



Oleum

Ortigia | Zafferana

ORTIGIA

Selection Food



Oleum was born in 2019 from the bet of two young entrepreneurs who saw in an old dilapidated glass factory in the characteristic alleys of Ortigia, the right place to create an idea, a project, a new entrepreneurial reality.

Oleum is a culinary and gastronomic journey, a meeting of tastes, flavors, smells and above all emotions and people. Pizza is not just a dough to which you add ingredients: it is careful research, passion, effort and love.

The oleum dinner represents a moment of union and sharing!

Despite the difficult time they went through due to the pandemic, Oleum's family decided to bet and expand by creating a new project this time on the slopes of Etna: Zafferana etnea.

In addition to attention to good food, customer care and hospitality have always been important for us. For this reason, the project has expanded even further with the b & b "SEASILY by oleum", a small nest overlooking the Zafferana Etna belvedere where you can relax and escape from routine daily.



LCare for the essence of the raw materials is necessary for the achievement of the best result.

A continuous and careful research of slow food, DOP and IGP products characterizes our menu.

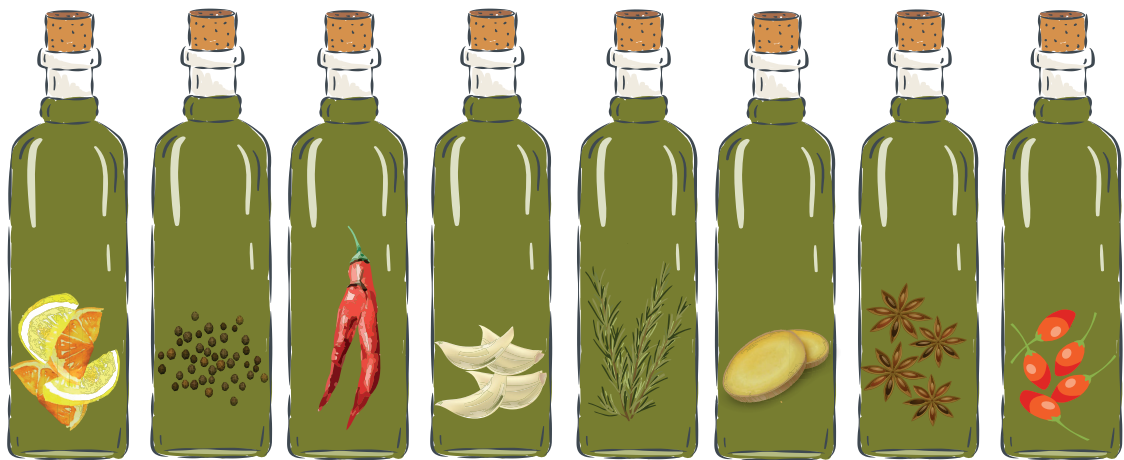
Our classic long leavening dough to be associated with a selection of spiced oils, to satisfy everyone's needs and tastes.

' it is from the care for the essential that the particular is born.



Each pizza has its own oil!
Within the menu you will find an oil with which to season your pizza,
to enhance the flavor even more.
You can always choose the most delicious combination from a selection of oils:
citrus fruits, black pepper, chilli, garlic, rosemary, ginger, anise, goji berries.

Don't worry about daring!





TO START



FRITTA A SFOGLIA

Eur 3,50

Puff pastry potatoes *

FRITTA AGLI ODORI DI SICILIA

Eur 3,50

Fried potatoes * with Sicilian citrus zest

FRITTA AL PISTACCHIO

Eur 4,50

Fried Potatoes* with Pistachio Pesto and Pistachio Granules

AL FORNO

Eur 4,00

Fresh baked potatoes with rosemary and black pepper

FONDATA E GUANCIALE

Eur 5,00

Fresh baked potatoes with pork cheek and smoked provola ragusana fondue

SPECK E CIPOLLA

Eur 5,00

Fresh baked potatoes with speck and caramelized onion

LA PARMIGIANA

Eur 6,50

Chunks of Parmigiana with fried aubergines, country boiled egg, peeled San Marzano DOP, Mozzarella di Bufala Campana DOP, Flakes of Ragusano DOP, Basil leaves

