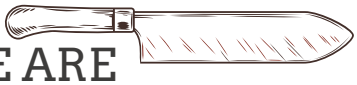
IN CUCINA dai Pennisi

MACELLERIA • 1968

WHO WE ARE



Every day, for the past 50 years, we focus on the excellence of raw materials.
Every year, for the past 50 years, we have worked to give the right recognition to the work of a lifetime.
Saro Pennisi is the guiding light that marks daily the main road to follow, to allow our business to have a quality identity, in step with the times. This is how Dai Pennisi, our butcher shop with kitchen, was born.
Every day, you are the Sunday friends to have lunch with, reserving our attention for you.
It is a pleasure to be in your company!



.....

THE CHOICE

Ours is a local cuisine that lives through the charm exercised from ‘A Muntagna (the Etna).
Refined and seasonal products.
Tasty and rich dishes.
Carefully selected raw materials.
Sophisticated wine cellar.
Feel like home!

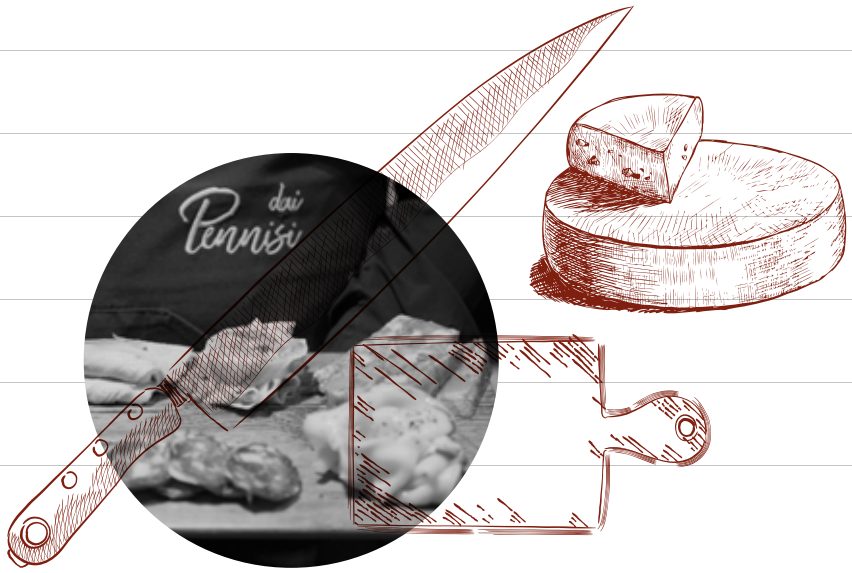
Choose from the butcher counter the cut of meat you want to be prepared, indicating the level of cooking.
Taste our platters with niche cold cuts and cheeses and the one with Dai Pennisi homemade products.
Choose the à la carte dishes and decide how to enjoy yourself.



