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A RESTAURANT PER MONTH



Cantina Siciliana

By Nino Aiello and Giancarlo Lo Sicco

Pino Maggiore is the impassioned owner of a place situated near the tribunal and the port, in the heart and in the alleys of the ancient town. He offers a cuisine with Mediterranean tastes. The place is set in a pleasant familiar atmosphere and furnished in an original way with ancient oil lights, irons, millstone coffee, beams covered with stones, wheels and banks of coloured Sicilian carriages.

In this place, which is ideal for passing happy evenings with friends, there is also a good selection of wines and the dishes have real Sicilian flavours, as you can experience by tasting the magnificent bruschetta with tuna eggs, octopus salad or the classic rustic starter and smoked swordfish and tuna. Among the first courses, there is the classic busiati-pasta in Trapani style, pasta-soup with lobster and spaghetti with clams or with sea urchins. In the right period, you can also find bucatini-pasta with sardines. Among the second courses, fish is obviously the speciality: for example grilled king prawns and squid, mullet and swordfish. For dessert, you could have fried large ravioli stuffed with ricotta cheese and almond parfait. The bill is around 50,000 lira.

Cantina Siciliana

Via Giudecca, 36 Trapani
tel. 0923 28673

closed from 23/12 to 26/12
and from 31/12 to 2/1

Credit cards accepted:
V, MC, BA, Bancomat

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