



# Al Pesciolino d'Oro

DAL 1990

**1960s**

## *The origins of Vito D'Agostino*

Vito D'Agostino was born in 1954 in Mazara del Vallo, in a family deeply tied to the territory. His mother, of seafaring origins, passed on her passion for the sea and its fruits, while his father, a landowner, taught him the value of the land and its products. These roots would become the foundation of his gastronomic philosophy.

**1970s**

## *Experience as a breeder and butcher*

In the 70s and 80s, Vito dedicated himself to raising goats, sheep and cattle, building a solid experience in the meat sector. At the same time, he started a butcher's shop in the center of Mazara del Vallo, refining his knowledge of the best raw materials and processing techniques.

**1980s**

## *The adventure in the world of fishing*

Driven by his passion for the sea, in the mid-80s Vito decided to embark on deep-sea fishing, taking over and managing some fishing boats specialized in red shrimp fishing. This step marked the beginning of a new phase, which led him to gain in-depth knowledge of the secrets of the catch and the best conservation and processing techniques.

**1990**

## *The birth of Al Pesciolino d'Oro*

The experience accumulated over the years materializes with the birth of the restaurant Al Pesciolino d'Oro, founded together with his wife Anna in 1990 and where his sons Pietro and Fabio grow up between the dining room and the kitchen. Here, Vito transfers his know-how, combining his knowledge of meat, fish and local raw materials to create an authentic and quality cuisine, which expresses the gastronomic soul of the territory.

**2010**

## *Fabio and Pietro, after finishing their studies, join the company*

Fabio and Pietro, after graduating in Tourism Economics in Rimini in 2010, choose to return to the places where they grew up to become part of the family restaurant. With passion and expertise, they carry on their parents' business, innovating while respecting tradition and transforming the restaurant into a gastronomic reference point.

**Oggi**

## *A legacy of taste and tradition*

Today, Al Pesciolino d'Oro is a point of reference for food and wine in Mazara del Vallo, capable of combining tradition and innovation thanks to the commitment of the D'Agostino family. The restaurant continues to be a place where every dish tells a story, made of sea, land and passion for gastronomy.

# Red Shrimp of Mazara

The red prawn of Mazara, excellence of the Mediterranean, conquers with its sweetness and intensity. Perfect raw or in refined recipes, it enhances every dish with its unique flavor. The navy of Mazara del Vallo has acquired, over the years, an important know-how on the fishing and conservation of the red prawn. **This noble crustacean is caught in deep sea beds, frozen on board at -40°C and frozen.** This process guarantees the best freshness and goodness of the prawn. Discover our creations and let yourself be seduced by the king of crustaceans!

|   |               |   |      |
|---|---------------|---|------|
| Gazpacho with red prawns from Mazara *<br><i>tomato sauce, peppers, cucumbers, raw red shrimp</i> | 28 €          | Tagliolini with red shrimp and caviar *<br><i>tagliolini with butter and red prawn tartare, lemon zest and caviar</i> | 45 € |
| Mazara red shrimp tartare *<br><i>red shrimp, first drop oil, salt flakes</i>                     | 30 €          | Fresh spaghetti with red prawns from Mazara *<br><i>fresh pasta, red prawn, Bronte pistachio, lemon zest</i>          | 26 € |
| Carpaccio of red shrimp from Mazara *<br><i>red shrimp, first drop oil, salt flakes</i>           | 30 €          | Busiata with red prawns from Mazara *<br><i>fresh pasta with tomato and fish eggs</i>                                 | 24 € |
| Raw red prawn from Mazara 2nd size *  | 5 € per piece |   |      |
| Grilled Mazara red prawn 1st size *   | 9 € per piece |   |      |