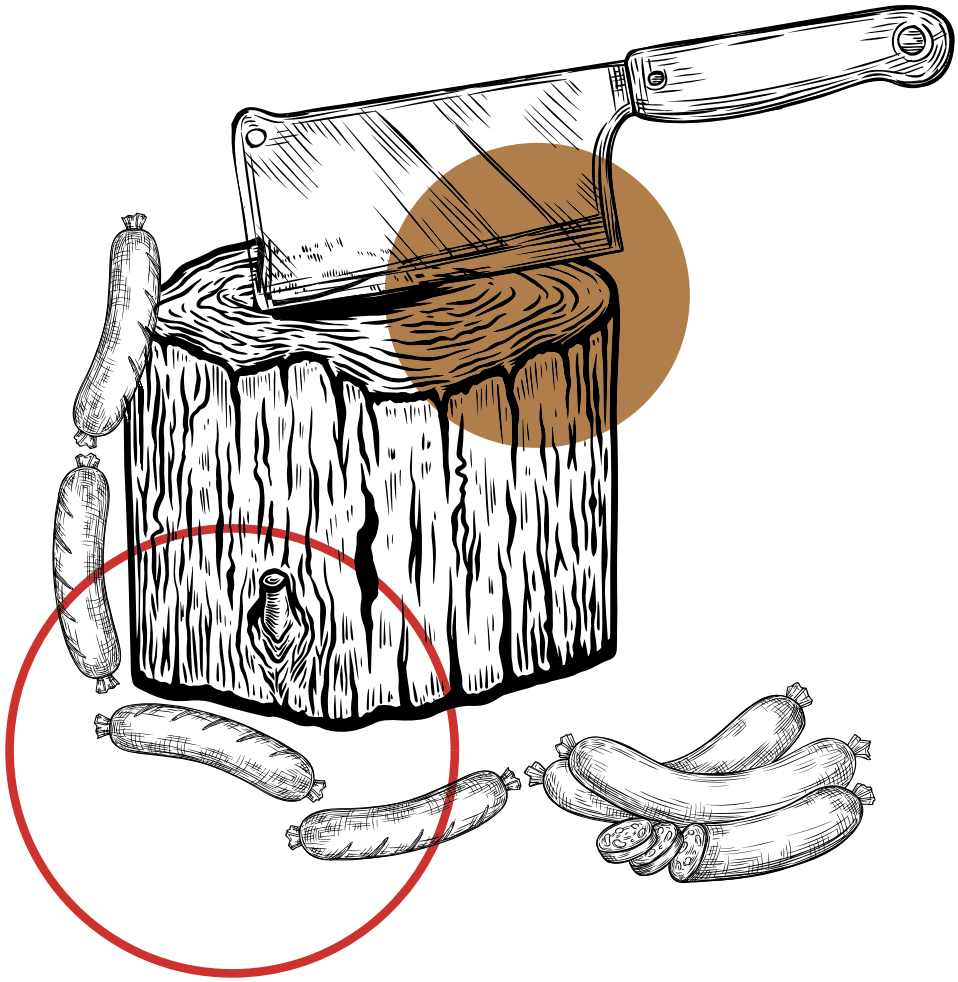
Delicatessen

Do-it-yourself cold cuts Get closer to the delicatessen counter and choose the meats and cheeses you want to taste at the table	S.Q.
Cold cuts of cured meats and cheeses 7	20,00 €
Dai Pennisi cold cuts	25,00 €
Cold cuts of local black pork ham	27,00 €

Please ask the restaurant staff about food allergies

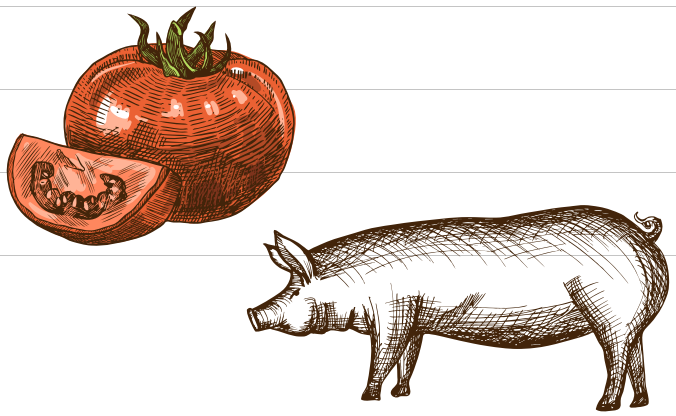


Our **SLOWFOOD** sausage traditionally hand chopped on a wooden ***stump***



Starters

Beef tartare of the butcher With crispy egg yolk, orange zest, citrus mayonnaise and toasted hazelnuts 1 • 3 • 8 • 11	22,00 €
Veal tongue skewers With ash-roasted sweet potato purée, fennel salad and chimichurri sauce 4 • 6 • 10	18,00 €
Durum wheat focaccia Sesame focaccia, Slow Food Presidia sausage, fresh Pepato cheese and slow-braised Giarratana onion 1 • 7	18,00 €
Soup of the day	14,00 €
Slow-braised tripe In cocotte 7 • 9	14,00 €
Fried boiled-meat meatballs on roasted pumpkin cream 1 • 6 • 7 • 9 • 12	14,00 €
Fried local chicken wings with mixed sauces 3 • 7	13,00 €

