



ENG

AI CESSI

PIZZERIA CON CUCINA

A STORY AS LONG AS A LIFETIME



ANNIVERSARY

1966 - 2026



A STORY IN A NAME: WHY “AI CESSI”?

Founded in 1966 under the name “Jonica” by the Bonaccorso family, Ai Cessi is the oldest pizzeria in Acicastello and owes its name to its proximity to the public restrooms (“Cessi” in Italian) on Via Cannizzaro.

From the very beginning, it won over the people of Catania with roasted chicken, Sicilian specialties, and pizzas that Mrs. Santina personally kneaded by hand for as long as she had the strength.

In the following years, her daughter Pina ran the business for over 40 years.

Over the decades, the pizzeria became a meeting place for everyone. This is where the saying “see you at Ai Cessi” was born.

In the summer of 2019, fond childhood memories tied to this place led Marco and the two Giuseppes to take over the business, breathing new life into the project.

A passing of the torch that aims to preserve the authenticity of a place that has brought together at least three generations of people from Catania.



AI CESSI
PIZZERIA CON CUCINA

Cover Charge: 1,50€

FRIED SPECIALS

MADE IN-HOUSE

FRENCH FRIES	4,00 €
BREADED ONION RINGS	4,50 €
BREADED MOZZARELLA CRESCENTS	5,00 €
POTATO WEDGES With skin on, Parmigiano fondue and bacon	6,00 €

TO SHARE

FRIED COMBO 15,00 €

A selection of our fried specialties: French fries, onion rings, breaded mozzarella crescents and potato wedges.
Served with four sauces.

ANTIPASTO RUSTICO 20,00 €

Homemade porchetta, caponata, local olives, salami, buffalo DOP Campana mozzarella, artichokes, sun-dried tomatoes, roasted mortadella.
Served with homemade bread.

Also available in a vegetarian version.

PIZZAS

Traditional recipes for over 60 years

RED PIZZAS

MARGHERITA

8,00 €

tomato sauce, mozzarella, basil

REGINA

9,50 €

tomato sauce, buffalo DOP
Campana mozzarella, basil

ROMANA

9,00 €

tomato sauce, mozzarella,
anchovies

NORMA

9,50 €

tomato sauce, mozzarella,
fried eggplant, salted ricotta,
basil

CAPRICCIOSA

10,00 €

tomato sauce, mozzarella,
ham, mushrooms, egg

DIAVOLA

10,50 €

tomato sauce, mozzarella,
sun-dried tomato paste, spicy
salami, olives, spring onion

JONICA

10,50 €

tomato sauce, mozzarella, ham,
mushrooms, egg, olives, peas*

FATTORESSA

10,00 €

tomato sauce, mozzarella,
ham, olives, peas*, anchovies

SFIZIOSA

10,00 €

tomato sauce, mozzarella, tuna,
spring onion, olives

CONTADINA

9,00 €

tomato sauce, mozzarella,
spring onion, olives

PATATINA

9,50 €

tomato sauce, mozzarella,
French fries

REALE

14,00 €

tomato sauce, mozzarella,
fresh cream, porcini
mushrooms*, prosciutto,
Grana Padano

CAPONATA

10,50 €

tomato sauce, mozzarella,
caponata, toasted breadcrumbs

PIZZASCACCIA

12,00 €

tomato sauce, mozzarella, fresh
Sicilian pepato cheese, sausage,
seasonal vegetables, olives,
spring onion, anchovies

FANTASTICA

13,00 €

tomato sauce, buffalo DOP
Campana mozzarella, porcini
mushrooms*, Grana Padano

SICILIANA

10,00 €

tomato sauce, fresh Sicilian
pepato cheese, anchovies,
olives, spring onion

BOSCAIOLA

9,00 €

tomato sauce, mozzarella,
fried eggplant, mushrooms,
basil

BONGUSTAIA

10,00 €

tomato sauce, mozzarella,
fried eggplant, egg, ham

RUCOLA

11,00 €

tomato sauce, mozzarella,
arugula, prosciutto, Grana
Padano

MONTANARA

10,50 €

tomato sauce, mozzarella,
mushrooms, spring onion,
sausage

CHOOSE YOUR PIZZA DOUGH

TRADITIONAL

Type 1 flour. 24–36 h fermentation with sourdough starter.
High in fiber, easier to digest.

ANCIENT GRAIN

Made with Tumminia (100% organic Sicilian wheat).
36–48 h fermentation. High in protein, low in gluten.

