

# Ai Quattro Canti

**Do you know the meaning behind our name?**

**We would like to give you a brief explanation:**

**I Quattro Canti is a public place surrounded by four baroque-style buildings in Palermo's historical center.**

**It was built in the 17th century as the main street of Palermo and in the course of time, it was extended by two crossings.**

**The facade of the four Palazzi are curved concavely, tripartite and decorated with ancient pillars and statues. Fountains with statues were built on each of the four Palazzi, the spouts and statues are a homage to the four seasons.**

**The statues in the middle of the Palazzi represent the ancient patrons of the former city districts: Agata, Cristina, Ninfa and Oliva.**

**Around 1625, they were replaced by Santa Rosalia. She then was Palermo's only patron.**

**However, their statues have been retained as a remembrance.**



Allergen labelling as well as additive labelling are on the last page of the menu.

# **Ai Quattro Canti**

**Dear guest!**

**So, today you chose to enjoy the Italian cuisine?**

**Pizza Margherita or Spaghetti Carbonara?**

**A good choice for sure!**

**But sometimes it is time to try something new...**

**... and you certainly have come to the right place for that! „The customer is king“ has always been our philosophy. You can choose to either enjoy the traditional Italian cuisine or let us know if you would like to customize your dish!**

**On the following pages, you will find a variety of pasta and sauces, as well as different types of meat and fish!**

**Regardless of your decision, we will do our best to meet your needs.**

Allergen labelling as well as additive labelling are on the last page of the menu.

# Antipasti

<b>Carpaccio di Manzo</b> 7	<b>14,50€</b>
<b>Vitello Tonnato</b> 6	<b>13,90 €</b>
<b>Insalata di Mare</b> D,B	<b>13,90 €</b>
<b>Insalata di Polipo</b> D,B	<b>13,90 €</b>
<b>Antipasti Ai Quattro Canti</b> C, D	<b>14,90 €</b>

# Bruschette

<b>Classica</b> A	<b>3,00 €</b>
<b>Romana</b> with artichoke paste, cubed tomatoes and onions, garlic and parmesan cheese G	<b>3,50 €</b>
<b>Toscana</b> with cubed tomatoes and onions, arugula and parmesan cheese G	<b>3,80 €</b>
<b>Mediterranea</b> with cubed tomatoes and onions, tuna paste D	<b>4,20 €</b>
<b>Tartufo</b> with cubes tomatoes and onions, truffle paste	<b>4,80 €</b>

# Minestre (Soups)

<b>Crema di Pomodoro</b> (Tomato soup) G	<b>4,50€</b>
<b>Minestrone al'Italiana</b> (Vegetable soup) A	<b>4,50 €</b>
<b>Cestino di Paninetti</b> (Pizza knots) with oil and oregano A	<b>3,50 €</b>
<b>Zuppa di Pesce</b> (Fish soup) D	<b>10,50 €</b>

Allergen labelling as well as additive labelling are on the last page of the menu.

# Truffles

## (Piemont truffles)

We use black Piemont truffles for the following dishes.

White Piemont truffles are only available if ordered in advance.

### Taglierini al Tartufo

Taglierini with truffles A, G 16,00 €

### Costata di Manzo al Tartufo

Grilled roast beef with fried potatoes and truffles 35,90 €

### Luccio al Tartufo

Grilled [pike-perch fillet](#) with boiled potatoes and truffles D 25,50 €

### Cuori al Tartufo

Fresh pasta filled with truffles 15,90 €

## Specialita Siciliane

Spaghetti ai Ricci 19,90 €

Pasta con Sarde 14,90 €

Allergen labelling as well as additive labelling are on the last page of the menu.