# Raw Seafood

|   |       |                            |   |
|---|-------|----------------------------|---|
| Plateau royale *<br><i>4 red shrimps, 4 scampi, 6 oysters, 10g Baikal caviar</i>                | 90 €  | Scampi of Mazara 2° taglia | 5 € al pz   |
| Gran plateau *<br><i>8 red shrimps, 8 scampi, 12 oysters, 10g Baikal caviar, tuna carpaccio</i> | 180 € | Oyster Fine de Claire      | 5 € al pz   |
| Mediterranean cuttlefish julienne *<br><i>cuttlefish, first drop oil, salt flakes</i>           | 24 €  | Oyster Daniel Sorlut       | 6 € al pz   |
| Tuna carpaccio<br><i>tuna, first drop oil</i>   | 24 €  | Oyster Gillardeau          | 6 € al pz   |
| Ask for the carpaccio of the day  |       | Caviar Baikal              | <div><div>10 g</div><div>30 g</div><div>50 g</div><div>35 €</div><div>100 €</div><div>150 €</div></div> |
|   |       | Caviar Beluga              | <div><div>10 g</div><div>30 g</div><div>50 g</div><div>80 €</div><div>210 €</div><div>350 €</div></div> |

# Classics

| Sea  |      | Land   |      |
|--|------|--|------|
| Mussel soup<br><i>with tomato and croutons</i>   | 16 € | Caprese<br><i>mozzarella, tomato, basil</i>  | 14 € |
| Roasted Octopus<br><i>on seasonal cream soup and stracciatella</i>   | 18 € | Parma Ham DOP 24 months<br><i>with burrata cheese</i>  | 18 € |
| Pesciolino Selection *<br><i>gastronomic journey from raw to cooked red prawns, raw scampi and oysters, fish balls, octopus, fried squid</i> | 26 € | Sausage and broccoli rabe<br><i>with dried tomatoes and olives</i>   | 20 € |
| Mixed sea *<br><i>shrimp cocktail, octopus, smoked, fried squid</i>  | 22 € | Cold cuts and cheese platter   | 24 € |
| Fried calamari and red prawns *  | 24 € | Tartare ragusana<br><i>Ragusa breed meat tartare with free range chicken egg and black truffle perlage</i> | 24 € |
| Fried squid *  | 24 € |  |      |
| Fried mixed seafood  | 24 € |  |      |

# First courses

|  |      |  |      |
|--|------|--|------|
| Busiate with tuna, aubergines and mint *<br><i>with tomato and toasted breadcrumbs</i>   | 18 € | Busiate with tomato<br><i>fresh pasta with fresh garden tomatoes and basil</i>   | 12 € |
| Fish Cous Cous "incocciato a mano"<br>served with broth *<br><i>coarse durum wheat semolina, delicately boned fish, shrimp</i> | 18 € | Ricotta and Spinach Ravioli<br><i>with fresh garden tomatoes and basil</i>       | 18 € |
| Busiate al Pesciolino *<br><i>fresh pasta, tomato, seafood, molluscs and crustaceans</i>                                       | 18 € | Spaghetti with cheese and pepper<br><i>with black pig of the Nebrodi crunchy</i> | 18 € |
| Spaghetti with red mullet<br><i>with cherry tomatoes, fennel and toasted breadcrumbs</i>                                       | 22 € | Tagliatelle with porcini mushrooms<br><i>with truffle pearls and cream</i>       | 20 € |

# Second courses

|   |               |   |              |
|---|---------------|---|--------------|
| Breaded Swordfish Roasted *   | 22 €          | Sliced veal · 400 gr approx.<br><i>with rocket and parmesan flakes</i>                  | 24 €         |
| Seared tuna *<br><i>on stracciatella cheese and caramelized onion</i> | 22 €          | Sliced veal · 400 gr approx.<br><i>with salt flakes and rosemary</i>                    | 24 €         |
| Breaded Roasted Squid   | 24 €          | Sliced veal · 400 gr approx.<br><i>with balsamic vinegar reduction and green pepper</i> | 24 €         |
| Mazara scampi 1st size *  | 13 € · 100 gr | Grilled fillet · 400 gr approx.   | 28 €         |
| Lobster of Mazara <i>in plain sight</i>                               | 15 € · 100 gr | Roasted knife tip sausage   | 16 €         |
| Astice di Mazara <i>in plain sight</i>                                | 15 € · 100 gr | Florentine beef steak<br><i>served rare with lava stone on the side</i>                 | 6 € · 100 gr |
| Local fish <i>in plain sight</i>                                      | 7 € · 100 gr  |   |              |
| <i>Cooked in various ways: grilled, au gratin, steamed, stewed</i>    |               |   |              |