BURRATA E CRUDO

Eur 9,00

Parma Ham, Fresh Burrata from Puglia



THE CUTTING BOARDS OF THE SALUMAIO



- Selection of Typical Cheeses served with Honey and jams

- Selection of Typical Salami

- Selection of typical cold cuts and cheeses

SMALL CUTTING BOARD (recommended for 1 pers.) Eur 10,00

LARGE CUTTING board (recommended for 2 pers.) Eur 20,00



CHOICES FOR YOU



LA BURRATA

Eur 11,50

Peeled San Marzano DOP, Burrata Freasca Pugliese, Basilco (recommended with Extra Virgin Olive Oil)

MARGHERITA ORO GIALLO

Eur 10,50

Passata di Datterino Giallo al Naturale, raw Mozzarella di Bufala Campana DOP, flakes Ragusano DOP, Basil (recommended with Extra Virgin Olive Oil)

ORO GIALLO E MORTAZZA

Eur 12,50

Passata di Datterino Giallo in Naturale, Pork Mortedella PGI, Burrata Fresca Pugliese Basil (recommended with Extra Virgin Olive Oil)

LA SOFISTICATA

Eur 11,50

Pureed Yellow Datterino tomatoes in brine, Gran Coppata Bacon, Caramelized Onion, Primo Sale with Black Pepper, Ragusan Fior di Latte (recommended with Black Pepper Evo Oil)

STRACCIATELLA

Eur 13,50

Natural Yellow Datterino Puree, Baked Cherry tomato, Stracciatella Seasoned Cup, Basil Cream, Basil Leaves (recommended with Extra Virgin Olive Oil)

DIVERSAMENTE NORMA

Eur 10,50

Fried Aubergines, Natural Yellow Datterino Puree, Ragusan Fior di latte, Salted Ricotta Flakes, Basil Leaves (recommended with Garlic Extra Virgin Olive Oil)



TRADITION ON THE TABLE

BIANCANEVE	Eur 6,00
Ragusana Fior di latte, basil leaves, sprinkled with oregano (recommended with extra virgin olive oil with aniseed)	
MARGHERITA	Eur 7,00
Peeled San Marzano DOP, Ragusana Fior di latte, Basil leaves, sprinkled with oregano (recommended with Olio Evo)	
NORMA	Eur 8,00
Fried aubergines, San Marzano DOP peeled tomatoes, Ragusana mozzarella, flakes of salted ricotta, Basil Leaves (recommended with Garlic Evo Oil)	
QUATTRO FORMAGGI	Eur 8,00
Peppered with Saffron, Smoked Provola Ragusana, Primo Sale with black pepper, Ragusan Fior di Latte, Sprinkle of oregano, basil leaves (recommended with aniseed extra virgin olive oil)	
PARMIGIANA	Eur 8,50
Peeled tomatoes San Marzano DOP, Ragusana Fior di latte, Fried Eggplants, Country boiled egg, Prague Cooked Ham, Shavings of Ragusano DOP (recommended with Extra Virgin Olive Oil)	
DIAVOLA	Eur 7,50
Peeled tomatoes San Marzano DOP, Ragusan Fior di latte, Spicy Spianata (recommended with extra virgin olive oil with chilli pepper)	
TEDESCA	Eur 7,50
Peeled tomatoes San Marzano DOP, Fior di latte Ragusana, Frankfurters, Fried potatoes, sprinkled with oregano (recommended with Olio Evo)	
RUCOLA	Eur 11,50
Raw Pachino tomatoes, DOP buffalo mozzarella from Campania, Parma raw ham DOP Fresh rocket leaves, flakes of ragusano DOP (recommended with extra virgin olive oil)	
PATATE E SALSICCIA	Eur 9,50
Pork sausage, fresh baked potatoes, DOP buffalo mozzarella from Campania, Caramelized Onion, Sprinkled with Oregano (recommended with Rosemary Evo Oil)	
FRIARELLI E SALSICCIA	Eur 10,00
Pork Sausage, Ragusan Fior di latte, Primo Sale with Black Pepper, Friarielli (recommended with extra virgin olive oil with chilli pepper)	
LA BOSCAIOLA	Eur 9,50
Pork Sausage, Ragusan Fior di latte, Peeled San Marzano DOP, Mushrooms (recommended with extra virgin olive oil with chilli pepper)	
CAPRICCIOSA	Eur 9,50
Peeled San Marzano PDO, Fior di Latte Ragusana, Grilled Ham, Boiled country egg, Champignon mushrooms (recommended with extra virgin olive oil)	