## Mediterranean Mussels

### **Cozze al Vino bianco**

Mussels served in white wine sauce B, D, I **16,00 €**

### **Cozze al Pomodoro**

Mussels served in tomato sauce B, D, I **16,00 €**

### **Cozze Arrabbiata**

Mussels served in spicy tomato sauce B, D, I **16,00 €**

### **Linguine alle Cozze**

Linguine and mussels in either white wine sauce or tomato sauce A, B, D, I **15,50 €**

### **Linguine alle Vongole**

Linguine and venus clams in either white wine sauce or tomato sauce A, B, D, I **16,00 €**

### **Linguine Cozze e Vongole**

Linguine, mussels and venus clams in either white wine sauce or tomato sauce A, B, D, I **16,50 €**

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# Burratina

Burrata is made from cow milk, rarely from buffalo milk. It is always served fresh, uncooked and unseasoned.

By softly cutting through the middle of the Burrata, the creamy-milky inside will start to pour out. The inside is what is known as the best part of the Burrata.

## Starters

<b>Smoked salmon, arugula and Burratina</b> G, D	<b>15,90 €</b>
<b>Arugula, tomato slices and Burratina</b> G	<b>10,50 €</b>
<b>Parma ham, arugula and Burratina</b> G	<b>13,90 €</b>

## Pasta

<b>Pappardelle with anchovies, dried tomatoes and Burratina</b> A, G, D, C	<b>14,50 €</b>
<b>Penne in cherry tomato sauce and Burratina</b> G, A	<b>12,50 €</b>

## Pizza

<b>Serena</b>	<b>13,90€</b>
Asparagus paste, shrimps, asparagus, parmesan cheese and Burratina G, A, D	
<b>Leggera</b>	<b>14,50 €</b>
Walnut paste, arugula, radicchio, walnuts, dried tomatoes and Burratina A, G, E	
<b>Allegra</b>	<b>14,50 €</b>
Pistachio paste, mortadella, cherry tomatoes, pistachios and Burratina A, G, E	

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# Pasta

## Toscana (Linguine)

Linguine served with large prawns and arugula in a light sauce A, D, I **15,90 €**

## Sicilia (Linguine)

Linguine served with seafood in a white wine sauce A, D, I **15,50 €**

## Lombarda (Pappardelle)

Pappardelle served with ceps in a light cream sauce A, G, I **14,50 €**

## Abbruzzo (Tagliatelle)

Tagliatelle served with salmon in a lobster cream sauce A, D, G, I **14,90 €**

**Gnocchi al Ragu di Carne 12,90€**

Our pasta is cooked à la minute. However, if you wish for a more traditional pasta dish such as Spaghetti Bolognese, do not hesitate to tell us!

## Pasta al Forno

**Lasagna Classica** A, G **10,50 €**

**Lasagna Vegetale** A, G **10,50 €**

**Cannelloni Classici** A, G **10,90 €**

**Cannelloni Vegetali** A, G **10,90 €**

## Pasta Fresca

Allergen labelling as well as additive labelling are on the last page of the menu.

**Cuori al Basilico**

Fresh pasta filled with basil pesto G **15,10 €**

**Raviolacci ai Formaggi di Montagna**

Fresh pasta filled with different kinds of cheese G **15,50 €**

**Ravioli Formaggi e Noci**

Fresh pasta filled with cheese and walnuts G, E **15,90 €**

**Tortelloni giganti al Salmone**

Fresh pasta filled with salmon D, G **15,90 €**

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# Carne alla Griglia

<b>Filetto di Manzo</b> Argentinian steak	<b>32,80 €</b>
<b>Bistecca</b> Argentinian sirloin	<b>30,80 €</b>

All meat dishes are prepared on our lava stone grill. You can choose between fried potatoes and vegetables or french fries as side dishes. Small portions are not possible!

# Pesce alla Griglia

<b>Orata alla Griglia</b> Grilled gilthead	<b>28,50 €</b>
<b>Salmone alla Griglia</b> Grilled salmon fillet	<b>25,50 €</b>
<b>Filetto di Luccio</b> Grilled pike-perch fillet	<b>24,50 €</b>
<b>Gamberone alla Griglia</b> King prawns (8,12)	<b>28,50 €</b>
<b>Sogliola alla Griglia</b> Grilled common sole	<b>29,50 €</b>

The fish is also prepared on our lava stone grill. As side dishes we serve vegetables and boiled potatoes. Small portions are not possible!

