



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
Barley coffee	2
Modica hot chocolate (7)	3
Hot tea (various types of tea)	3

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
Apple puff pastry (1, 3, 7, 8)	1,60
Mini sweet puff Pastry (1, 3, 7, 8)	1
Handmade dry biscuits (1, 7, 8)	0,60
Almond pastries (8)	0,60
Cake of the day (1, 3, 7, 8)	3

*some product may be frozen

SAVORY BITES

Arancine (1, 7, 8, 9)	2
Savory hot snacks (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 14)	2
Mini sandwich (1, 7)	1,50
Sandwich (1, 7)	2,50
Bresaola sandwich (1, 8, 11)	3
Mini bresaola sandwich (1, 8, 11)	2

SOFT DRINKS

Still or sparkiling water 0,50 lt	1
Still or sparkiling filtered water 0,75 lt	2
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
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
Pear	2,50
Peach	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
made with handmade pastry, fileld to order	Large	3
Tiramisù Bistrot (1, 3, 7)		5
flavored with Marsala wine from Cantine Bianchi		
Cake of the day (1, 3, 7)		3
Limoncello Semifreddo (7, 8)		5
Custard and sour cherry Semifreddo (3, 7, 8)		5
Cream and chocolate Semifreddo (3, 6, 7, 8)		5
Wild Berries cheesecake - gluten free (3, 5, 6, 7, 8)		6
Lactose-Free Tiramisù - gluten free (3, 5, 6, 8)		6

*some product may be frozen

ARTISANAL ICECREAM

Small cup	2,50
Large cup	3,50
Cone	2,80
Wafer cone	3
Brioche	3,30

Marsala cup (7)	6
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Vanilla ice cream, fresh strawberries, Marsala reduction, whipped cream

Limoncello cup	6
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Lemon granita, strawberry ice cream, Alchimia Siciliana limoncello, fresh fruit

Bistrot cup (1, 3, 7, 8)	5
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Vanilla ice cream, Pacènzia zibibbo reduction, cannolo pastry, whipped cream

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

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

Esotic cup (5, 7, 8)	5
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Vanilla ice cream, mango cubes, grated coconut, cashews

Fitness & Crunch (1, 7)	5
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Green apple ice cream, honey and cereals

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

APERITIFS

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Everyday from 5 PM

Carpaccio di Manzo

13

Marinated, seared beef served with mixed baby greens and slow-cooked nectarine

Fritto del Belìce (1, 7, 8)

12

Crispy Vastedda del Belìce cheese and fresh battered vegetables, served with red onion compote

Gua Bao 2 pz* (1, 6, 7)

12

Duo of steamed bao buns, one filled with curry sautéed vegetables and Vastedda cheese fondue, the other with pulled pork and yogurt sauce, served with potato dippers

Arrosticini di pecora grigliati* (7)

12

Grilled Lamb Skewers 8 pieces, served with garlic sauce

Fritto Country* (1, 7)

6

Potato dippers, Palermo-style cazzilli (potato croquettes), and panelle (chickpea fritters)

* 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.

APERITIFS

Everyday from 5 PM

Aperitivo Sicilia** (1, 2, 3, 4, 7, 9, 12, 14)

30

Selection of 12 specialties prepared daily by our Chef, a fresh pasta dish or risotto, a glass of wine and a classic cocktail

Please note: minimum two people, reservation required; price is per person

Crudo di gambero rosso ** (1, 2)

18

Raw red prawn, gin sorbet, toasted breadcrumbs

Duo di Tartare * (1, 4, 6, 9)

16

Duo of tuna and amberjack tartare, served with crostini and mango chutney

Aperitivo Bistrot 2.0** (1, 8, 9, 14)

12

Selection of 8 specialties prepared daily by our Chef

Selezione di ostriche (14)

Each from 2 to 5

Oysters selection. Subject to market availability

Please note: price varies according to the varieties available

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WINE LIST

TENUTE ORESTIADI

Sparkling wine

	Glass	Bottle
Petramater - Metodo Classico		24
Feu - Metodo Charmat	4,50	16
Pizzicanti - Vino Frizzante	4,50	16

White wine

Il Bianco di Ludovico	7	28
PaxMentis - Chardonnay/Viognier	5	20
Bahar - Zibibbo	6	24
Nissim - Grillo	4,50	18
Kemar - Catarratto	4,50	18
Orange - Inzolia BIO	4,50	18

Red wine

Il Rosso di Ludovico	7	28
PaxMentis - Syrah	5	20
Adeni - Perricone	4,50	18
Douar - Nero d'Avola	4,50	18
Mazal - Frappato	4,50	18

Sweet wine

Pacènzia – Late harvest	4
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LA GELSOMINA

