

# SNATCH

## SNACKS

Nocellara del Bellice olives 5

Caponata siciliana 6

Cristal Gamba fritti 8

## STARTERS

Chanterelle soup / Barlotti beans / cavolo nero 12

Stracciatella / sweet tomatoes /  
aubergine 10

Vitello tonnato «Trippa»-style 12

Sweet tomatoes salad 9

Sugar snap peas salad / Pancetta / Pecorino Romano /  
pine nuts 9

Burrata / green asparagus / basil vinaigrette /  
Piedmont hazelnuts 12

## MAINS

Baby squid Sicilian-style 13

Charcoal grilled sea bass / caponata siciliana /  
speziato sauce 22

Octopus / green olive aioli / Bomba Calabrese 29

Crispy potatoes / Alpine cheese sauce / chives 12

Cauliflower / truffle sauce / pearl couscous /  
black truffle 15

Tournedos Rossini steak / potato rosti / spinach /  
foie gras / black truffle 32

Veal Piccata / chanterelles in creamy sauce 22

Summer squash / pan fried chanterelles /  
Stracciatella / lemon 12

## CRUDO

Cauliflower / Parmigiano Reggiano / black truffle 10

Beef battuta - Piedmontese tartare / crispy potatoes 13

Yellowfin tuna / Sicilian pistachios / basil 14

Red Sicilian prawn carpaccio /  
Stracciatella / orange 19

Avocado carpaccio / North Atlantic prawns /  
wasabi mayonnaise 16

Beef carpaccio / Pecorino Romano /  
black truffle 13

## PASTA

Risotto / summer vegetables / pine nuts 12

Pasta caramelle / potatoes / black truffle 18

Pici cacio e pepe 12

Pici / chanterelles / Parmigiano Reggiano /  
Stracciatella 15

Tagliolini / black truffle 14

Papardelle / pulled rabbit / ceps / Flegoulet beans 15

Spaghetti / red Sicilian prawns /  
Stracciatella 32

Cavolo nero risotto / red prawns 17

## DESSERTS

Cheesecake 7

Tiramisu flavours 8

Sorbet / ice cream 3

Foods contain allergens  
Please ask your waiter for detailed  
information

You can add black truffle (4€/1g) to any dish

THE CATCH FAMILY

# WINE BY GLASS

<b>Champagne</b>	Champagne Pierre Courtois Blanc de Blancs Brut 13	125ml
<b>White wines</b>	2022 Marco Felluga Collio Sauvignon Blanc DOC, Friuli 9 2022 Cesari Pinot Grigio delle Venezie DOC, Veneto 7 2023 Rocca di Montemassi Calasole Vermentino DOC, Tuscany 8 2022 Castellari Bergaglio "Fornaci" Gavi DOCG, Piedmont 9 2020 Ca dei Frati Pratto Benaco Bresciano IGT (Semi-dry), Lombardia 10 2022 Marchesi Antinori Bramito della Sala Chardonnay IGT, Umbria 10 2022 Planeta CRU Chardonnay DOC, Sicily 16	150ml
<b>Rose wine</b>	2022 Masseria Altemura Zinzula Rosé, Puglia 9	150ml
<b>Red Wines</b>	2022 Cantina Toblino Pinot Nero DOC, Trentino 9 2022 Bertani Valpolicella DOC, Veneto 8 2018 Pasqua Famiglia Pasqua Amarone Della Valpolicella DOCG, Veneto 16 2020 Carlin de Paolo Barbaresco DOCG, Piedmont 15 2018 Il Cole Brunello di Montalcino DOCG, Tuscany 19 2020 Le Serre Nuove dell'Ornellaia Bolgheri DOC, Tuscany 20 2020 Vigneti del Salento Zolla Primitivo di Manduria DOC, Puglia 9 2021 Benanti Etna Rosso DOC, Sicily 10	75ml
<b>Desert wine</b>	2021 Donnafugata Ben Rye, Passito di Pantelleria, Sicily 16 2018 Ca dei Frati Tre Filer, Lombardia 9 2007 Illuminati Nico Passito Controguerra DOC, Abruzzo 10	75ml
<b>Fortified wine</b>	Pellegrino Marsala Fine Ruby, Sicily 6 Emilio Lustau VR Oloroso Emperatriz Eugenia, Jerez 9 Dow's aged 20 years Tawny Port, Porto 12	

# COCKTAILS

Be Mine (Amaretto, Carpano Bianco, passion fruit, honey, lemon, soda) 10
Sorento (limoncello, Campari, grapefruit, prosecco) 10
Mango bellini (crème de poire, mango, prosecco) 11
Herbal negroni (chamomile infused gin, Campari, vermouth) 10
Montenegro highball (gin, Amaro montenegro, tonic water) 10
Peanut Manhatann (peanut butter whiskey, vermouth, banana) 10
Giuseppi's sour (grappa, elderflower, Triple sec) 10
Pompelmo (Malfy gin rosa, grapefruit cordial, grapefruit bitter) 10
Amalfi (gin con limone, limoncello, Aloe Vera, lime) 10
Naked&Famous (tequila, Aperol, Marachino, lemon, egg white) 12
<b>Non alcoholic cocktails</b>
Negroni (London dry spirit, Italian spritz, Italian orange, bitter) 10
Raspberry Italiano (Italian spritz, almond, raspberry) 10
Orange spritz (Italiano spritz, Pierre zero, soda) 10

