



Orestyadi Bistrot was born from a close-knit team driven by the desire to tell the story of the Belice Valley through deeply rooted, identity-driven dishes and wines. It celebrates the territory every day by championing its flavours and aromas, combining a deep knowledge of traditional tastes with a contemporary approach, in full harmony with the city where the Bistrot is located.

The contemporary nature of the dishes is deeply rooted in the identity of Gibellina, where aesthetic research, creativity, and an innovative spirit form both its foundation and its most beautiful expression. New technologies, constant research, and meticulously crafted dishes define the Bistrot's culinary identity.

A careful selection of local ingredients, the chefs' experience and creativity, and the warm hospitality of the front-of-house team will guide you through ever-changing culinary journeys.

COFFEE

Espresso	1,20 €
Duble espresso	2,20 €
Decaf coffee	1,30 €
Short espresso	1,20 €
Macchiato (7)	1,40 €
American coffee	2,20 €
Cappuccino (7)	1,60 €
Latte (7)	1,80 €
Oat latte	2,50 €
Ginseng coffee	2,00 €
Barley coffee	2,00 €
Modica hot chocolate (7)	3,50 €
Hot tea (various types of tea)	3,00 €

SWEET BREAKFAST

Plain croissant (1, 3, 7, 8)	1,30 €
Filled croissant (1, 3, 5, 7, 8)	1,40 €
Vegan croissant (1, 8)	1,40 €
Mini-croissant (1, 3, 7, 8)	1,00 €
Apple puff pastry (1, 3, 7, 8)	1,60 €
Mini sweet puff Pastry (1, 3, 7, 8)	1,00 €
Handmade dry biscuits (1, 7, 8)	0,60 €
Almond pastries (8)	0,60 €
Cake of the day (1, 3, 7, 8)	3,00 €

*some product may be frozen

SAVORY BITES

Arancine (1, 7, 8, 9)	2,00 €
Savory hot snacks (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 14)	2,00 €
Stuffed focaccia (1)	4,00 €
Mini sandwich (1, 7)	1,50 €
Sandwich (1, 7)	2,50 €
Bresaola sandwich (1, 8, 11)	3,00 €
Slice of pizza (1, 7)	2,50 €
Mini bresaola sandwich (1, 8, 11)	2,00 €

SOFT DRINKS

Still or sparkling water 0,50 lt	1,00 €
Still or sparkling filtered water 0,75 lt	2,00 €
Polara orange soda	2,50 €
White or red Bitter	2,50 €
Chinotto	2,50 €
Crodino	2,50 €
Coke	2,50 €
Zero Coke	2,50 €
Fevertree (Indian, Ginger-beer)	3,00 €
Polara soda	2,50 €
Schweppes Tonica/Lemon	2,50 €
Ice tea Estathè	2,50 €

*some product may be frozen

FRUITS JUICE

Ace	2,50 €
Pineapple	2,50 €
Blueberry	3,00 €
Pear	2,50 €
Peach and mango	2,50 €
Freshly squeezed fruit juice	3,50 €

DESSERTS

Ricotta cassatella (1, 7, 12)	1,50 €
Cannolo from Dattilo (1, 6, 7, 12)	Mini 1,00 €
made with handmade pastry, filed to order	Large 3,00€
Crème brûlée (1, 3, 7)	5,00 €
Fruit Mille-Feuille (1)	6,00 €
Tiramisù Bistrot (1, 3, 7)	5,00 €
flavored with Maarsala wine from Cantine Bianchi	
Cake of the day (1, 3, 7)	3,00 €
White chocolate mousse (1, 7)	6,00 €
and salty crumble	

*some product may be frozen

ARTISANAL ICECREAM

Small cup	2,50 €
Large cup	3,50 €
Cone	2,80 €
Brioche	3,30 €

Yogurt

Bistrot cup (1, 3, 7, 8)	5,00 €
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Yogurt ice cream, zibibbo reduction, cannolo pastry, whipped cream

Fitness & Crunch (1, 7)	5,00 €
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Yogurt ice cream, honey and cereals

Esotic cup (5, 7, 8)	5,00 €
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Yogurt ice cream, mango cubes, grated coconut, cashews

Fruit cup (7)	5,00 €
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Yogurt ice cream, fresh fruit salad

Gelato

Coffee cup (7, 8)	5,00 €
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Hazelnut ice cream, toasted hazelnuts, espresso coffee, whipped cream

Dama Bianca cup (7, 8)	5,00 €
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Vanilla ice cream, melted chocolate, whipped cream, sliced almonds

Marsala cup (7)	5,00 €
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Vanilla ice cream, fresh strawberries, Marsala reduction, whipped cream

Kid's cup (1, 7)	5,00 €
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Chocolate ice cream, vanilla ice cream, whipped cream, Smarties, biscuit straw