THE PIZZAS OF THE SALUMAIO



CRUDO E PISTACCHIO

Eur 12,50

Parma PDO raw ham, Sicilian Pistachio Pesto, Fresh Ricotta, Ragusana Fior di latte, Dried Tomatoes, Sicilian Pistachio Grains (recommended with Extra Virgin Olive Oil)

MORTAZZA E PISTACCHIO

Eur 12,00

Mortadella di suino IGP, Pesto di Pistachio Siciliano, Mozzarella di Bufala Campana DOP, Scaglie di Ragusano DOP, Sicilian Pistachio Grains (recommended with Extra Virgin Olive Oil with Black Pepper)

GUANCIALE

Eur 11,00

Pork cheek, Ragusana Fior di latte, Smoked Ragusana Provola, Caramelized Onion, Fresh baked potatoes (recommended with Extra Virgin Olive Oil with Rosemary)

SPECK E NOCI

Eur 11,00

Speck from Trentino Alto Adige, Smoked Provola Ragusana, Ragusan Fior di latte, Caramelized Onion, Nuts (recommended with Chilli Pepper Oil)

LA COPPA

Eur 11,00

Seasoned Cup, Peeled San Marzano DOP, Fior di latte Ragusana, Radicchio, Scaglie di Ragusano DOP (recommended with Extra Virgin Olive Oil with Black Pepper)

COTTO

Eur 10,50

Prague Cooked Ham, Mozzarella di Bufala Campana DOP, Valerian, Mushrooms (recommended with Olio Evo)

SALAME E RICOTTA

Eur 10,50

Salami with Sicilian Pistachio, Fresh Ricotta, Fior di Latte Ragusana, Raw Pachino Tomato, Ragusano Dop Flakes (recommended with Extra Virgin Olive Oil with Black Pepper)

PANCETTA E RICOTTA

Eur 11,00

Gran Coppata Bacon, Fresh Ricotta, Primo Sale with Black Pepper, Baked Pachino Tomato (recommended with Extra Virgin Olive Oil with Rosemary)

LA RICCIATELLA

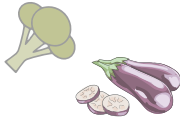
Eur 12,00

Porchetta Ricciatella, Pumpkin Cream, Smoked Provola Ragusana, Puffed Almonds (recommended with Olio Evo)

PORCHETTA E PEPERONI

Eur 12,50

Porchetta Ricciatella, Fior di Latte ragusana, Baked Potatoes, Fried Pepper, Caramelized Onion Ragusano flakes (recommended with Extra Virgin Olive Oil)



THE PIZZE DELL'ORTOLANO



VEGETARIANA

Eur 11,50

Mozzarella, Grilled Zucchini, Grilled Aubergines, Radicchio, Ragusano DOP flakes
Lemon Zest (recommended with Extra Virgin Olive Oil)

ACI MIA

Eur 10,50

Cabbage Trunzu di Aci, Peeled San Marzano PDO, Buffalo Mozzarella Campana PDO, Provola
Ragusana, toasted breadcrumbs (recommended with extra virgin olive oil with black pepper)

PISTILLI

Eur 12,50

Fried Zucchini, Ragusan Fior di latte, Smoked Ragusan Provola, Pachino Tomato
Infornato, Saffron Pistils, Mint (recommended with Aniseed Extra Virgin Olive Oil)

TRIADE

Eur 9,50

Fried Eggplant, Fried Zucchini, Fried Pepper, Smoked Provola Ragusana, Fior di latte
Ragusana, Puffed Almonds, Parsley (recommended with Goji Berries Evo Oil)

FUNGHI E PEPERONI

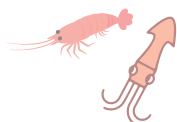
Eur 9,50

Ragusana Fior di latte, Mushrooms, Fried Pepper, Black Olives, Parsley
(recommended with Olio Evo)

CAPULIATO

Eur 11,50

Fior di latte Ragusana, Fresh Ricotta, Fried Pepper, Capuliato, Pine nuts,
Toasted Mollica, (recommended with Extra Virgin Olive Oil)



PIZZE MARE NOSTRUM



AL TONNO

Eur 10,50

Tuna, Caramelized Onion, Capers, Ragusan Fior di latte, Parsley
(recommended with Extra Virgin Olive Oil with Garlic)