Sparkling wine

Glass

Bottle

Metodo Classico Blanc de Noir

28

Metodo Classico Rosè

28

Vini bianchi

Etna Bianco

7

28

Vini rossi

Etna Rosso

7

28

MASSERIA PEZZA

Collezione ventidiciotto

Glass

Bottle

White wine

Fiano-Chardonnay

6

24

Rosè wine

Susumaniello rosato

6

24

Red wine

Primitivo di Manduria Riserva

30

Primitivo di Manduria

6

24

Negroamaro

6

24

LAPINO

Low Alcol wine

White wine

Pinot Grigio 9%

Glass

4

Bottle

16

Red wine

Pinot Nero 9%

4

16

TENIMENTI DEL SANGRO

White wine

Ruzzica - Pecorino

Li Bocc - Passerina

Glass

4

4

Bottle

16

16

Rosè wine

Saltill - Cerasuolo d'Abruzzo

4

16

Red wine

Vricca - Montepulciano d'Abruzzo

4

16

NONA NOTA

Red wine

Bonarda

Barbera

Glass

4

4

Bottle

16

16

BEERS

Yblon Sicilian brewery - Ragusa

Badessa Dubbel - 7,5% Abv 33cl (1) **4,50**

A red beer with notes of dried fruit and a delicate bitterness that balances the initial sweetness

Aurea Tripel - 8% Abv 33cl (1) **4,50**

A golden, intense beer with aromas of yellow-fleshed fruit, spices and candied sugar

Yblond Belgian Blond Ale Gluten Free - 4,8% Abv 33cl (1) **4,50**

A blonde beer with floral and spicy aromas; light and refreshing

Nefra Blance Gluten Free - 4,5% Abv 33cl (1) **4,50**

A blanche with initial notes of spicy citrus and cereals, which later give way to hints of vanilla and honey

24 Baroni Birrificio artigianale - Nicosia

Terra 5 Cereali Blond Ale - 6% Abv 75cl (1) **11**

A blonde beer with coppery-bronze hues, a complex aroma characterised by cereal notes but well-balanced

Bianca Blanche - 5,5% Abv 33cl (1) **5,50**

A pale, fruity, citrusy lager with a distinct hint of spices, particularly coriander

10 PPM Premium Pilsner - 5,6% Abv 33cl (1) **5,50**

Golden in colour, particularly refreshing, with an intense floral aroma and notes of cereal and grass

APA American Pale Ale - 6% Abv 33cl (1) **5,50**

Amber tending towards copper, hints of fruit and citrus, with notes of tropical fruit

Rossa Belgium Amber Ale - 6,9% Abv 33cl (1) **5,50**

Amber-red, a toasty aroma with smoky notes, and a good complexity of fruity and spicy aromas

Estrella Galicia - 0.0% Abv 33cl (1) **4,50**

It boasts the golden color of a typical pilsner-style beer. A refreshing beer produced through a process of interrupted fermentation.

COCKTAILS & SPIRITS

OUR COCKTAILS

Pre dinner

Americano 7

Bitter Campari, red Vermouth, soda water

Negroni 7

Gin, Bitter Campari, red Vermouth

Vodka Sour 7

Dry vodka, lime juice, simple syrup

Spritz cocktails

Hugo Spritz 8

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

Spritz Bistrot 8

St. Germain, Peach Tree, Violetta liqueur, prosecco **Spritz**

Aperol, prosecco, soda water 7

Limoncello spritz

Limoncello, sparkling wine, soda water 7

Anytime

Moscow Mule 8

Vodka, lime juice, Ginger beer

Porn star Martini 8

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

Amaretto sour 7

Amaretto di Saronno, lime juice, simple syrup

Gin Tonic 7

Gin Sale, tonic water

Mojito 7

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

Aviation 7

Gin, Violetta liqueur, Maraschino, lime juice

Long Island Ice Tea 7

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

OUR COCKTAILS

Tiki Cocktails

Mai Tai

8

White rum, spiced rum, triple sec, lime juice, orgeat syrup

Piña Colada

7

White rum, pineapple juice, coconut syrup

Sex on the beach

7

Dry vodka, peach liqueur, orange juice, cranberry syrup

Alcohol-free cocktails

Gin Tonic Zero

5

Tanqueray 0.0 gin, tonic water

Florida

5

Orange juice, lime juice, grenadine syrup

Virgin Colada

5

Pineapple juice, coconut syrup

Soda Pompelmo

5

Grapefruit soda, lime, brown sugar, mint

Orestyadi

5

Orange juice, lime juice, mango syrup

Orange Passion

5

Pineapple juice, orange juice, passion fruit syrup

AMARI

4cl

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

AGRUMATI

4cl

Arancello Bianchi Alchimia Siciliana	4
Limoncello Bianchi Alchimia Siciliana	4

GRAPPE

3cl

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

BRANDY & COGNAC

3cl

Leone Bianchi	9
Martel	7

WHISKY & WHISKEY

4cl

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

RUM

4cl

Zacapa XO (servito con cioccolato fondente)	14
Zacapa 23	9
Don Papa Baroko	7
Diplomatico Reserva Exclusiva	7
Kraken	5

TEQUILA

3cl

Herradura Reposad	6
Altos	6
Jose Cuervo Especial	5

VODKA

4cl

Belvedere	8
Grey Goose	8
Sky	5

GIN

4cl

Etna	8
Mare	8
Hendrick's	8
Elefant	8
Etsu Sakura	8
Sale	5

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