Limoncello cup	5,00 €
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Lemon granita, strawberry ice cream, Alchimia Siciliana limoncello, fresh fruit

APERITIFS

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Everyday from 5 PM

APERITIVO BISTROT (1, 7, 8, 9, 12)	11 €
A selection of 8 specialities: focaccia with onion jam, homemade turkey jam, deconstructed caprese, freshly baked goods, vegetables, cured meats and cheeses	
APERITIVO SICILIA (1, 2, 7, 8, 9, 12)	30 €
One first course, 12 chef-selected dishes and a glass of wine Please note: Minimum of 2 people, reservation required. Price per person.	
TAGLIERE SALUMI E FORMAGGI (1, 7, 10, 12)	18 €
Selection of assorted cured meats and cheeses, served with breadsticks and homemade mustards Recommended for 2 people	
FRITTO DEL BELÌCE (1, 7, 8)	12 €
Fried Vastedda cheese with battered vegetables and red onion compote from Partanna	
FRITTO COUNTRY *(1, 7)	6 €
Dippers potatos, cazzili and pannelle	
CARPACCIO DI VITELLO SCOTTATO	12 €
With sautéed cardoncelli mushrooms	
CRUDO DI MARE **(2, 4)	45 €
Scampi, red prawns from Mazara, oysters and marinated fish Recommended for 2 people	
OYSTERS (1, 4)	
Subject to availability	Each from 2 € to 5 €

* some product may be frozen. **some product may be frozen on board. *All specialities are freshly prepared daily by our chef according to seasonality and availability.

WINE LIST

TENUTE ORESTIADI

	Glass	Bottle
Sparkling wine		
Feu - Metodo Charmat	4,50 €	16,00 €
Pizzicanti - Vino Frizzante	4,50 €	16,00 €
Petramater - Metodo Classico		24,00 €
White wine		
Bahar - Zibibbo	4,50 €	18,00 €
Nissim - Grillo	4,50 €	18,00 €
Kemar - Catarratto	4,50 €	18,00 €
Orange - Inzolia BIO	6,00 €	24,00 €
Il Bianco di Ludovico	7,00 €	28,00 €
PaxMentis - Chardonnay/Viognier	5,00 €	20,00 €
Red wine		
Adeni - Perricone	4,50 €	18,00 €
Douar - Nero d'Avola	4,50 €	18,00 €
Mazal - Frappato	4,50 €	18,00 €
Il Rosso di Ludovico	7,00 €	28,00 €
PaxMentis - Syrah	5,00 €	20,00 €
Sweet wine		
Pacènzia – Late harvest	4,00 €	

LA GELSOMINA

	Glass	Bottle
Sparkling wine		
Metodo Classico Blanc de Noir		28,00 €
Metodo Classico Rosè		28,00 €
Vini bianchi		
Etna Bianco	7,00 €	28,00 €
Vini rossi		
Etna Rosso	7,00 €	28,00 €

MASSERIA PEZZA

Collezione ventidiciotto	Glass	Bottle
White wine		
Fiano-Chardonnay	6,00 €	24,00 €
Rosè wine		
Susumaniello rosato	6,00 €	24,00 €
Red wine		
Primitivo di Manduria Riserva		30,00 €
Primitivo di Manduria	6,00 €	24,00 €
Negroamaro	6,00 €	24,00 €

LAPINO

Low Alcol wine

White wine

Pinot Grigio 9%

Glass

4,00 €

Bottle

16,00 €

Red wine

Pinot Nero 9%

4,00 €

16,00 €

TENIMENTI DEL SANGRO

White wine

Ruzzica - Pecorino

Li Bocc - Passerina

Glass

4,00 €

4,00 €

Bottle

16,00 €

16,00 €

Rosè wine

Saltill - Cerasuolo d'Abruzzo

4,00 €

16,00 €

Red wine

Vricca - Montepulciano d'Abruzzo

4,00 €

16,00 €

NONA NOTA

Red wine

Bonarda

Barbera

Glass

4,00 €

4,00 €

Bottle

16,00 €

16,00 €

BEERS

24 Baroni APA 33cl ⁽¹⁾	5,00 €
24 Baroni White 33cl ⁽¹⁾	5,00 €
24 Baroni Red 33cl ⁽¹⁾	5,00 €
24 Baroni Gluten Free 33cl	5,00 €
24 Baroni 5 Grain 75cl ⁽¹⁾	11,00 €
Yblon Badessa Dubbel 33cl ⁽¹⁾	4,50 €
Yblon Culovra Strong Ale 33cl ⁽¹⁾	4,50 €
Yblon Saia Spiced Saison 33cl ⁽¹⁾	4,50 €
Yblon Trazzera Blanche 33cl ⁽¹⁾	4,50 €
Estrella Galicia 0.0% 33cl ⁽¹⁾	4,50 €