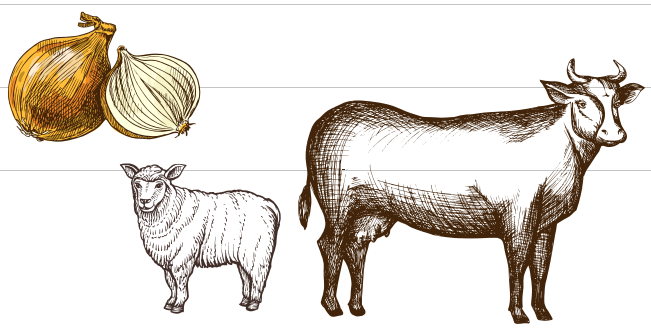


First Courses

Fresh Caserecce pasta
Fresh bronze-drawn pasta creamed with smoked porcini mushrooms, Tuma Persa cheese fondue and chestnut crumble 1 • 3 • 7 • 8 • 9 — 22,00 €

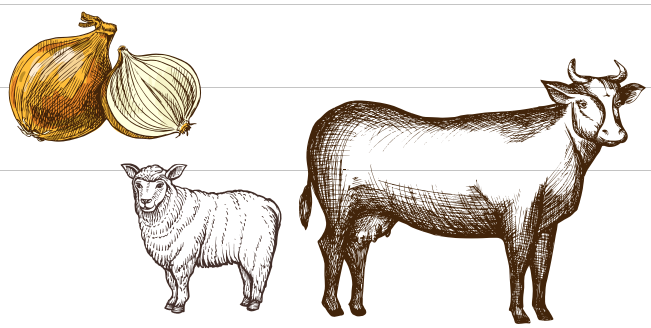
Fresh Cannelloni pasta
Filled with scottona beef ragù, oven-gratinated
1 • 3 • 7 • 9 • 12 — 20,00 €

Fresh Maccheroncini pasta
Fresh bronze-drawn pasta with Genovese-style ragù 1 • 3 • 7 — 22,00 €



Second Courses

Veal ossobuco Braised in casserole 6 • 9 • 12	22,00 €
Free-range chicken thigh Stuffed with breadcrumbs, chestnuts, red chicory, Caciocavallo cheese, garlic and black pepper, served on a roasted chestnut cream 1 • 3 • 7 • 8	22,00 €
Country-style suckling pig shank With green olives, carrots, celery, onion and "astrattu" 9 • 12	25,00 €
Woodland-style rabbit Stew with onions and mushrooms 12	22,00 €
Lamb Slow-cooked lamb with onions and cherry tomatoes 12	28,00 €
Beef fillet With porcini mushrooms	32,00 €