L'ACCIUGA

Eur 10,50

Anchovies, Fresh Ricotta, Ragusan Fior di latte, Fried Zucchini, toasted breadcrumbs
(recommended with Extra Virgin Olive Oil with Black Pepper)

ROSSO ACCIUGA

Eur 12,00

Anchovies, Mozzarella di Bufala Campana PDO, Capuliatto di Pomodoro,
Basil Leaves (recommended with Extra Virgin Olive Oil)

LO SGOMBRO

Eur 10,50

Mackerel fillets, PDO buffalo mozzarella from Campania, raw Tropea Red Onion,
Black Olives, Sprinkled with Oregano (recommended with Extra Virgin Olive Oil with Black Pepper)

ODORE DI NORVEGIA

Eur 14,00

Smoked Norwegian Salmon, Buffalo Mozzarella from Campania Dop, Pachino Tomato
Baked, Sicilian Avocado, Fresh Onion, Fresh Rocket Leaves
(recommended with Extra Virgin Olive Oil with Citrus Fruits)

CARPACCIO DI SPADA

Eur 14,00

Smoked Swordfish Carpaccio, Buffalo Mozzarella from Campania Dop, Raisins, Valerian,
Ragusano Dop flakes, Balsamic Vinegar Glaze
(recommended with Goji Berries Evo Oil)



BAKED CALZONE



IL SOLITO

Eur 8,50

Peeled San Marzano PDO, Buffalo Mozzarella from Campania PDO, Prague cooked ham, Sprinkled of Oregano (recommended with Extra Virgin Olive Oil)

DIVERSAMENTE CATANESE

Eur 9,50

First Salt with Black Pepper, Anchovies, Black Olives (recommended with Extra Virgin Olive Oil)

DIVERSAMENTE SCACCIATA

Eur 9,50

Primo Sale with Black Pepper, Ragusan Fior di latte, Pork Sausage, Caramelized Onion, Black Olives (recommended with Extra Virgin Olive Oil)



SALAD



FRESCO NORVEGESE

Eur 10,00

Smoked Norwegian Salmon, Oranges, Sicilian Avocado, Radicchio, Green Salad, Raw Pachino Tomato, Balsamic Vinegar Glaze (recommended with Citrus Fruit Evo Oil)

A TRANCI

Eur 8,50

Slices of Tuna, Black Olives, Raw Pachino Tomatoes, Lettuce
(recommended with Extra Virgin Olive Oil with Black Pepper)

GRIGLIATE

Eur 8,00

Grilled Zucchini, Grilled Eggplant, Ragusan Fior di Latte, Pachino Tomato, Valerian, Scaglie di Ragusano DOP (recommended with extra virgin olive oil with ginger)

ESTIVA

Eur 10,00

Raw Parma Ham PDO, Buffalo Mozzarella from Campania PDO, Pachino Tomato Rocket, Ragusano DOP flakes, Balsamic vinegar glaze
(recommended with Goji Berries Evo Oil)



FINALLY



Single portion
Sweet Nutella Pizza / Sicilian Pistachio

Eur 6,50
Eur 9,00

Product list

Salumi +2,00 Eur

Coppa di Suino
Guanciale di Suino
Pancetta Gran Coppata
Mortadella di suino IGP
Prosciutto Cotto di Praga
Prosciutto Crudo di Parma DOP +2,50Eur
Salame al Pistacchio Siciliano
Spianata Piccante
Speck del Trentino Alto Adige
Salsiccia di Suino
Wurstel

Formaggi +2,00 Eur

Mozzarella di Bufala Campana DOP
Fior di latte Ragusana
Primo Sale allo Zafferano
Primo Sale al pepe nero
Provola ragusana Affumicata
Ricotta Fresca
Scaglie di Ricotta Salata
Scaglie di Ragusano DOP
Burrata +3,00 Eur
Stracciatella +2,50 Eur

Pesce +2,50 Eur

Acciughe
Filetti di Sgombro
Salmone Norvegese Affumicato
Tranci di Tonno
Carpaccio di Pesce Spada