# Side dishes

|   |     |
|---|-----|
| Mixed salad   | 6 € |
| Chips   | 6 € |
| Panelle   | 6 € |
| Baked potatoes  | 6 € |
| Mixed fried food<br><i>Chips, croquettes, panelle</i> | 8 € |
| Grilled aubergines                                    | 8 € |
| Grilled courgettes                                    | 8 € |

# Beverages

|   |        |
|---|--------|
| Mineral Water · 1 lt<br><i>natural or sparkling</i>               | 3,50 € |
| Carbonated drink · 33 cl<br><i>coca cola, orange soda, sprite</i> | 3,50 € |
| Coffee  | 1,50 € |

# Service

|            |        |
|------------|--------|
| Per person | 3,50 € |
|------------|--------|

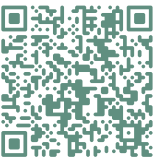
## ALLERGEN LIST

|             |              |
|-------------|--------------|
| PEANUTS     | FISH         |
| CEREALS     | CELERY       |
| CRUSTACEANS | SESAME SEEDS |
| NUTS        | MUSTARD      |
| MILK        | SOY          |
| LUPINS      | SULPHITES    |
| MOLLUSCS    | EGGS         |

View the full information via QRcode

Please report any intolerances and/or allergies when ordering

\* As an alternative to fresh fish, fish chilled to -40°C and frozen on board



QRcode  
View this menu and allergens in digital format

## Classic pizzas

|  |      |   |      |
|--|------|---|------|
| <b>Margherita</b><br><i>tomato, mozzarella</i>   | € 8  | <b>Vegetariana</b><br><i>tomato, mozzarella, eggplant, zucchini, peppers, fresh mushrooms, spinach</i>                            | € 12 |
| <b>Rianata</b><br><i>tomato, anchovies, onion, cheese, oregano</i>                             | € 9  | <b>Porchetta</b><br><i>tomato, mozzarella, porchetta, fresh mushrooms, cherry tomato, toasted breadcrumbs</i>                     | € 12 |
| <b>Napoli</b><br><i>tomato, mozzarella, anchovies, oregano</i>                                 | € 10 | <b>Semplice</b><br><i>tomato, mozzarella, tuna, onion, cooked not baked</i>   | € 12 |
| <b>Siciliana</b><br><i>tomato, mozzarella, anchovies, onion, oregano</i>                       | € 10 | <b>Bresaola</b><br><i>tomato, mozzarella, bresaola, rocket, parmesan shavings</i>   | € 12 |
| <b>Patapizza</b><br><i>tomato, mozzarella, chips, croquettes</i>                               | € 10 | <b>Trevigiana</b><br><i>tomato, mozzarella, baked radicchio, rocket, parmesan shavings, fresh mushrooms</i>                       | € 12 |
| <b>Diavola</b><br><i>tomato, mozzarella, spicy salami, olives, spicy oil</i>                   | € 10 | <b>Tonno</b><br><i>tomato, mozzarella, tuna, onion</i>  | € 12 |
| <b>Italia</b><br><i>tomato, mozzarella, cherry tomatoes, parmesan flakes, basil</i>            | € 10 | <b>Mortadella</b><br><i>tomato, mozzarella, mortadella, buffalo mozzarella, pistachio crumble</i>                                 | € 12 |
| <b>4 Gusti</b><br><i>tomato, mozzarella, cooked ham, mushrooms, artichokes</i>                 | € 11 | <b>Contadina</b><br><i>tomato, mozzarella, mixed roasted vegetables</i>   | € 12 |
| <b>Giacalone</b><br><i>tomato, mozzarella, cooked ham, mushrooms, sausage, olives</i>          | € 11 | <b>Carbonara</b><br><i>tomato, mozzarella, bacon, baked egg, black pepper</i>   | € 11 |