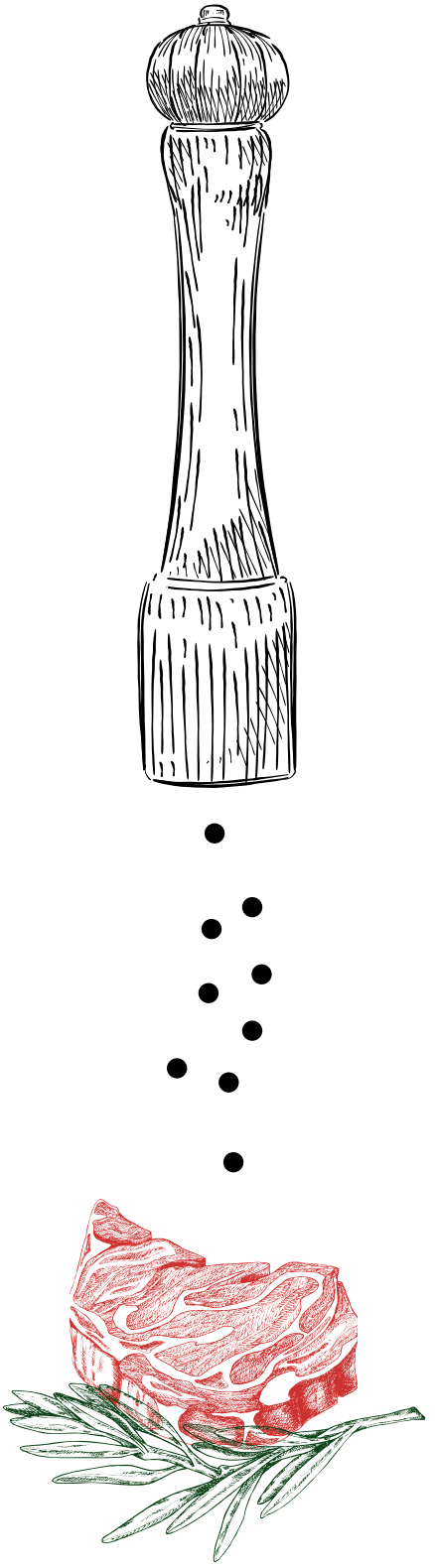


Side dishes and salads

Roasted potatoes		6,00 €
Fried potatoes	1	6,00 €
Green or mixed salad		6,00 €
Sautéed mushrooms grilled over charcoal		9,00 €
BBQ-grilled vegetables sautéed with garlic		7,00 €
Pickled homemade eggplant in oil	9 • 12	8,00 €

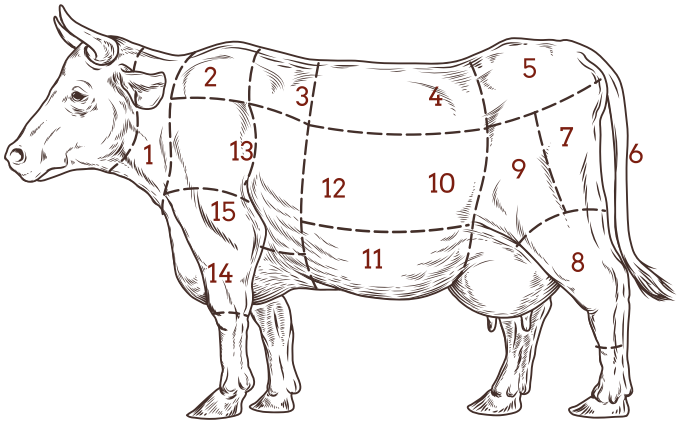




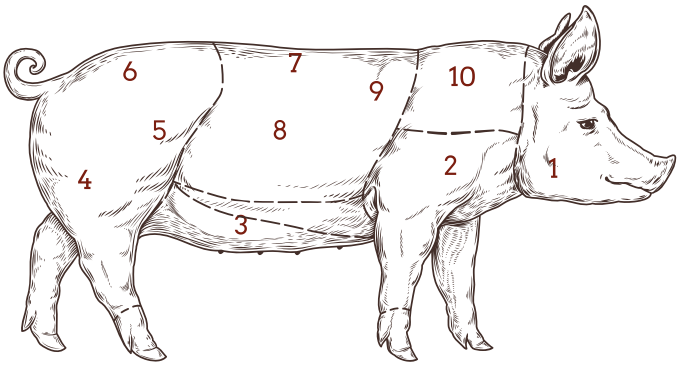


BEEF CUTS

1 NECK
2 SHOULDER
3 RIB
4 SIRLOIN STEAK
5 RUMP
6 TAIL
7 WALKER
8 LEG
9 OUTER TOPSIDE
10 INTERNAL TOPSIDE
11 BELLY
12 RIBS
13 UNDER SHOULDER
14 SHIN
15 CHEST