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# Salad

<b>Mixed salad</b>	<b>4,10 €</b>
<b>Green salad</b>	<b>4,20 €</b>
<b>Caprese salad</b>	<b>6,50 €</b>
<b>Insalata Italiana</b> C, D, G	<b>10,90 €</b>
Mixed salad with ham, cheese and hard-boiled eggs	
<b>Insalata Trattoria</b> E	<b>15,50 €</b>
Mixed salad with grilled beef fillet tips, ceps and pine nuts	
<b>Flusssalat</b> D	<b>16,50 €</b>
Mixed salad with grilled salmon and pike-perch fillets	
<b>Herbstsalat</b> E,D	<b>15,50 €</b>
Arugula salad with grilled ceps, chanterelles, cherry tomatoes, pine nuts and parmesan cheese in a balsamic vinaigrette	
<b>Insalata al Tonno</b>	
Mixed salad with tuna D	<b>10,90 €</b>

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## Risotto

### Risotto ai Funghi

Served with mixed mushrooms in a light cream sauce G, I

15,50 €

### Risotto ai Gamberetti e Zucchine

Served with zucchini and shrimps in a light sauce D, G, I

16,50 €

### Risotto Salsiccia e Zucca

16,50 €

Served with salsiccia sausage and pumpkin

## Dessert

### Panna Cotta G

5,50 €

### Casatta Pistacchio G, E

5,00 €

### Tiramisu E

5,50 €

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## Pizza (32 cm – 13 inches)

<b>Pizza Pane</b>	<b>5,90€</b>
Tomato sauce and garlic <small>A, G</small>	
<b>Pizza Bruschetta</b>	<b>10,90€</b>
Tomato sauce, cubed tomatoes, cubed onions, basil, garlic and oregano <small>A, G</small>	
<b>Pizza Margherita</b>	<b>9,00€</b>
Tomato sauce, cheese and oregano <small>A, G</small>	
<b>Pizza Oberstdorf</b>	<b>12,50€</b>
Tomato sauce, cheese, alpine cheese, bacon, fried onions and garlic <small>A, G</small>	
<b>Pizza Napoli</b>	<b>10,90€</b>
Tomato sauce, cheese, anchovies and oregano <small>A, G, D</small>	
<b>Pizza Romana</b>	<b>10,00€</b>
Tomato sauce, cheese, ham and oregano <small>A, G</small>	
<b>Pizza Salami</b>	<b>10,00€</b>
Tomato sauce, cheese, salami and oregano <small>A, G, 1, 2, 7</small>	
<b>Pizza Funghi</b>	<b>10,00€</b>
Tomato sauce, cheese, mushrooms and oregano <small>A, B, G, 1, 2, 7</small>	
<b>Pizza Popeye</b>	<b>10,50€</b>
Tomato sauce, cheese, spinach, oregano and garlic <small>A, G</small>	
<b>Pizza Wurstel</b>	<b>10,00€</b>
Tomato sauce, cheese, vienna sausage and oregano <small>A, G, L</small>	
<b>Pizza Salika</b>	<b>10,50€</b>
Tomato sauce, cheese, grilled peppers, salami and oregano <small>A, G, L</small>	
<b>Pizza Regina</b>	<b>10,50€</b>
Tomato sauce, cheese, ham, mushrooms and oregano <small>A, G, 1, 2, 7</small>	
<b>Pizza Montana</b>	<b>10,50€</b>
Tomato sauce, cheese, vienna sausage, ham and oregano <small>A, G, L</small>	

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## Pizza (32cm – 13 inches)