Verdure, Frutta e varie +1,50 Eur

Aglione disidratato
Arance
Avocado Siciliano
Capperi
Cavolo Trunzu di Aci 
Cipolla caramellata
Cipolletta fresca
Pesto di Pistacchio Siciliano +2,00 Eur
Foglie di basilico
Foglie di Rucola Fresca
Granella di Pistacchio Siciliano
Guacamole
Lattuga
Mandorle a sfoglia
Melanzana Fritta
Melanzana grigliata
Menta
Mollica abbrustolita
Noci
Olive Nere
Patate Fresche al forno
Patate a Sfoglia*
Pepe Nero
Peperone Fritto
Pinoli
Pomodori secchi
Cilieginio a crudo
Cilieginio infornato
Prezzemolo
Radicchio
Uovo sodo di campagna
Uvetta
Zucchina Fritta
Zucchina grigliata
Pelati San Marzano Dop (condito con Basilico)
Funghi Champignon

Covered +2,00 Eur

Impasto Siciliano +2,50 Eur

*Product stored at low temperatures

For allergies and intolerances, ask our dining room staff for the specific menu.

Soft Drink



Acqua Naturale 75cl	Eur 2,50
Acqua Frizzante 75cl	Eur 2,50
Coca cola 33cl	Eur 3,00
Coca zero 33cl	Eur 3,00
Arancia rossa Tomarchio 27cl	Eur 3,00
Chinotto Tomarchio 27cl	Eur 3,00
Gazzosa Tomarchio 27cl	Eur 3,00
Tonic 18cl	Eur 3,00
Lemon 18cl	Eur 3,00
Ginger Ale 18cl	Eur 3,00
Red Bull 25cl	Eur 3,50
Succhi di Frutta 20cl	Eur 2,50
Caffè	Eur 1,50

Birre in Bottiglia



Bruno Ribadi Bianca	Eur 8,00
Bruno Ribadi India Pale Ale	Eur 8,00
Bruno Ribadi Sicilian Pale Ale	Eur 8,00
Timili Bionda	Eur 6,00
Timili Rossa	Eur 6,00
Messina Cristalli di Sale	Eur 4,00

Birre alla Spina



Birificio Angelo Poretti 4 Luppoli Lager

Una pregiata lager generosamente luppolata, dal corpo rotondo e caratterizzata dalla spiccata armonia fra la fragranza del malto e i profumi del luppolo. Creata dai Mastri Birrai del Birificio Angelo Poretti.

5,0% alc. Vol - contiene orzo

20cl €3.00
40cl €5.00



Birificio Angelo Poretti 9 American IPA

Una birra ad alta fermentazione creata dai Mastri Birrai del Birificio Angelo Poretti e caratterizzata da uno speciale bouquet di luppoli che le conferiscono un amaro accentuato ed un intenso aroma floreale e agrumato.

5,9% alc. Vol - contiene orzo

20cl €3.50
40cl €5.50



Grimbergen Double Ambrée

La miscela di malti a diversa tostatura dona a questa birra ad alta fermentazione un colore rossastro, quasi mogano, e una schiuma tendente alle tonalità dell'avorio. Il suo profilo organolettico richiama gli aromi della frutta secca tostata e note di susine e caramello.

6,5% alc. Vol - contiene orzo

25cl €4.50
50cl €7.00



Grimbergen Blanche

Una birra dal colore chiaro, naturalmente opalescente, e dalla piacevole schiuma bianca, nel pieno rispetto dello stile belga delle birre bianche. Il suo profilo organolettico spazia dall'agrumato allo speziato, con note di chiodi di garofano, coriandolo e bergamotto.

6,0% alc. Vol - contiene orzo e frumento

25cl €4.50
50cl €7.00


Rossi Siciliani

		
Cantina Baglio di Pianetto Nero D'Avola	Eur 5,00 /	Eur 19,00
Cantina Baglio di Pianetto Syrah	Eur 5,00 /	Eur 19,00
Cantina Baglio di Pianetto Frappato		Eur 19,00
Cantina Judeka Syrah		Eur 24,00
Cantina Judeka Nero D'avola		Eur 24,00
Cantina Judeka Frappato		Eur 25,00
Cantina Fina Perricone		Eur 24,00
Cantina Fina Syrah		Eur 24,00
Cantina Fina Merlot		Eur 24,00
Cantina Duca di Salaparuta Passo Mule Nero D'Av		Eur 25,00
Cantina Planeta Cerasuolo Di Vittoria		Eur 25,00
Cantina Murgo Etna Rosso		Eur 25,00
Cantina Tasca d'Almerita Ghiana Nera Etna Rosso		Eur 32,00
Cantina Firriato Sant'Agostino Nero d'Avola/Syrah		Eur 35,00
Cantina G.Milazzo Maria Costanza Rosso		Eur 45,00