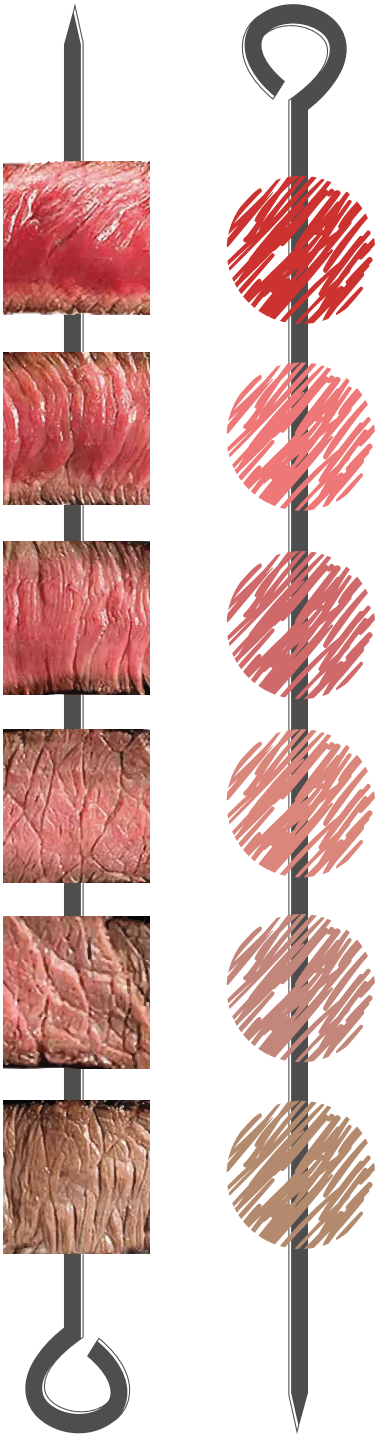


PORK CUTS



1 THROAT OR GUANCIALE
2 SHOULDER
3 BACON
4 THIGH
5 FILLET STEAK
6 LONZA
7 LARD
8 RIBS
9 CHOPS
10 CUP

THE 6 COOKING LEVELS



BLEU **40°**

RARE **45°**

MEDIUM / RARE **50°**

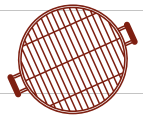
MEDIUM **55°**

MEDIUM WELL **65°**

WELL DONE **70°**

From the butcher shop to the grill

Choose from the **b**utcher counter the cuts you would like to taste grilled. Ask for information and advice on the most suitable cooking and on what tickles your taste.
Grilling gives meats a unique flavor of smoking that will make every bite imbued with taste.
Our selection of regional, national and international aged meats is on display inside the maturmeat.





Ask the restaurant staff for more information to enjoy a decidedly unique experience!

* the price is determined by the weight of each single selection

Ask the staff about food allergies

From the Grill

Sliced scottona steak
with potatoes (baked or fried) 1 — 25,00 €

Mixed grill of the butcher 1 • 3 • 7 • 8 — 25,00 €

Tasting of three different meats
(gr. 400) with a side dish of your choice – rare cooking — 50,00 €

Sandwiches and Hamburgers

Chicken burger
Homemade seeded bun, grilled chicken thigh, caramelized onion and BBQ sauce 1 • 6 • 10 • 11 • 12 — 16,00 €

Pork burger
Home made seeded bun, pulled pork, roasted artichoke cream and mild provola cheese 1 • 7 • 10 • 11 — 16,00 €

Horse burger
Homemade seeded bun, horse meat burger, lemon mayonnaise, mushrooms and Swiss cheese 1 • 3 • 7 • 11 — 16,00 €

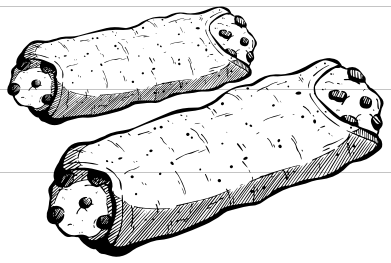
Beef burger
Homemade seeded bun, Sicilian beef burger, béarnaise sauce, smoked Provola cheese, bacon and sunny-side up egg 1 • 3 • 7 • 11 — 16,00 €



Dessert

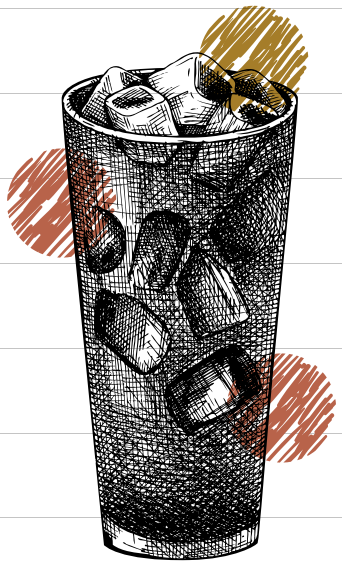
Cannolo with ricotta cheese 1 • 7 • 8	7,00 €
Dessert of the day	7,00 €
Artisan Ice cream 7 • 8	7,00 €
Tiramisù 1 • 3 • 7	7,00 €
Seasonal fruit	6,00 €

Place setting 3,00 € per person



Drink

Panna natural mineral water l. 1	3,00 €
San Pellegrino sparkling mineral water l. 1	3,00 €
Panna natural mineral water cl. 50	2,00 €
San Pellegrino sparkling mineral water cl. 50	2,00 €
Ferrarelle water l. 1	3,00 €
Coke cl. 33	3,00 €
Tomarchio drinks cl. 33	3,00 €
Coke l. 1	7,00 €
Alcoholic Aperitif	12,00 €
Non-alcoholic Aperitif	10,00 €