<b>Pizza 4 Gusti</b>	<b>11,00 €</b>
Tomato sauce, cheese, ham, artichokes, mushrooms, green peppers and oregano <small>A, G</small>	
<b>Pizza Capricciosa</b>	<b>11,60 €</b>
Tomato sauce, cheese, salami, ham, mushrooms and artichokes <small>A, G</small>	
<b>Pizza Campagnola</b>	<b>11,60 €</b>
Tomato sauce, cheese, onions, olives, salami, anchovies, pecorino and oregano <small>A, D, G, 1, 2, 7</small>	
<b>Pizza Mare Monti</b>	<b>11,70 €</b>
Tomato sauce, cheese, tuna, mushrooms, onions and oregano <small>A, D, G</small>	
<b>Calzone</b>	<b>11,50 €</b>
Tomato sauce, cheese and ham <small>A, G</small>	
<b>Pizza Hawaii</b>	<b>11,00 €</b>
Tomato sauce, cheese, ham, pineapple and oregano <small>A, G, L</small>	
<b>Pizza Diavola</b>	<b>13,50 €</b>
Tomato sauce, cheese, saliccia, onions, olives, chili oil and oregano <small>A, G, 1, 2, 7</small>	
<b>Pizza Nostromo</b>	<b>12,50 €</b>
Tomato sauce, cheese, tuna, onions and olives <small>A, G, 1, 2, 7</small>	
<b>Pizza 4 Formaggi</b>	<b>12,50 €</b>
Mozzarella, gorgonzola, parmesan and emmental <small>A, G</small>	
<b>Calzone Rustico</b>	<b>12,50 €</b>
Tomato sauce, cheese, saliccia, onions, pecorino, anchovies and oregano <small>A, D, G</small>	
<b>Pizza Siciliana</b>	<b>11,50 €</b>
Tomato sauce, anchovies, capers, olives and oregano (with mozzarella upon request) <small>A, D, G, L</small>	
<b>Pizza Tirolese</b>	<b>13,50 €</b>
Tomato sauce, cheese, vienna sausage, emmental, onions and bacon <small>A, G, L</small>	
<b>Pizza Mayestic</b>	<b>13,20 €</b>
Cheese, mushrooms, arugula, bacon and parmesan cheese <small>A, G, L</small>	

## Pizza (32cm – 13 inches)

<b>Pizza San Daniele</b>	<b>13,50 €</b>
Tomato sauce, cheese, parma ham and parmesan cheese <small>A, G</small>	
<b>Pizza Bufala</b>	<b>13,50 €</b>

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Tomato sauce, buffalo mozzarella, basil and oregano <small>A, G</small>	
<b>Pizza Emiliana</b>	<b>15,50 €</b>
Tomato sauce, buffalo mozzarella, arugula, parma ham and parmesan cheese <small>A, G</small>	
<b>Pizza Mediterranea</b>	<b>14,00 €</b>
Buffalo mozzarella, cherry tomatoes, tuna and basil <small>A, D, G</small>	
<b>Pizza Parmiggiana</b>	<b>12,50 €</b>
Tomato sauce, cheese, eggplant, parmesan cheese and basil <small>A, G</small>	
<b>Pizza Adriatica</b>	<b>14,80 €</b>
Tomato sauce, seafood and parsley (with mozzarella upon request) <small>A, D, G</small>	
<b>Pizza Salmone</b>	<b>16,50 €</b>
Tomato sauce, cheese, cream, salmon, caviar and parsley <small>A, D, G, L</small>	
<b>Pizza Tartufo</b>	<b>16,50 €</b>
Truffle cream, buffalo mozzarella, truffle oil, ceps, cherry tomatoes, arugula and parmesan cheese <small>A, G</small>	
<b>Pizza Vegetariana</b>	<b>15,00 €</b>
Buffalo mozzarella, cherry tomatoes, zucchini, eggplant, mushrooms and arugula <small>A, G</small>	
<b>Pizza Valtellina</b>	<b>16,50 €</b>
Tomato sauce, buffalo mozzarella, arugula, parmesan cheese and bresaola <small>G, L</small>	
<b>Pizza Genovese</b>	<b>15,00 €</b>
Buffalo mozzarella, cherry tomatoes, zucchini, shrimp and cream <small>A, D, G</small>	
<b>Pizza Bomba</b>	<b>15,50 €</b>
Tomato sauce, cheese, salami, mushrooms, artichokes, gorgonzola, onions, parmesan cheese and oregano <small>A, G, L, 1, 2, 7</small>	
<b>Pizza Ai Quattro Canti</b>	<b>17,50 €</b>
Buffalo mozzarella, cherry tomatoes, cream, shrimps, arugula, salmon and caviar <small>A, D, G</small>	

