



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 sparkling water 0,50 lt	1
Still or sparkling 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

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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, filed 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

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APERITIFS

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Everyday from 5 PM

Tagliere di salumi e formaggi (1, 7, 10, 11, 12) Served with breadsticks and fruit or vegetable compote	18
Aperitivo Bistrot (1, 2, 3, 4, 7, 8, 9, 11, 12, 14) Squid ink arancinetta, grilled lamb skewer, ancient grain focaccia with red onion compote, canestrato pecorino with red wine reduction, homemade turkey ham, sous-vide pork belly, beef carpaccio, fennel-flavored panelle	15
Carpaccio di Manzo (1, 3, 8, 11, 12) Marinated and seared beef, smoked over olive wood, with tuna-caper sauce (Pantelleria capers) and grain breadsticks	13
Arrosticini di pecora grigliati* (7) 8 pcs, served with garlic sauce or barbecue sauce	12
Gua Bao 2 pz* (1, 6, 7) Duo of steamed bao buns, filled with curry-sautéed vegetables and Vastedda fondue, pulled pork and yogurt sauce, served with dipper fries	12
Vastedda del Belice croccante (1, 7, 11) 5 pcs	9
Fritto Country* (1, 7) Dipper fries, Palermo-style cazzilli, panelle	7

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APERITIFS

Everyday from 5 PM

Crudo di mare** (2, 4, 12, 14)	45
Langoustines, red prawn, oysters, marinated amberjack fillet	
NB: Ideal for two people	
Ricciola Sashimi marinata al sale grosso di Trapani ** (1, 4, 11)	18
Amberjack, ginger and turmeric apple compote, Castelvetro black bread crisp	
Crudo di gambero rosso ** (1, 2, 11)	18
Raw red prawn, gin sorbet, toasted breadcrumbs	
Arancinette al nero di seppia** (1, 2, 3, 4, 7, 9, 11, 12, 14)	8
6 pcs, squid Ink Arancinette served with a fresh basil mayonnaise	
Selezione di ostriche (14)	Each from 3,50 to 5,50
Oyster, subject to market and availability	
NB: price varies according to the different varieties available	

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DINNER MENU

PASTA

- Spaghetto ai ricci di mare** (1, 4, 14) **25**
Bronze-drawn spaghetti, sea urchin, EVO oil, garlic oil, parsley, chili
- Linguina bisque e scampo crudo con coulis di cacio e pepe** **18**
(1, 2, 3, 7, 9, 12)
Fresh egg pasta, canestrato pecorino, Grana Padano, langoustines, langoustine bisque, garlic oil, EVO oil
- Busiata ragù bianco, zucchini e pecorino canestrato** (1, 3, 7, 9) **13**
Fresh egg pasta, heifer meat, Genovese zucchini, canestrato pecorino, herbs, EVO oil

MAIN COURSES

- Carrè di vitellina ai ferri con salsa alla senape antica** (7, 9, 10, 12) **20**
Grilled veal rack with Old-Style mustard sauce, served with roasted potatoes, rosemary, EVO oil
- Filetto di pesce secondo disponibilità** (4) **18**
Grilled fish steak served with mixed baby salad leaves
- Tagliata di manzo** (7) **16**
Grilled beef rump, sliced, served with salad and shaved Grana cheese scaglie di grana

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WINE LIST

TENUTE ORESTIADI

	Glass	Bottle
Sparkling wine		
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	

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