+2 €

MULTIGRAIN

With oat flakes, barley, flax seeds and rye flakes.
36–48 h fermentation. Rich in fiber and protein.

+2 €

WHITE PIZZAS

BIANCANEVE

8,00 €

Mozzarella

CARRETTIERA

9,00 €

Mozzarella added after baking,
fresh tomato, basil, extra virgin
olive oil

SEMPRE VERDE

10,00 €

Mozzarella, fried zucchini,
salted ricotta, basil pesto

VERDURI

11,50 €

Mozzarella, cherry tomatoes,
grilled zucchini and eggplant,
mushrooms, seasonal
vegetables, extra virgin olive oil

BRESAOLA

13,00 €

Mozzarella, cherry tomatoes, mild
provola cheese, bresaola, arugula,
Grana Padano

SQUISITA

14,00 €

Emmental, mozzarella, fresh
cream, ham, mushrooms,
chopped pistachios

CAMPAGNOLA

12,00 €

Mozzarella, cherry tomatoes,
smoked scamorza, porcini
mushrooms*, spring onion, olives

FUME

12,00 €

Mozzarella, cherry tomatoes,
smoked scamorza, speck,
artichokes

GOLOSA

14,00 €

Mozzarella, fresh cream,
house-cured salmon, spring onion,
Grana Padano

FIOR DI BOSCO

11,00 €

Mozzarella, sun-dried tomato
paste, porcini mushrooms*,
speck

QUATTRO FORMAGGI

10,50 €

Mozzarella, gorgonzola, emmental,
Grana Padano

ALLE NOCI

12,00 €

Mozzarella, gorgonzola, speck,
walnuts, honey

CALZONI

CLASSIC

9,00 €

Mozzarella, ham

VERDE

9,50 €

Mozzarella, ham, fresh
seasonal vegetables

SICILIANO

10,50 €

Mozzarella, fresh pepato
cheese, olives, spring onion,
anchovies

SPECIALTY PIZZAS

AI CESSI

12,00 €

homemade pistachio pesto, Iblean Ragusan mozzarella, Levoni mortadella, buffalo stracciatella, chopped pistachios

VELLUTATA

13,00 €

Iblean Ragusano mozzarella, pumpkin cream, gorgonzola, porcini mushrooms*, crispy leek

CARBONARA

12,00 €

Iblean Ragusan mozzarella, carbonara cream, crispy guanciale

SAPORITA

12,00 €

Mozzarella, Parmigiano cream, 'nduja, sun-dried tomato paste, red onion, olives, chicory, toasted breadcrumbs

PORCHETTA E PATATE

12,00 €

Mozzarella, smoked scamorza, homemade porchetta, potatoes, spring onion, rosemary

TARTU

13,00 €

truffle cream, Iblean Ragusan mozzarella, house-cured salmon, cherry tomatoes, truffle oil

I PIATTI

BEEF TAGLIATA

22,00 €

300gr

served with arugula, cherry tomatoes, Grana Padano and béarnaise sauce

SPRING CHICKEN 500gr

15,00 €

marinated, spiced and grilled, served with skin-on potato wedges and basil mayo

GRILLED CHICKEN

12,00 €

BREAST TAGLIATA 250gr

marinated with Sicilian herbs and grilled. Served with arugula and orange salad, walnuts and citrus dressing

BURGERS & SANDWICHES

All burgers are served with fresh French fries

AMERICAN

12,00 €

180 g beef burger, cheddar, bacon, lettuce, tomato, crispy leek, homemade pink sauce

MEXICAN

12,00 €

180 g beef burger, sweet-and-sour onions and peppers, provola cheese, fries, spicy ketchup sauce

CRUNCHY

12,00 €

180 g chicken burger in crispy cornflake coating**, cheddar, lettuce, tomato, basil mayo

CLUB HOUSE SANDWICH

12,00 €

lettuce, grilled chicken, egg, tomato, bacon and mayonnaise

ENGLISH

12,00 €

180 g beef burger, French fries, cheddar, bacon, ketchup and mayonnaise

*frozen product

**fresh product, fresh prepared and blast chilled

SALADS

Served with our homemade bread

CAESAR SALAD

12,00 €

with grilled chicken and Grana Padano flakes, local lettuce, Caesar dressing and croutons

DELLA NONNA

10,00 €

grilled eggplant and zucchini, cherry tomatoes, Emmental, chickpeas, wild mint, red onion

LA SPEZZETTATA

9,00 €

chopped focaccia with cherry tomatoes, Tropea red onion, arugula, olives, Grana Padano flakes