Bianchi Siciliani

		
Cantina Baglio di Pianetto Grillo	Eur 5,00 /	Eur 19,00
Cantina Baglio di Pianetto Cataratto	Eur 5,00 /	Eur 19,00
Cantina Baglio di Pianetto Insolia	Eur 5,00 /	Eur 19,00
Cantina Firriato Charme		Eur 24,00
Cantina Firriato Charme Rosè		Eur 26,00
Cantina Fina Kikè Sauvignon Blanch		Eur 26,00
Cantina Fina Kebrilla		Eur 26,00
Cantina Tasca d'Almerita Buonora Etna Bianco		Eur 30,00
Cantina G.Milazzo Bianco di Nera		Eur 28,00
Cantina G.Milazzo Maria Costanza Bianco		Eur 32,00

Bollicine

		
Cuvee Extra Dry	Eur 5,00 /	Eur 20,00
Firriato Saint Germain Brut		Eur 26,00

Champagne

Veuve Clicquot		Eur 90,00
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Amari

Amaro del Capo
Jegermaster
Unicum
Amara
Nepeta
Fragrantia
Indigeno


Eur 4,00
Eur 4,00
Eur 4,50
Eur 5,00
Eur 5,00
Eur 5,00
Eur 6,00

Vini Liquorosi

Limoncello
Zibibbo
Malvasia


Eur 3,50
Eur 4,00
Eur 4,00


Grappe

Nardini Acquavite Bianca
Nardini Acquavite Riserva
Poli Bassano Bianca
Poli Sarpa Oro Barrique
Of Grappa di Amarone Barrique


Eur 4,00
Eur 5,00
Eur 4,00
Eur 5,00
Eur 8,00

Rum

Brugal Blanco
Brugal Anejo
Havana 7
Diplomatico Riserva
Zacapa 23 Anos


Eur 6,00
Eur 6,00
Eur 7,00
Eur 9,00
Eur 10,00

Whisky

Jack Daniel's
Bulleit Bourbon
Bushmills 10Y Irish Whisky


Eur 6,00
Eur 8,00
Eur 8,00

E ancora...

Disaronno
Bayles
Tequila Olmeca Blanco
Cognac Remy Martin


Eur 6,00
Eur 6,00
Eur 6,00
Eur 9,00

Vodka

Stolichnaya
Beluga
Grey Goose
Mamont


Eur 6,00
Eur 9,00
Eur 9,00
Eur 10,00

Gin

Tanqueray
Bombay
Plymouth
Koval
Hendrick's
Botanic
Roku


Eur 6,00
Eur 7,00
Eur 7,00
Eur 9,00
Eur 10,00
Eur 10,00
Eur 10,00

Cocktail

Eur 7,00

Americano (Campari, vermut, soda, arancia)
Negroni (gin, vermut, bitter)
Negroni sbagliato (prosecco, Martini Rosso, Campari)
Aperol Spritz (prosecco, Aperol, Soda, arancia)

Gin Tonic (gin, acqua tonica, lime)
Gin Lemon (gin, lemon, lime)
Vodka Tonic (vodka, acqua tonica, lime)
Vodka Lemon (vodka, lemon, lime)
Vodka Red Bull (vodka, Red Bull)

Rum e Coca (rum, Coca Cola)
Whisky e Coca (whisky, Coca Cola)
Cuba libre (rum, Coca Cola, lime)
Sicilia libre (rum, Chinotto, lime)

Long Island Iced Tea (vodka, rum, triple sec, gin, sour, Coca Cola)
Japanese (Midori, Vodka, Gin, Rum Bianco, Lemon)

Mojito list

Mojito (lime, rum bianco, zucchero di canna, menta, soda)
Black Mojito (lime, rum scuro, zucchero di canna, menta, soda)
Oleum Mojito (lime, rum bianco, zucchero di canna, menta, Grimbergen Belgian Double Amber)
Mojitosky (lime, vodka, zucchero di canna, menta, soda)


Eur 8,00

*CHOOSE THE DISTILLATE YOU PREFER! IN THE PRICE INDICATED DISTILLATE ADD 1 Eur