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# Pizza (32cm – 13 inches)

<b>Pizza Nocina</b>	<b>13,50 €</b>
Walnut paste, buffalo mozzarella, bacon, gorgonzola and walnuts <small>A, G, 1, 2, 7</small>	
<b>Pizza Verdure</b>	<b>12,50 €</b>
Tomato sauce, mozzarella, grilled vegetables and garlic <small>A, G</small>	
<b>Pizza Delizia</b>	<b>13,50 €</b>
Pesto sauce, buffalo mozzarella, tomato slices and basil <small>A, G</small>	
<b>Pizza Etna</b>	<b>16,50 €</b>
Tomato slices, salsiccia, onions, green peppers, spinach, artichokes, gorgonzola and garlic ( <b>spicy</b> ) <small>A, G, 1, 2, 7</small>	
<b>Pizza Verace</b>	<b>13,90 €</b>
Tomato sauce, buffalo mozzarella, anchovies, basil, parmesan cheese and garlic	
<b>Pizza Fuoco dell ´Etna</b>	<b>12,50 €</b>
Tomato sauce, salsiccia, grilled pepper, olives and garlic ( <b>spicy</b> )	
<b>Calzone Morrealese</b>	<b>12,50 €</b>
Mozzarella, salsiccia, grilled pepper, provolone, tomato slices, parmesan cheese and garlic	
<b>Pizza Mare Nostro</b>	<b>14,50 €</b>
Buffalo mozzarella, tuna, dried tomatoes, capers, olives and green peppers	
<b>Pizza Obelix</b>	<b>15,50 €</b>
Pistachio paste, buffalo mozzarella, pigling slices and pistachio kernels	

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## Non-alcoholic drinks

Minerale San Pellegrino (sparkling water)	fl.0,50l	6,20 €
Minerale San Pellegrino	fl.0,75l	7,50 €
Allgäuer Alpenwasser Still (still water)	fl.0,50l	5,90 €
Allgäuer Alpenwasser Still (still water)	fl.0,75l	7,20 €
Carbonated water	0,20l	3,00 €
Carbonated water	0,40l	3,70 €
Coca cola 1, 2, 3, 5	0,20l	3,40 €
Coca Cola 1, 2, 3, 5	0,40l	4,50 €
Coca Cola Zero 1, 2, 3, 5	fl.0,33l	3,80 €
Coca Cola Light 1, 2, 3, 5	fl.0,33l	3,80 €
Fanta 1, 2	0,20l	3,40 €
Fanta 1, 2	0,40l	4,50 €
Sprite	0,20l	3,40 €
Sprite	0,40l	4,50 €
Cola and lemonade mix 1, 2	0,20l	3,40 €
Cola and lemonade mix 1, 2	0,40l	4,50 €
Ice tea 2	0,40l	5,20 €
Schweppes Bitter Lemon	fl.0,20l	4,30 €
Almdudler	fl.0,35l	4,50 €

## Fruit juice

Apple juice	0,20l	3,80 €
Apple juice	0,40l	5,00 €
Orange juice	0,20l	3,80 €
Orange juice	0,40l	5,00 €
Banana juice	0,20l	3,80 €
Banana juice	0,40l	5,00 €
Cherry juice	0,20l	3,80 €
Cherry juice	0,40l	5,00 €
Cherry-banana juice	0,20l	3,80 €
Cherry-banana juice	0,40l	5,00 €
Grape juice	0,20l	3,80 €
Grape juice	0,40l	5,00 €
Black currant juice	0,20l	3,80 €
Black currant juice	0,40l	5,00 €
Mango-passion fruit juice	0,20l	3,80 €
Mango-passion fruit juice	0,40l	5,00 €

