



MARMELADA

made in sicily

Click on the name to see the photo. All pictures shown are for demonstration purpose only. Actual product may vary due to product enhancement.

MENU

COFFEE

Coffee (100% arabica)	€ 1,00
Decaf	€ 1,50
Iced coffee espresso	€ 2,00
Cold Brew	€ 2,00
American Long Black hot water and double espresso	€ 2,00
Filter coffee single origin 1 extraction 250 ml	€ 3,50
Macchiatone espresso, double milk foam	€ 1,50
Cappuccino (200 ml)	€ 1,50
 Vegan Cappuccino (200 ml)	€ 2,00
Iced Cappuccino. iced coffee, cold milk, coffee ice cubes, milk foam	€ 2,00
 Vegan Iced Cappuccino. iced coffee, cold oat milk, coffee ice cubes, oat milk foam	€ 2,50
Crockaffè Hazelnut or pistachio cream, espresso, milk foam, grain of hazelnut or pistachio	€ 3,00
Iced Crockaffè. Hazelnut or pistachio cream, iced espresso, cold milk foam, grain of hazelnut or pistachio	€ 3,50
Frappuccino classico Caffè, ghiaccio, latte (o bevanda vegetale), panna, cacao	€ 3,00
Frappuccino plus Caffè, ghiaccio, latte (o bevanda vegetale), panna, cacao (+baileys o +liquore pistacchio o +crema di pistacchio o di nocciola)	€ 3,50

Choose your favorite flavor from "tè e tisane"

TÈ e INFUSION

Hot Tea - herbal tea "terzaluna"	€ 3,00
Hot Tea - herbal tea "terzaluna" with biscuits Infusi a caldo, accompagnati da una selezione di biscotti	€ 5,00
*Iced Tea - herbal tea "terzaluna"	€ 3,00

*according to availability



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HOT CHOCOLATE



AZTECA € 3,50
Cocoa mass 99%, hot water



FONDENTE € 4,00
Dark chocolate 70%, corn starch, milk (lactose-free, oat milk)

CIOCCOLATTE € 4,00
Milk chocolate, corn starch, milk

BIANCA € 4,00
White chocolate, corn starch, milk

GOLD € 5,00
Caramel chocolate, corn starch, milk

MOKA WHITE CHOCOLATE € 5,50
White chocolate, corn starch, milk foam, espresso

Aggiungi un Plus in omaggio
Peperoncino, cannella, marshmallow, panna

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DRINKS

Homemade € 3,00

*Homemade smoothies € 3,00

*fruit juice: citrus € 2,00

pomegranate € 3,00



Almond milk handmade € 2,50

Sicilian almonds 40%



Almond milk and coffee € 3,00

Sicilian almonds 40% and 100% arabica coffee



Tomarchio Bio Drinks € 2,50

Wine glass € 5,00

Mineral water can 33 cl € 1,50

Mineral water bottle 75 cl € 2,50

Vermouth tradizionale di Torino € 6,00

Indian Tonic € 2,50

Sicilian bitter/gin. € 6,00

Selected Rhum € 6,00

CRAFT BEERS

Birrificio Liquida

Don Quisiotte 33 cl lattina € 6,00

West Coast IPA

Un'estate Amara 33 cl lattina € 6,00

DDH Session IPA

Birrificio Brewdog (london)

Lost Lager 33 cl bottiglia € 5,00

Pilsner

Elvis Juice 33 cl lattina € 6,00

Grapefruit (pompelmo) Infused IPA

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SWEETS

Brioche cu tuppù	€ 1,00
Brioche cu tuppù filled with our jams or <i>creams</i>	€ 1,50
Croissant	€ 1,50
Croissant filled with our jams or <i>creams</i>	€ 1,80
Cake or tart per serving	€ 3,00
Cake of the day from € 3,00 to € 5,00	
Mono. from € 2,50 to € 4,00	
Jars small € 4,00 big € 5,00	
Cookies	€ 1,50
Cookies Veg double chocolate	€ 1,50
Brownies	€ 2,00
Chocolate glazed Brownies	€ 2,50
Brownies Veg	€ 2,50
Semifreddi	€ 4,00
Muffins	€ 3,00
*Espress Tiramisù	€ 4,00
Biscuits	€ 0,50
Bread, <i>butter</i> and jam	€ 3,00
*Fruit Pancake three homemade pancakes with fresh fruit and jam	€ 5,00
Slurp Pancake three homemade pancakes with pistachio or hazelnut cream and chopped pistachio or hazelnuts	€ 5,00
American style three homemade pancakes with fruit and maple syrup	€ 5,00
Bubble Waffle with toppings	€ 6,00



