

# ORTYGIA



*The Flavor of Sicily ... The Flavor of Civilization*



Chef Gaetano uses organic and locally sourced products whenever possible.  
Mazzone Extra Virgin Olive Oil is used exclusively in all of our preparations.  
Specializing in Catering, Private Parties, and Luncheons. Indoor and outdoor garden space available.  
Inquire about our specialty retail products.

1418 13th St. West, Bradenton Florida

(941) 741- 8646

[www.OrtygiaRestaurant.com](http://www.OrtygiaRestaurant.com)

ANTIPASTI E BOCCONCINI  
(Appetizers and Bites)

Freddi (Cold)

**Pate della casa**

9.50

Prepared with chicken livers, pork tenderloin, basil and, Mediterranean spices  
*Suggested pairing: Masciarelli Trebbiano d' Abruzzo*

**Pate delle due Siciliy**

9.50

Classic Monzu style mushroom pate containing Pantelleria capers, olives & dry Marsala  
*Suggested pairing: La Caplana Barbera d' Asti*

**Bruschetta con Caponata**

7.50

Eggplant and Mediterranean vegetable medley, prepared in the traditional agrodolce style of Sicily w/ salted caper, celery, & olive, Served w/ Italian pesto crisps  
*Suggested pairing: Masciarelli Montepulciano d' Abruzzo*

Caldi (Hot)

**Finocchio Arrostito**

9.00

Fresh fennel roasted in a chardonnay cream with black olives and pancetta.  
Finished with a pecorino bread crumb crust.  
*Suggested pairing: Macon Village "Loumont" Chardonnay*

**Portobello Ripieno**

8.50

Portobello mushroom stuffed with sweet Italian sausage, gorgonzola cheese, fresh spinach & a splash of imported dry Marsala  
*Suggested pairing: Il Conte Rosso Piceno, Le Marche*

**Peperone Ripieno**

8.50

Sweet red bell pepper filled with a mixture of aged provolone cheese, Golden raisins, fresh tomatoes, pine nuts and black currants  
*Suggested pairing: LaCaplana Barbera d' Asti*

**Grilled Harissa Lamb**

11.50

Lamb loin chop grilled w/ house made mild Tunisian harissa.  
Served w/ a side of our eggplant caponata and Black Beluga lentil salad.  
*Suggested pairing: Gini, Chianti Riserva "Il Novecento"*

Torte (Tarts)

**Torta di Carciofi**

8.50

Freshly made tart filled with artichokes & caramelized onions baked in a hand rolled crust with a hint of sweetness  
*Suggested pairing: Vina Quintay, Clava Sauvignon Blanc*

**Torta Rustica**

8.50

A timeless Sicilian classic prepared our way. A ricotta filled tart with provolone & Parmigiano cheeses, with organic baby spinach on a layer of prosciutto in our classic hand rolled crust.  
*Suggested pairing: Monmousseau Vouvray*

### Sampler Platters

<b>Pate Sampler</b>	9.50
A slice each of both our pates for you to enjoy!	
<b>Campionatura Deluxe</b>	22.50
Peperone Ripieno, Portobello Ripieno and your choice of our Torta Rustica or Torta di Carciofi	
<b>Antipasto Ultimo</b>	43.50
Unsurpassed offer for the taste of Sicily. One of each of our pate, one of each torte, peperone ripieno, portobello ripieno, and bruschetta con caponata	

### Zuppe/Soups

<b>Roasted Garlic Bisque (topped with roasted almonds)</b>	6.50
<b>Zuppa del Giorno (Soup of the day)</b>	Market Price

### Insalate/Salads

<b>Insalata della Casa</b>	6.50
Our house salad is an organic spring mix combined with red onions, piccante gorgonzola cheese & pine nuts in a pomegranate vinaigrette.	
<b>Insalata di Lenticchie Siciliane</b>	7.50
Organic Montana Black Beluga lentils tossed with fresh fennel, red onions, black olives & fresh Costa Rican mint from our garden.	

### Primi/Pasta

<b>Timballo di Penne</b>	13.50
A wedge of our pasta dome comprised of meatballs, eggs, mozzarella, provolone, roasted peppers in between layers of pasta. Bathed in balsamela & Parmigiano cheese. Served in a wedge with our house made, slow cooked tomato sauce. <i>Suggested pairing: Feotto Dello Jato Nero d'Avola Rosso or Gini, Chianti Riserva "Il Novecento"</i>	
<b>Pasta Siciliana</b>	13.50
Penne pasta tossed in imported San Marzano tomatoes with garlic, basil, grilled eggplant, and Ricotta Salata cheese. <i>Suggested pairing: "Baqueano" Malbec or Gini, Chianti Riserva "Il Novecento"</i>	

### Secondi/Entrees

<b>Pollo con Carciofi</b>	17.00
Boneless chicken breast sautéed in white vermouth & lemon, with artichokes, black olives, spinach and pecorino cheese. <i>Suggested pairing: Masciarelli Trebbiano d'Abruzzo</i>	
<b>Farsumagru</b>	18.50
Sirloin stuffed with a menagerie of ingredients including provolone, prosciutto, Italian sweet sausage, hard cooked eggs, asparagus and pancetta. Slowly braised in red wine and tomato reduction. <i>Suggested pairing: Feotto Dello Jato Nero d'Avola Rosso or Luigi Scarani Pinot Nero Riserva</i>	
<b>Cotoletta di Pollo</b>	15.00
Sicilian comfort food at its finest! Boneless skinless chicken breast dusted in homemade breadcrumbs, sesame seeds, and Parmigiano, sautéed until golden brown <i>Suggested pairing: Vin Quintay Clava Sauvignon Blanc or Masciarelli Montepulciano d'Abruzzo</i>	
<b>Pesce/Frutti di Mare (Fish/Seafood )</b>	Market Price
<i>Ask our wait staff for today's available seafood and/or fish. All fish and seafood chosen on a daily basis.</i>	

### *Beverages*

Soft Drinks: Coke, Diet Coke, and Sprite	2.50
Unsweetened Fresh Ice Tea	2.00
Coffee / Tea	2.00
Espresso	2.50
Bottled Water: (One liter bottles)	5.00
<i>San Pellegrino Sparkling Water and Panna still water</i>	
Beer	4.50
<i>Hoegaarden: Belgium, Magic Hat IPA: U.S.A.</i>	
<i>Il Castello lager: Italy Peroni: Italy</i>	
<i>Estrella Damm Daura (Gluten Free): Spain</i>	5.00



### Gaetano "Guy" Cannata's

extensive knowledge of Sicilian cuisine comes from his tight-knit Sicilian neighborhood in New Jersey, where his family's home was often the gathering place for friends and relatives to bond over the elaborate meals prepared by Cannata's father.

After moving to Florida, Cannata honed his culinary skills in local restaurants while furthering his career as an educator. He was eager to fulfill the dream of sharing his unique cuisine with others.

In 2007 he did so in his own way by converting a charming cottage in Bradenton's Village of the Arts into "Ortygia". Here, Gaetano serves up "monzu" cuisine, a hybrid of Sicilian-French cooking that dates back to Napoleon's time.

Cannata embraces the diverse culinary influences found in Sicilian cuisine, including Arab, Greek, Spanish and North-African.

Gaetano's passion for distinctive cuisine has made Ortygia the place for people who seek uncommon flavors and a family atmosphere.