COCKTAILS & SPIRITS

OUR COCKTAILS

Pre dinner

Americano 7,00 €

Bitter Campari, red Vermouth, soda water

Negroni 7,00 €

Gin, Bitter Campari, red Vermouth

Vodka Sour 7,00 €

Dry vodka, lime juice, simple syrup

Spritz cocktails

Spritz 7,00 €

Aperol, prosecco, soda water

Limoncello spritz 7,00 €

Limoncello, sparkling wine, soda water

Hugo Spritz 8,00 €

St. Germain, prosecco, lime, mint, soda water

Spritz Bistrot 8,00 €

St. Germain, Peach Tree, Violetta liqueur, prosecco

Anytime

Amaretto sour 7,00 €

Amaretto di Saronno, lime juice, simple syrup

Moscow Mule 8,00 €

Vodka, lime juice, Ginger beer

Porn star Martini 8,00 €

Vanilla vodka, Passoã, passion fruit syrup, lime juice, vanilla syrup

Gin Tonic 7,00 €

Gin Sale, tonic water

Mojito 7,00 €

White rum, brown sugar, lime, mint, soda water

Aviation 7,00 €

Gin, Violetta liqueur, Maraschino, lime juice

Long Island Ice Tea 7,00 €

Rum, vodka, Triple sec, gin, lime juice, simple syrup, Coca cola

OUR COCKTAILS

Tiki Cocktails

Piña Colada	7,00 €
White rum, pineapple juice, coconut syrup	
Mai Tai	8,00 €
White rum, spiced rum, triple sec, lime juice, orgeat syrup	
Sex on the beach	7,00 €
Dry vodka, peach liqueur, orange juice, cranberry syrup	

Alcohol-free cocktails

Gin Tonic Zero	5,00 €
Tanqueray 0.0 gin, tonic water	
Florida	5,00 €
Orange juice, lime juice, grenadine syrup	
Virgin Colada	5,00 €
Pineapple juice, coconut syrup	
Soda Pompelmo	5,00 €
Grapefruit soda, lime, brown sugar, mint	
Orestyadi	5,00 €
Orange juice, lime juice, mango syrup	
Orange Passion	5,00 €
Pineapple juice, orange juice, passion fruit syrup	

AMARI

4cl

Bianchi Alchimia Siciliana	4,00 €
Fernet Branca	4,50 €
Jagermeister	4,50 €
Segesta	4,00 €
Unicum	4,50 €
Vecchio Amaro del Capo	4,50 €

AGRUMATI

4cl

Arancello Bianchi Alchimia Siciliana	4,00 €
Limoncello Bianchi Alchimia Siciliana	4,00 €

GRAPPE

3cl

Bianchi Arte Marsala	6,00 €
Bianchi Gold	4,00 €
Bianchi Silver	4,00 €
Bianchi Limited Edition Barrique	6,00 €
Grappa del Fondatore Bianchi	6,00 €

BRANDY & COGNAC

3cl

Leone Bianchi	9,00 €
Martel	7,00 €

WHISKY & WHISKEY

4cl

Jack Daniel's - Whiskey	6,00 €
Jack Apple - Whiskey	6,00 €
Jack Honey - Whiskey	6,00 €
Chivas - Whisky	6,00 €
Johnnie Walker Black Label - Whisky	7,00 €
Johnnie Walker Green Label - Whisky	10,00 €
Laphroaig - Whisky	10,00 €
Macallan - Whisky	14,00 €

RUM

4cl

Don Papa Baroko	7,00 €
Kraken	5,00 €
Diplomatico Reserva Exclusiva	7,00 €
Zacapa 23	9,00 €
Zacapa XO (served with dark chocolate)	14,00 €

TEQUILA

3cl

Jose Cuervo Especial	5,00 €
Altos	6,00 €
Herradura Reposad	6,00 €

VODKA

4cl

Sky	5,00 €
Belvedere	8,00 €
Grey Goose	8,00 €

GIN















4cl

Etna	8,00 €
Sale	5,00 €
Mare	8,00 €
Hendrick's	8,00 €
Elefant	8,00 €
Etsu Sakura	8,00 €

ALLERGEN LIST

Allergen Information – Menu (EU Reg. 1169/2011 / HACCP)

The listed allergens refer to ingredients contained in the dishes and to possible cross-contamination.

Number		Allergen
1		Cereals containing gluten
2		Crustaceans
3		Eggs
4		Fish
5		Peanuts
6		Soy
7		Milk and dairy products
8		Nuts
9		Celery
10		Mustard
11		Sesame seeds
12		Sulphur dioxide and sulphites
13		Lupin
14		Molluscs