

COME AND DISCOVER



Molo Sant'Orsola
TRATTORIA SUL MARE

STAZIONE
LAGO
PIZZA & CUCINA



MORETTINO
CAFFÈ PALERMO



Bioesseri

MENU

FOOD & PIZZA BIO

OPEN ALL DAY



free wi-fi

visit bioesseri.it

Appetizers

APPETIZER OF THE DAY "ask our maître what the Chef proposes"

da 12€ a 20€

- 🍷 ROASTED OCTOPUS on burrata soup with sun-dried tomatoes, black olive powder and leafy greens 16€
- 🍷 SHRIMPS SALAD with guacamole, cherry tomatoes and seed mix 13€
- 🍷 RICE PAPER FILLED WITH SOY VEGETABLES with teriyaki sauce and egg yolk 9€
- 🍷 BEEF TARTARE with onion, capers, mustard and parmesan chips 15€
- 🍷 FOCACCIA CRUNCH with roasted porchetta, onion and roasted mayonnaise 13€

First courses

FIRST COURSE OF THE DAY "ask our maître what the Chef proposes"

da 16€ a 25€

- 🍷 TUBETTINI WITH POTATOES, PROVOLONE FROM MADONIE AND BASIL 🍷 15€
- 🍷 PARMESAN RISOTTO AND FASSONA TARTARE with brown stock 19€
- 🍷 SPAGHETTO WITH THREE TOMATOES with yellow and red datterino tomatoes and dried tomatoes 13€
- 🍷 RAVIOLI DEL PLIN with smashed broccoli, piacentino cheese fondue and toasted breadcrumbs 18€
- 🍷 SPAGHETTO WITH SEAFOOD 22€
- 🍷 LINGUINA WITH RED SHRIMPS TARTARE and its bisque 23€
- 🍷 PUMPKIN CREAM with Jerusalem artichoke chips, stracciatella cheese and black olive powder 12€

Second courses

SECOND COURSE OF THE DAY "ask our maître what the Chef proposes"

da 20€ a 24€

- 🍷 SLICED ANGUS with leafy greens and brown stock 20€
- 🍷 SICILIAN STYLE STUFFED SQUID with fish guazzetto and mashed potato 19€
- 🍷 EGGPLANT PARMIGIANA with provolone fondue from Madonie 🍷 14€
- 🍷 GRILLED SALMON with green sauce, taggiasca olive powder and arugula and fennel salad 19€
- 🍷 "TRIBUTE TO MILAN" milanese cutlet with baked potatoes 24€

Side dishes

- 🍷 FRESH FRIED OR BAKED POTATOES 5€
- 🍷 SAUTÉED CARROTS with butter and black sesame 6€
- 🍷 STIR-FRIED VEGETABLES with raisins, pine nuts and olives 5€
- 🍷 GRILLED TREVIGIAN RADICCHIO with honey and hazelnuts 7€
- 🍷 MIXED SALAD 4,5€
- 🍷 ASPARAGUS AU GRATIN with pecorino cheese 7€

Homemade Beers

- TARÌ AQUAMARIS 0,33L 6€
Refreshing, light, slightly, savory
- TARÌ FOR SALE 0,33L 6€
Bitter, citrusy, smooth finish
- TARÌ ORO 0,33L | 0,75L 6€ | 15€
Bitter, dry, balanced
- BRUNO RIBADI SICILIAN PALE ALE 0,33L 6€
Bitter, citrusy, spicy
- BRUNO RIBADI INDIA PALE ALE 0,33L 6€
Firm bitterness, typical of IPA style
- BRUNO RIBADI TRIPEL 0,33L | 0,75L 6€ | 15€
Sweetish, hints of fresh fruit
- BRUNO RIBADI BIANCA 6€
GLUTEN FREE 0,33L
Fruity, fresh
- SAPÈ BARUNISSA 0,33L | 0,75L 6€ | 15€
Spicy tart and citrus finish
- SAPÈ PICCATURA 0,33L | 0,75L 6€ | 15€
Full-bodied, strong alcohol content
- SAPÈ CUMMARI 0,33L | 0,75L 6€ | 15€
Full-bodied, fruity, sweet, bitter and spicy finish
- LAMMSBRÄU ALCOL FREE 0,33L 6€
Quenching, balanced, floral hints of hops

