

FAVIGNANA



GRAMMI

RISTORANTE LABORATORIO

MENÙ



Chi dice che i sogni non possono avverarsi?

210 grammi nasce da un sogno nel cassetto e vede muovere i primi passi in un piccolo laboratorio di pasta fresca del negozio di famiglia.

Anni di lavoro ed impegno costante finalizzati al raggiungimento di un obiettivo comune: realizzare e far conoscere i nostri piatti interamente home-made.

Nel 2015 nasce il 210 grammi, il primo ristorante - laboratorio di pasta fresca a Trapani. La nostra più grande ambizione è quella di soddisfare tutti i palati, anche e soprattutto quelli più esigenti, combinando l'estro culinario con la semplicità della pasta fresca, prodotta interamente nel nostro laboratorio dopo una minuziosa selezione dei migliori grani siciliani.

Sono stati anni di vivace entusiasmo e voglia di fare, anni di grandi soddisfazioni e di prove difficili da superare ma oggi, a distanza di 7 anni, non abbiamo smesso di sognare...

Welcome 210 Grammi - Favignana!

210
GRAMMI
RISTORANTE LABORATORIO

RAW

SEA

GRAN CRUDO (X2 PEOPLE) € 50,00
2 nephrops, 2 shrimps, 2 oysters, 3 kind of sea tartare/julienne

IL CANNOLO SALATO € 15,00
Shrimp tartare on burrata stracciatella and truffle perlage

CRUDO DI TONNO ROSSO € 15,00
Red tuna tartare with green apple in double consistency

IL SALMONE SELVAGGIO € 15,00
Beetroot Salmon Sashimi with dill cream and avocado

SCAMPI DEL MEDITERRANEO € 6,00
First choice Mediterranean nephrops

GAMBERO ROSSO DI MAZARA € 8,00
Red prawn of first choice

LE OSTRICHE € 4,00
Tsarskaya oysters

MEAT

FASSONA PIEMONTESE € 15,00
Fassona tartare with Partanna spring onion and Pantelleria capers

I CUBI DI MANZO € 15,00
Beef with sauces

- The fish products administered raw are blast chilled at a negative temperature at the origin or internally, as required by Reg. CE 853/04

- Foods marked with an asterisk can be frozen at origin. Ask the staff for detailed information on this

- The complete list of allergens and ingredients is available at our desk, ask for it for consultation (Legislative Decree 231/2017 and EC Reg. 1169/2011)

STARTERS

LA DEGUSTAZIONE (X2 PEOPLE) € 30,00
Mix of 8 sea food appetizers based on the fresh of the day

IL GAMBERO CROCCANTE € 16,00
Ginger and pea cream with crunchy shrimp

LE ARANCINE DI MARE € 15,00
1 arancina with cuttlefish ink and stracciatella
1 arancina with mullet and wild fennel

LA FRITTURA € 16,00
Sea food fritting with citrus mayo

IL POLPO € 14,00
Octopus tentacle on chickpea cream, turmeric perlage
and crunchy artichoke

LA CAPONATA € 12,00
Vegetable “caponata” with Val di Noto almonds

IL TAGLIERE DI TERRA € 23,00
Selection of gourmet meats and cheeses with jams

IL TAGLIERE DI MARE (X2 PEOPLE) € 29,00
Tasting of tuna and seasoned fish products with our oils

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FIRST COURSES

For the gluten-free first courses ask the staff

GAMBERO E PISTACCHIO € 21,00

Busiate (typical Trapani pasta) with shrimps and pistachio cream

CACIO DI MARE € 23,00

Cacio and pepper spaghetti with red gambero tartar and black truffle perlage

VONGOLE E PESTO VERDE € 19,00

Spaghetti with clams, basil pesto and rocket

SCAMPI E BOTTARGA € 21,00

Tonnarelli with langoustine, tuna bottarga and lime

RAVIOLACCI DI CERNIA € 23,00

Grouper raviolacci with mullet in double consistency

ARAGOSTA DELLE EGADI € 50,00

(1 LOBSTER OF ABOUT 500 GRAMS)

Tonnarelli with lobster and almond

CÙSCUSU TRAPANESE € 25,00

Couscous with fish for soup and fried fish

OSSO DI SEPPIA € 20,00

Risotto with squid ink, smoked burrata and lemon zest

IL PESTO TRAPANESE € 15,00

Busiate (typical Trapani pasta) with trapani pesto style and eggplant

IL RAGÙ SICILIANO € 15,00

Conchigliette ricce with beef and Ragusan pork ragout

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SECOND COURSES

IL PESCATO €/kg 70,00
Fish of the day

IL TONNO ROSSO € 26,00
Tuna cube with pea cream, yellow tomato sauce and carrot coulis

SALMONE ALLA VANIGLIA € 24,00
Low temperature cooked salmon steak with vanilla and berries

TRANCIO DI MARE ALLE NOCCIOLE € 24,00
Fisch steak of the day on saffron potato coulis, hazelnut cream and Mediterranean fantasies

LA SEPPIA € 23,00
Snake skin cuttlefish with parmesan crust and Zibello culatello on broad bean coulis

IL CALAMARO RIPIENO € 23,00
Stuffed squid with Mediterranean breading

MANZO AL TARTUFO € 24,00
Sicilian beef fillet with truffle and vegetable zest

ANGUS USA € 22,00
Sliced angus with artichoke cream and crispy bacon

SIDES

SAUTÉED VEGETABLES € 6,00

**POTATOES WITH
ROSEMARY** € 6,00

**FRESH TOMATO SALAD,
CAPERS, OLIVES AND BASIL** € 7,00

MIXED SALAD € 6,00

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FRUIT AND DESSERTS

SEASONAL FRUIT	€ 6,00
RICOTTA DOME WITH	€ 10,00
BERRIES CREAM AND HAZELNUT	
CHANTILLY CREAM WITH ITS LEAVES	€ 8,00
DISMANTLED CANNOLO	€ 7,00
SICILAN DESSERT WITH RICOTTA	€ 7,00
BROWNIES WITH NUTELLA	€ 8,00
AND RAPÉ COCONUT	
MINT AND LIME SORBET	€ 5,00

BEVERAGES

WATER	€ 3,00
ALCOHOL-FREE DRINKS	€ 3,50
BOTTLED BEER 0.33	€ 5,00
COFFEE ILLY ARABICA SELECTION	
- ETIOPIA	€ 2,00
Floral notes - SOFT	
- BRASILE	€ 2,50
Caramel notes - INTENSE	
- GUATEMALA	€ 3,00
Chocolate notes - STRONG	

Coperto € 3,00



210 GRAMMI

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