# BEER 330ml

Birra Moretti 5  
Birra Morreti N/A 4

# SOFT DRINKS

## Water

S.Pellegrino / Surgiva 250ml 3  
S.Pellegrino / Surgiva 500ml 5

## Lemonade

Home made lemonade 5

# TEA / COFFEE

Coffee 3  
Espresso 3  
Double Espresso 5  
Cappuccino 4  
Café Latte 4  
Tea 4

## Fresh squeezed juices

Orange 5  
Grapefruit 5  
Apple 5  
Carrot 5  
Pineapple 7

San Pellegrino (aranciata, aranciata rosa, limonata, chinotto) 3

Fentimans Tonic 4

Fentimans (curiosity cola, cherry tree cola, rose, ginger beer) 4

# CODES OF POSSIBLE INGREDIENTS (ALLERGENS) OF THE FOOD INCLUDED IN THE MENU

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- 1 **CEREALS**, containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof, except:
  - a) wheat-based glucose syrups including dextrose;
  - b) wheat-based maltodextrins;
  - c) glucose syrups based on barley;
  - d) cereals used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages.

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- 2 **CRUSTACEANS** and products thereof

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- 3 **EGGS** and products thereof

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- 4 **FISH** and products thereof, except:
  - a) fish gelatine used as carrier for vitamin or carotenoid preparations;
  - b) fish gelatine or Isinglass used as fining agent in beer and wine.

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- 5 **PEANUTS** and products thereof

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- 6 **SOYBEANS** and products thereof, except:
  - a) fully refined soybean oil and fat, and products thereof, insofar as the process that they have undergone is not likely to increase the level of allergenicity;
  - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources;
  - c) vegetable oils derived phytosterols and phytosterol esters from soybean sources;
  - d) plant stanol ester produced from vegetable oil sterols from soybean sources.

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- 7 **MILK** and products thereof (including lactose), except:
  - a) whey used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages;
  - b) lactitol.

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- 8 **NUTS**, i.e. almonds (*Amygdalus communis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis (Wangenh.) K. Koch*), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts and Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages.

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- 9 **CELERY** and products thereof

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- 10 **MUSTARD** and products thereof

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- 11 **SESAME SEEDS** and products thereof

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- 12 **SULPHUR DIOXIDE AND SULPHITES**, at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO<sub>2</sub>.

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- 13 **LUPIN** and products thereof

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- 14 **MOLLUSCS** and products thereof

# SNATCH

## SNACKS

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Caponata siciliana 6 9 8  
Cristal Gamba fritti 8 1 2

## STARTERS

Chanterelle soup / Barlotti beans / cavolo nero 12 7 9  
Stracciatella / sweet tomatoes /  
aubergine 10 7  
Vitello tonnato «Trippa»-style 12 3 4 7  
Sweet tomatoes salad 9  
Sugar snap peas salad / Pancetta / Pecorino Romano /  
pine nuts 9 7 8  
Burrata / green asparagus / basil vinaigrette /  
Piedmont hazelnuts 12 7 8

## MAINS

Baby squid Sicilian-style 13 1 4 8 9 14  
Charcoal grilled sea bass / caponata siciliana /  
speziato sauce 22 4 9 12  
Octopus / green olive aioli /  
Bomba Calabrese 29 4 8  
Crispy potatoes / Alpine cheese sauce / chives 12 7  
Cauliflower / truffle sauce /  
pearl couscous / black truffle 15 1 7  
Tournedos Rossini steak / potato rosti / spinach /  
foie gras / black truffle 32 1 6 7 12 14  
Veal Piccata / chanterelles in creamy sauce 22 1 7 9 10 12  
Summer squash / pan fried chanterelles /  
Stracciatella / lemon 12 7

## CRUDO

Cauliflower / Parmigiano Reggiano / black truffle 10 7  
Beef battuta - Piedmontese tartare / crispy potatoes 13 1 3 4 10  
Yellowfin tuna / Sicilian pistachios / basil 14 1 4 6 8  
Red Sicilian prawn carpaccio / Stracciatella /  
orange 19 4 7  
Avocado carpaccio / North Atlantic prawns /  
wasabi mayonnaise 16 2 3 10 4 7  
Beef carpaccio / Pecorino Romano /  
black truffle 13 7

## PASTA

Risotto / summer vegetables / pine nuts 12 7 8  
Pasta caramelle / potatoes / black truffle 18 1 3 7  
Pici cacio e pepe 12 1 7  
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Stracciatella 15 1 7  
Tagliolini / black truffle 14 1 7  
Papardelle / pulled rabbit / ceps /  
Flegoulet beans 15 1 7 9  
Spaghetti / red Sicilian prawns /  
Stracciatella 32 1 2 4 7 9 12  
Cavolo nero risotto / red prawns 17 2 7 9

## DESSERTS

Cheesecake 7 1 3 7 8  
Tiramisu flavours 8 1 3 7 8  
Sorbet / ice cream 3 3 7

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information

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