| <b>4 Formaggi</b><br><i>tomato, mozzarella, gorgonzola, emmental, provola</i>                  | € 10 | <b>Capricciosa</b><br><i>tomato, mozzarella, cooked ham, mushrooms, sausage, olives, egg, artichokes</i>                          | € 12 |
| <b>Calzone</b><br><i>tomato, mozzarella, cooked ham, mushrooms</i>                             | € 10 | <b>Bufala</b><br><i>tomato, mozzarella, buffalo mozzarella, cherry tomatoes</i>   | € 12 |
| <b>Campagnola</b><br><i>tomato, mozzarella, cooked ham, eggplant, peppers, sausage, olives</i> | € 11 | <b>Crudo</b><br><i>tomato, mozzarella, Parma ham DOP</i>  | € 12 |
| <b>Cesare</b><br><i>tomato, mozzarella, cooked ham not baked</i>                               | € 10 | <b>Friarielli</b><br><i>tomato, mozzarella, broccoli rabe, sausage, toasted breadcrumbs</i>                                       | € 13 |
| <b>Parmigiana</b><br><i>tomato, mozzarella, eggplant, cooked ham, parmesan flakes, basil</i>   | € 11 | <b>Tirolese</b><br><i>tomato, mozzarella, speck, spinach, scamorza not baked</i>  | € 13 |
| <b>Norma</b><br><i>tomato, mozzarella, eggplant, salted ricotta, basil</i>                     | € 10 | <b>Zio Seby</b><br><i>tomato, mozzarella, cooked ham, sausage, olives, cooked not baked, uninformed buffalo mozzarella, basil</i> | € 14 |
| <b>Kebab</b><br><i>mozzarella, kebab, onion, cherry tomatoes, lettuce, yogurt</i>              | € 11 | <b>Porcina</b><br><i>tomato, mozzarella, porcini mushrooms, sausage, toasted breadcrumbs</i>                                      | € 14 |
| <b>Z'Angela</b><br><i>tomato, mozzarella, spicy salami, fresh mushrooms, spicy oil</i>         | € 11 | <b>Boscaiola</b><br><i>tomato, mozzarella, bacon, porcini mushrooms, rocket</i>   | € 14 |
| <b>Anna</b><br><i>tomato, mozzarella, bacon, provola, olives</i>                               | € 11 |   |      |
| <b>Vesuvio</b><br><i>tomato, mozzarella, sausage, peppers, spicy oil</i>                       | € 11 |   |      |

## Pisze di Mare

|   |      |   |      |
|---|------|---|------|
| <b>Mare e monti *</b><br><i>1/2 calzone with mozzarella, mushrooms, eggplant and onion<br/>1/2 pizza with tomato, mozzarella, seafood, molluscs and crustaceans</i> | € 16 | <b>Bottarga *</b><br><i>tomato, mozzarella, shrimp, bottarga, toasted breadcrumbs</i>             | € 20 |
| <b>Genovese *</b><br><i>green pesto, mozzarella, shrimp, zucchini, toasted breadcrumbs</i>  | € 16 | <b>Focaccia Tonnarella</b><br><i>tuna carpaccio, caramelized onion</i>                            | € 24 |
| <b>Salmone</b><br><i>tomato, mozzarella, smoked salmon, parsley</i>   | € 16 | <b>Focaccia Mediterranea</b><br><i>white shrimp, buffalo mozzarella, rocket, pistachio grains</i> | € 22 |
| <b>Pesciolino *</b><br><i>tomato, mozzarella, seafood, molluscs and crustaceans</i>   | € 16 | <b>Focaccia Patanegra</b><br><i>Mazara red prawn, stracciatella, patanegra</i>                    | € 36 |
| <b>Spada *</b><br><i>tomato, mozzarella, swordfish, eggplant, toasted breadcrumbs</i>   | € 16 | <b>Rosso *</b><br><i>tomato, mozzarella, baked raw red shrimp, cherry tomatoes</i>                | € 32 |