Selection of Beers

Birra dello Stretto *cl. 33*	4,00 €
Birra dello Stretto *cl. 66*	7,00 €
Ephesto Red *cl. 37,5*	7,00 €
Ephesto Red *cl. 75*	14,00 €
Juno White *cl. 37,5*	7,00 €
Juno White *cl. 75*	14,00 €
Polyphemus al Nerello Mascalese *cl. 37,5*	7,00 €
Polyphemus al Nerello Mascalese *cl. 75*	14,00 €
Ulysses *cl. 37,5*	7,00 €
Ulysses *cl. 75*	14,00 €



Digestive Liqueurs

Limoncello	6,00 €
Montenegro	6,00 €
Averna	6,00 €
Jägermeister	6,00 €
Amaro del Capo	6,00 €
Fernet Branca	6,00 €
Amara	8,00 €
Amacardo	8,00 €
Unicum	6,00 €
Reset	8,00 €
Nepeta	8,00 €
Grappa Bianca Rosso del Conte	8,00 €
Grappa Giovi nettle and lemon	7,00 €
Grappa Evo	10,00 €
Grappa Bonollo Ligneum	8,00 €
Grappa Bonollo Amarone	8,00 €
Grappa Berta Il Duca	7,00 €

Digestive Liqueurs

Grappa Sutta a Santa white	8,00 €
Grappa Sutta a Santa barrique aged	8,00 €
Grappa Sutta a Santa barrique	10,00 €
Grappa Ben Rye Donnafugata	10,00 €
Grappa Barricata Trentina Marzadro	7,00 €
Grappa Barricata 903 Bonaventura Maschio	7,00 €
Passito Firriato L'Ecrù	8,00 €
Whisky Laphroaig 10 years	10,00 €
Whisky Great King street Glasgow blend	8,00 €
Whisky Jack Daniel's	8,00 €
Rum Matusalem riserva 15 years	8,00 €
Rum Brugal 1888	8,00 €
Rum Flor de Cana	10,00 €
Brandy Vecchia Romagna Etichetta Nera	8,00 €
Brandy Cardenal Mendoza	10,00 €
Vodka Sutta a Santa	8,00 €

... Coffee bar

Espresso coffee	2,00 €
Decaffeinated coffee	3,00 €
Double espresso coffee	4,00 €
American coffee	3,00 €
Ginseng coffee	3,00 €
Barley coffee	3,00 €
Cappuccino	4,00 €
Hot chocolate	4,00 €
Tea and herbal teas	4,00 €
Milk	2,00 €
Latté	4,00 €



INFORMATION FOR CONSUMERS ABOUT THE PRESENCE OF INGREDIENTS OR ADJUVANTS CONSIDERED ALLERGENS OR THEIR DERIVATES IN FOODS

We inform our customers that food prepared and administered here, can contain ingredients or adjuvants considered allergens.
List of allergenic ingredients used in this place and present Annex II of the EU Reg. No. 1169/2011 “substances or products causing allergies or intolerances"

1. Cereal containing gluten
2. Crustaceans and products based on shellfish
3. Eggs and by-products
4. Fish.and products based on fish
5. Peanuts.and peanut-based products
6. Soy and soy-based products
7. Milk and dairy products (lactose included)
8. Fruits in shell and their by-products.
9. Celery and products based on celery
10. Mustard and mustard-based products
11. Sesame seeds and sesame seeds-based products
12. Sulphur dioxide and sulphites in concentrations above 10mg/kg
13. Lupine and lupine-based products
14. Molluscs and products based on mollusks

Our staff is always at your disposal for any questions and explanations about the presence of substances or products causing allergies or intolerances. You can consult the relevant documentation that will be given on request.

The Management

IN CUCINA dai Pennisi MACELLERIA • 1968

Scan to Discover
Our Wine Collection



IN CUCINA dai Pennisi
MACELLERIA • 1968

We thank you for your visit to our butcher shop with kitchen.

We hope to see you soon to deepen the knowledge of House Pennisi traditions.

Via Umberto 9, 95015,
Linguaglossa (CT)

+39 095 643160

info@daipennisi.it

daipennisi.it