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# Wine

	0,25 l	0,50 l	1,00 l
Rosso della Casa (house wine red)	7,50 €	11,50 €	18,50 €
Red wine spritzer	5,30 €	9,10 €	16,00 €
Bianco della Casa (house wine white)	7,50 €	11,50 €	18,50 €
White wine spritzer	5,30 €	9,10 €	16,00 €
Rosato della Casa (house wine rosé)	7,50 €	11,50 €	18,30 €
Lambrusco (sweet red wine)	7,50 €	11,50 €	18,30 €

**Upon request, we also offer 0.75l bottles of wine.**

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## Whiskey-Cognac

Jack Daniels	6,50 €
Vecchia Romagna	5,20 €

## Liqueur-Amari

Ramazzotti	4,10 €
Averna	4,10 €
Sambuca	3,90 €
Amaretto	3,90 €

## Hot beverages

Italian espresso	2,60 €
Italian double espresso	4,40 €
Italian Cappuccino	4,60 €
Italian Latte Macchiato	4,70 €
Italian latte	4,70 €
Italian espresso Corretto (with Grappa or Sambuca)	6,00 €
Cup of coffee	3,70 €
Hot chocolate	4,60 €
Freshly squeezed hot lemon	4,00 €
Cup of tea (different types available)	3,90 €

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## Fruit juice spritzers

Apple juice spritzer	0,20l	3,40 €
Apple juice spritzer	0,40l	4,50 €
Orange juice spritzer	0,20l	3,40 €
Orange juice spritzer	0,40l	4,50 €
Banana juice spritzer	0,20l	3,40 €
Banana juice spritzer	0,40l	4,50 €
Cherry juice spritzer	0,20l	3,40 €
Cherry juice spritzer	0,40l	4,50 €
Grape juice spritzer	0,20l	3,40 €
Grape juice spritzer	0,40l	4,50 €
Black currant spritzer	0,20l	3,40 €
Black currant spritzer	0,40l	4,50 €
Mango-passion fruit spritzer	0,20l	3,40 €
Manjo-passion fruit spritzer	0,40l	4,50 €

## Beer

Veltins Pils (by the keg)	0,30l	4,10 €
Hirsch Gold (by the keg)	0,25l	3,30 €
Hirsch Gold (by the keg)	0,50l	4,60 €
Radler (beer mixed with sprite)	0,25l	3,40 €
Radler (beer mixed with sprite)	0,50l	4,70 €
Holzar Beer (dark beer by the keg)	0,50l	5,00 €
Holzar Beer (dark beer by the keg)	0,25l	3,50 €
Pale wheat beer (by the keg)	0,25l	3,30 €
Pale wheat beer (by the keg)	0,50l	4,60 €
Russ (Pale wheat beer mixed with sprite)	0,50l	4,70 €
Cola Weizen (Pale wheat beer mixed with coca cola)	0,50l	4,70 €
Dark wheat beer	0,50l	4,70 €
Light wheat beer	0,50l	4,70 €
Non-alcoholic beer (Meckatzer)	0,33l	3,80 €

## Fruit schnapps

Obstler		3,80 €
Williams Pear		3,80 €

# Allergen labelling

- A: Cereal containing gluten (wheat)
- B: Crustaceans of products thereof
- C: Eggs and products thereof
- D: Fish and products thereof
- E: Peanuts and products thereof
- F: Soybeans and products thereof
- G: Milk and products thereof (including lactose)
- H: Edible nuts
- I: Celery and products thereof
- J: Mustard and products thereof
- K: Sesame seeds and products thereof
- L: Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO<sub>2</sub>
- M: Lupin and products thereof
- N: Molluscs and products thereof

# Additives

1) with colorant; 2) with preservative or preserve; 3) with antioxidants; 4) with flavor enhancer; 5) sulphuretted; 6) blackened; 7) with phosphate 8) with milk protein 9) with caffeine 10) with quinine; 11) with sweetener; 12) contains a source of phenylalanine; 13)waxed; 14) with taurine; 15) with colorant, preservative, flavor enhancer; 16) with colorant, antioxidants, caffeine; 17) with preservative, antioxidants, flavor enhancer, phosphate,