NIZZARDA

10,00 €

boiled potatoes, tuna, anchovies, black olives, hard-boiled egg, cherry tomatoes, oregano

CAPRESE

11,00 €

Iblean Ragusan mozzarella, tomato, basil, olives, prosciutto

BRESAOLA CARPACCIO

14,00 €

with arugula, Grana Padano, walnuts and lemon oil

COCKTAILS

SPRITZ

7,00 €

Aperol or Campari, prosecco, soda

DRY TONIC

8,00 €

Tanqueray gin, Sicilian tonic, lime

SUD TONIC

8,00 €

Gin Mare, Sicilian tonic, Sicilian herbs

MOSCOW MULE

8,00 €

Vodka, lime, ginger beer, fresh

PALOMA

8,00 €

Tequila, grapefruit soda, agave syrup, lemon

ITALIAN BREWERY

MENABREA SELECTION: GENUINELY ITALIAN SINCE 1846

Italy's oldest brewery, Birra Menabrea, is produced in Biella, at the foot of the Alps. Generation after generation, the brewery has always remained in the heart of the city, faithful to its traditional recipe and Italian quality.

The Blonde – 33 cl vol 4.8%

3,50 €

The Red Double Malt – 33 cl vol 7.5%

4,50 €

The Amber – 33 cl vol 5%

5,50 €

The White – 33 cl vol 5.2%

6,00 €

WINES

RED

Etna Rosso · Cannavò

24,00 €

Eore – Cerasuolo di Vittoria DOCG · Cantine Pepi

22,00 €

Passo del Lupo – Syrah · Cantine Pepi

18,00 €

Passo del Lupo – Nero d'Avola · Cantine Pepi

18,00 €

Wine by the glass · Ask our staff for today's selection

4,00 €

Local wine in carafe 50 cl

6,00 €

(Nero d'Avola · Cantine Pepi · Mazzarone (CT) · 8,5% vol.)

BIANCHI & ROSÉ

Calima – Etna Bianco · Cantina Colledolce

25,00 €

Nguè Bianco Frizzante · Cantine Pepi

22,00 €

Passo del Lupo – Grillo

15,00 €

Signatura – Rosato Nero d'Avola/Syrah · Cantine Pepi

22,00 €

Wine by the glass · Ask our staff for today's selection

4,00 €

Local wine in carafe 50 cl – Inzolia · Cantine Pepi · Mazzarone

6,00 €

Sparkling rosé wine in carafe 50 cl

5,00 €

BEERS

BOTTLED

Heineken 33 cl	3,50 €
Heineken 0.0 33 cl	3,50 €
Fisher 65 cl	7,00 €
Ichnusa unfiltered 50 cl	5,50 €
Lemon beer 33 cl	3,00 €
Messina 66 cl	4,50 €
Birra dello stretto 33cl	3,50 €
Bulldog strong lager	4,00 €

ON TAP

Moretti baffo oro 20 cl	3,00 €
Moretti baffo oro 40 cl	5,50 €
Moretti red 20 cl	3,50 €
Moretti red 40 cl	6,00 €
Messina w/ salt crystals 20 cl	3,50 €
Messina w/ salt crystals 40 cl	6,00 €

SOFT DRINKS

Natural mineral water 1 l	2,50 €
Sparkling mineral water 1 l	2,50 €
Coca cola 33 cl	2,50 €
Coca zero 33 cl	2,50 €
Coca cola 1 l	6,00 €
Coca zero 1 l	6,00 €
Sprite 33 cl	2,50 €
Chinotto 275 ml	2,50 €
Tonic water 275 ml	2,50 €
Fruit juice	2,50 €
Ginger beer 275 ml	2,50 €
Fanta 33 cl	2,50 €

DIGESTIFS & AFTER-DINNER

Classic amari	3,50 €
Creamypistachio liqueur	4,00 €
Limoncello	3,50 €
Amaro Amara	4,00 €
Amaro Unnimaffissu	4,00 €
Amaro Jefferson	4,00 €
Spinamara	4,00 €
Cinnamon rosolio	3,50 €
Malvasia from Lipari	4,00 €
Passito from Pantelleria	4,00 €
White Grappa Marzadro	4,00 €
Aged Grappa 903	4,00 €
Jack Daniel's Whisky	4,00 €
Johnnie Walker Red Label	5,00 €
Talisker Scotch Whisky	6,00 €
Zacapa Rum	7,00 €

AI 
CESSI

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Via Francesco Crispi, 23
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www.aicessi.it

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