

# Ortygia Restaurant

The Flavor of Sicily



The Flavor of Civilization

1418 13<sup>th</sup> Street West

Village of the Arts

Gaetano Cannata - Chef / Owner

Open Tuesday - Saturday (11:30 a.m. - 8:30 p.m.)

941-741-8646 for reservations

## **ANTIPASTI E BOCCONCINI**

### **(Appetizers and Bites)**

#### **Freddi (Cold )**

##### **Pate di Pollo con Pistacchio**

**Prepared with chicken, basil, caramelized garlic and pistachios** 9

*Suggested pairing: Masciarelli Trebbiano d'Abruzzo*

##### **Pate delle due Sicilie**

**Classic Monzu style mushroom pate containing salted capers, olives & dry Marsala** 9

*Suggested pairing: Luigi Scarani Barbera or Luigi Scarani Pinot Nero Riserva*

##### **Caprese di Peperoni Arrostiti**

**Hand roasted red bell peppers and fresh mozzarella dressed with extra virgin olive oil, anchovies, garlic & fresh basil** 7.5

*Suggested pairing: Feotto Dello Jato Iris*

##### **Bruschetta con Tonno**

**House cured fresh tuna, tossed with extra virgin olive oil, lemon zest, salted capers & artichokes with garden fresh bay leaves** 8.5

*Suggested pairing: Masciarelli Trebbiano d' Abruzzo*

##### **Bruschetta con Caponata**

**Sweet & sour eggplant relish with salted capers, celery, imported olives & assorted Mediterranean vegetables. Served with Italian pesto crisps** 7.5

#### **Caldi (Hot)**

##### **Finocchio Arrostito**

**Fresh fennel roasted in a chardonnay cream with black olives and pancetta.** 8

**Finished with a pecorino bread crumb crust**

*Suggested pairing: Il Conte Aurato, Le Marche*

##### **Portobello Ripieno**

**Portobello mushroom stuffed with sweet Italian sausage, gorgonzola cheese, fresh spinach & a splash of dry Marsala** 7.5

*Suggested pairing: Il Conte Rosso Piceno, Le Marche*

## Peperone Ripieno

7.5

**Sweet red bell pepper filled with a mixture of provolone & parmigiano cheeses, fresh tomatoes, pine nuts and black currants**

*Suggested pairing: LaCaplana Barbera d'Asti*

## Torte (Tarts)

### Torta di Carciofi

8.5

**Freshly made tart filled with artichokes & caramelized onions baked in a hand rolled crust with a hint of sweetness**

*Suggested pairing: Monmousseau Brut Etiole*

### Torta Rustica

8.5

**A timeless Sicilian classic. A ricotta filled tart with provolone & parmigiano cheeses on a layer of prosciutto in our classic hand rolled crust**

*Suggested pairing: Monmousseau Brut Etoile*

## Sampler Platters

### Pate Sampler

9

**A slice of each of our pates for you to enjoy!**

### Campionatura Deluxe

19.5

**Peperone Ripieno, Portobello Ripieno and your choice of our Torta Rustica or Torta di Carciofi**

### Antipasto Ultimo

35.5

**Unsurpassed offer for the taste of Sicily. One of each pate, one of each torte, peperone ripieno, portobello ripieno, and bruschetta con caponata**

## Zuppe/Soups

<b>Roasted Garlic Bisque</b> (topped with roasted almonds)	5
<b>Zuppa del Giorno</b>	5

## Insalate/Salads

<b>Insalata della Casa</b>	5
Our house salad is an organic spring mix combined with red onions, gorgonzola cheese, pine nuts in a pomegranate vinaigrette	
<b>Insalata di Lenticchie Siciliane</b>	7
Imported Sicilian lentils tossed with fresh fennel, red onions, black olives & fresh Costa Rican mint from our garden	

## Primi/Pasta

<b>Timballo di Penne</b>	12.5
A pasta “dome” comprised of meatballs, eggs, mozzarella, provolone, roasted peppers & other Sicilian delights in between layers of pasta. Bathed in balsamela & Parmigiano cheeses. Served in a wedge with our house made tomato sauce <i>Suggested pairing: Steven Vincent Pinot Noir or Luigi Scarani Pinot Nero Riserva</i>	
<b>Pasta con Sugo</b>	11
Pasta with our house made tomato sauce flavored with beef, red wine, fresh garlic and additional ingredients used in our family for generations <i>Suggested pairing: Luigi Scarani Barbera or Luigi Scarani Pinot Nero Riserva</i>	

## Pasta del Giorno

Ask our wait staff about our pasta specials

## Secondi/Entrees

### Pollo con Carciofi

16

**Boneless chicken breast sautéed in white vermouth & lemon, with artichokes, black olives, spinach and pecorino cheese**

*Suggested pairing: San Silvestro Cortese - Piemonte*

### Farsumagru

17

**Sirloin steak stuffed with a menagerie of ingredients including provolone, prosciutto, Italian sweet sausage, hard cooked eggs, asparagus and pancetta. Slowly braised in red wine and tomato reduction.**

*Suggested pairing: Steven Vincent Pinot Noir or Luigi Scarani Pinot Nero Riserva*

### Cotoletta di Pollo

14

**Sicilian comfort food at its finest! Boneless skinless chicken breast dusted in homemade breadcrumbs, sesame seeds, and Parmigiano, sautéed until golden brown in extra virgin olive oil**

*Suggested pairing: Crinella Sauvignon Blanc or Masciarelli Montepulciano d'Abruzzo*

### Pesce/Frutti di Mare (Fish/Seafood )

MARKET PRICE

Ask our wait staff for today's available seafood and/or fish.

## Dolci/Desserts 5.5

(All desserts made in house)

Chocolate Pate

Baklava

Limoncello Ricotta Soufflé

**Ask about our dessert specials!**