MICRO-FILTERED WATER NATURAL | SPARKLING 0,75L 2,5€
(purified by reverse osmosis through activated carbon filtration and ultraviolet sterilization)

Let's share to start

🍷 PANELLE with lemon mayonnaise and black salt	6,5€
🍷 CRUNCHY PROVOLONE CHEESE FROM MADONIE with spicy sweet and sour	8€
🍷 POTATO WEDGES with provolone fondue and crispy bacon	7€
🍷 CORN TACOS with raw Tuscan sausage, savoy cabbage and honey mustard	10€
🍷 SFINCIONELLO BAGHERESE with caciocavallo cheese, anchovies, ricotta and fragrant bread	9€

Pizzas

OUR MIX OF STONE-GROUND ORGANIC FLOURS (TYPE "0", TYPE "1", SOFT WHOLEMEAL WHEAT). IT IS ENRICHED WITH A PRE-FERMENT OF "BIGA" WHICH GUARANTEES BETTER DIGERIBILITY.

Best Seller

🍷 LA ROMANA with peeled San Marzano D.O.P., fior di latte mozzarella and prosciutto cotto D.O.P.	12,5€
🍷 MARGHERITA WITH BUFFALO MOZZARELLA ON THE TOP , peeled San Marzano D.O.P., mozzarella fior di latte and buffalo and E.V.O. oil	12,5€
🍷 LA TRE POMODORI with fior di latte mozzarella, piennolo from Vesuvio, yellow datterino in cooking oil, Sicilian sun-dried tomato and basil cream	12,5€
🍷 LA CAPRICCIOSA with peeled San Marzano D.O.P., fior di latte mozzarella, artichokes from Cerda, fresh mushrooms, D.O.P. cooked ham and black olives	14€
🍷 LA NAPOLI with peeled San Marzano D.O.P., burrata taggiasche olives, anchovies, tomato confit, oregano	12,5€

Our pizzas

🍷 MARGHERITA D.O.P. with peeled San Marzano D.O.P., fior di latte mozzarella and basil	9€
🍷 LA PICCANTE with fior di latte mozzarella, pepperoni, stewed onion and sausage	12€
🍷 LA NOSTRA PARMIGIANA with fior di latte mozzarella, yellow datterino cream, stracciatella cheese, basil sauce, crispy eggplant and parmesan shavings	12,5€
🍷 L'ISOLA with fior di latte mozzarella, baked cherry tomatoes, rughetta, Parma ham and parmesan shavings	13€
🍷 LA CULT with black pork sausage from Nebrodi, provolone from Madonie, buffalo mozzarella and stir-fried friarielli 🍷	14€
🍷 LA QUATTRO FORMAGGI SICILIANI with tuma persa cheese, ragusano D.O.P., provolone from Madonie, piacentino ennese cheese and honey 🍷	13€
🍷 LA VEGETARIANA with the best of our seasonal vegetables and fior di latte mozzarella	11€
🍷 LA DECISA with pistachio cream, fior di latte mozzarella, burratina cheese, black pork mortadella from Nebrodi 🍷	13€
🍷 LA DELIZIOSA with pumpkin cream, provolone from Madonie, coppa, walnuts and chestnut honey 🍷	13,5€
🍷 LA MAIALINO with buffalo mozzarella, provolone from Madonie, baked potatoes and porchetta 🍷	12€

*ALL OUR PIZZAS CAN BE PREPARED WITH GLUTEN-FREE FLOUR (+2,5€) AND LACTOSE-FREE MOZZARELLA (+2€)

COVERED (evenings, weekends and holidays only)
CAKE SERVICE

2,5€
2€

