggplant Parmesan with Ragusano Cheese Foam € 20,00

## Pasta

-  From 1986: Mermaid's Spaghetti with Shrimps and Sea Urchin € 30,00
-  Mancini Mezze Maniche Pasta with Smoked Prawns with Flakes of Jack Daniel's Barrels and Egg Yolk Cream € 25,00
-  Sicilian Tuna "Tortelli" on Tomato Cream Datterino with Mint € 25,00
-  Mancini Tuffoli Stuffed Pasta  
Pasta Stuffed with Braised Rock Fish, Syracuse Potato, Tomato, Capers, Bread Crumb Crust, Stitting of Fish Soup, Baked with Canestrato Cheese Cream € 25,00
-  Braised Beef Ravioli with Butter, Sage and Ragusano Cheese € 20,00
-  Zucchini Ravioli with Tomato Confit and Tuma Persa Cheese Fonduta Sauce € 20,00
-  Spaghetti with 3 Pachino Tomatoes € 20,00
-  Liquid Arancino/a  
New texture for a classic to eat with a spoon € 20,00

## Fish

-  From 1999: Tuna Steak Slices with Pepper Preserves and Nero d'Avola Vinegar Reduction € 25,00
-  The Squid, The Pelagrie Islands and Fantasy  
Squid, Linosa Lentils and Caviar on Willd Fennel Emulsion € 30,00
- Grated Lobster with Almond oil, Mandarino Sauce and "Marsala" Wine with Seasonal Vegetables € 50,00
-  Cod Fillet with Iblea Saffron and Zucchini Cream € 25,00
-  Red Mullet Can't Escape  
Red Mullet Fillet Stuffed with Syracuse Lemon Scented Langoustine, Mullet Sauce, Salicornia Glasswort Mousse, Sweet Paprica Cracker € 30,00

### By Advance Reservation

Fish Baked in Bread with Sea Urchin Sauce  
€ 40,00 for person

## Meat, Vegetables and Cheese

Fillet of Rabbit stuffed with “Capuliato”  
and Black Olives “Stimpirata” Sauce and Vegetables € 25,00

Lamb Loin with Rosemary on a Sauce  
of Sweetbreads and Apple € 25,00

Beef Cheek Braised in “Marsala” Wine  
and Potato Millefeuille € 25,00

 They called it “Bobbia” Pepper, Potato, Onion,  
Olive and Cherry Tomato Puree € 15,00

**Selection of Sicilian Cheeses**  
**Winner of the Best Selection of Italian Cheese**  
**Caseus Prize 2002**



Selections of Cheeses € 30,00

## Various

Mineral Water 75 cl.	€ 4,00
Italian Craft Beer 33 cl.	€ 8,00
Italian Craft Beer 75 cl.	€ 22,00
Soft Drink	€ 4,00
Italian Liquor	€ 5,00
Coffee, Tea, Camomile	€ 2,00
Cappuccino	€ 3,00

## Notes



Note about chill-blasted products.

Fish to be eaten raw or almost raw are subjected to treatment according to Regulation CE 853/2004, attachment III, section VIII, chapter 3, letter D, point 3.

For crustaceans, the aforementioned treatment can be carried out on board.

From May 1 to June 30 sea urchin fishing is forbidden for a biological rest period. If available during this time they're from when their fishing is permitted and then chill-blasted and saved at a temperature lower than -18.

Our home-made fresh or filled pasta is chill-blasted to a temperature lower than -18 for working technique and food safety

Some sauces for processing techniques are blasted at a temperature lower than -18°.



Vegetarian dishes



Vegan dishes

### INFORMATION TO CLIENTS CONCERNING THE PRESENCE IN FOODS INGREDIENTS OR TECHNOLOGICAL ADJUVANTS CONSIDERED ALLERGENS OR THEIR

We inform our customers that, in dishes prepared in this exercise, and drink, can contain ingredients or adjuvants considered allergens

List of ingredients or adjuvants considered allergens used in this exercise and found in Appendix II - "substances or products causing allergies or intolerances"

Reg.1169 / 2011 EU

• Cereals containing gluten and products thereof	• Nuts
• Crustaceans and products based on shellfish and their derivatives	• Celery and products based on celery
• Eggs and egg products	• Mustard and products containing mustard
• Fish and products based on fish	• Sesame seeds and products based on sesame seeds
• Peanuts and peanut-based products	• Sulphur dioxide and sulphites
• Soybeans and soy products	• Lupin and products based on lupins
• Milk and milk-based products (including lactose)	• Molluscs and products based on molluscs

For information on allergenic ingredients that may be present in food, please ask before ordering, to the manager.







For us since 1985, cuisine is territory, it is tradition which evolves; for us service is discretion, courtesy, profession, respect, with these values we hope to make your visit to “Don Camillo” pleasant.

Enjoy your Meal

In order to respect our sea, fish dishes can undergo variation during the season when fishing is prohibited. We are sorry if this causes any inconvenience, but we love our sea.



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IL RISTORANTE dal 1985

[www.ristorantedoncamillo.it](http://www.ristorantedoncamillo.it)

[info@ristorantedoncamillo.it](mailto:info@ristorantedoncamillo.it)

Via delle Maestranze, 96 - 96100 Siracusa