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OUR SPECIALTY

- *Our Sandwich € 4,00
with homemade brown bread
- *Our Sandwich with smoked salmon € 5,00
with homemade brown bread
- *Savory Tarts per serving € 4,00
- *Cipollina € 2,00
Multigrain puff pizza pastry, tomato sauce, stewed onion, guanciale, primo sale cheese
- *Focaccia messinese per serving € 2,00
Multigrain pizza pastry, salted costardelle or anchovies, tuma cheese, escarole, tomato
- *Focaccia gourmet 3 pc € 5,00
Multigrain pizza pastry, various stuffings
- *Main course € 6,00
- *Fruit salad € 4,00

*LE SFIZIOSE (minimum two persons)

Our focaccia, pan x focaccia, pancakes, croissants or brioches reinterpreted our way, with the great products made by Cooperativa Agricola BIO NATURA from Nebrodi mountains, and many more 0 km and 0 impact products.
Vegetarian or vegan alternative is available, upon reservation.

Beverage included (except beer) € 16,00 per person

**LE SFIZIOSE IN THE BOX

Beverage excluded € 10,00

Free Soft drink every 2 sfiziose

Due to handcrafted products, some of them may be replaced with similar products.

**take away and delivery from 11:30 and from 18:00 (preparation time 30/40 min)

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APERITË

Our concept of aperitivo:

- fresh iced tea or herbal based cocktails
- Fancy taste of local homemade food, to add value to our region
- Cozy and relaxing location
- Plus a sweet final surprise

€ 13,00

With

- . cocktails or non-alcoholic cocktails
- . Glass of wine
- . Sparkling wine



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PANINI

VENTU I CANALI . . . € 9,00

Homemade multigrain bread
Smoked tuna
Orange, onion and sichuan pepper jam
Stewed onion
Tomato
Crushed Capers
Fresh mozzarella
Salt, evo oil

MAIALINO . . . € 9,00

Homemade multigrain bread
Orange and chili peppers jam
Pork loin cutlet with seasoned breading
Crunchy pork guanciale
Provola dop
Arugula
Salt, evo oil

SUMMER VEGAN . . . € 8,00

Homemade multigrain bread
Capuliatto (dried tomatoes cream)
Eggplant burger (eggplant, onion, bread crumb)
Julienne of zucchini marinated in oil and balsamic vinegar
Crushed almonds
Salt, evo oil

MORTSIA . . . € 4,00

Homemade brioche cu tuppù
Cream cheese
Local mortadella
Pistachio pesto
Baked ricotta cheese "Az. Age. BioNatura"

PIADA MARMELADA . . . € 6,00

Homemade piadina
Ricotta cheese
Baked pork Lonzino
Salad
Fresh mozzarella

BRUNCH PANCAKE . . . € 6,00

Three homemade pancakes
Cream cheese
Salmon
Lemon zest or lemon marmalade
Salad
Poppy seeds
Salt, evo oil, black pepper

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...and other

U CUOPPU Tris di polpettine . . . € 7,00

ALBACORE BALLS albacore in oil, bread crumb, spices, herbs, eggs, parmesan, salt, evo oil

SUSAGE BALLS sausage filling (pork meat, pepper, salt, fennel seeds), bread crumb, spices, herbs, eggs, Pecorino from Nebrodi, salt, evo oil

EGGPLANT BALLS eggplant, bread crumb, spices, herbs, eggs, baked ricotta from Nebrodi, salt, evo oil

***FELUCA** pasta salad (min. 2 persons) . . . € 7,00

Durum wheat pasta

Tuna in oil

Tomatoes

Oranges

Pistachio pesto

Basil

Provola cheese

Roasted Bread crumb (oil, onion, crushed almonds)

Salt and pepper, evo oil

ESTATE salad . . . € 6,00

Smoked salmon

Oranges

Fennel

Olives

Crushed capers

Almonds

Salt and pepper, evo oil, wine cream

SOLO VEG salad . . . € 6,00

Grilled vegetables (eggplants, tomatoes, zucchini, etc)

Herbs (basil, mint, etc)

Fried bread pieces

Salt and pepper, evo oil

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