



## Starters

### TASTE OF SICILY

Grouper and wild fennel arancino, beccafico-style sardines in a buckwheat flake crust, chickpea fritter with marinated red prawn, glazed onion and chili crisp, squid ink iris (fried stuffed pastry) with whipped salt cod  
(1, 2, 3, 4, 7, 8)

35



### MODICANA BEEF TARTARE

With Raffadali pistachio pesto, Girgentana goat cheese and summer black truffle  
(1, 2, 3, 5) (GF)

28



### POCHÉ EGG

Sous vide cooking egg, semolina bread foam, Marsala wine reduction and rosemary crumble  
(1, 3, 7) (V)

26



### SCALLOPS WITH NEBRODI LARD

Smoked celeriac cream and parsley dressing  
(2, 4, 14) (GF)

28



### PARMIGIANA VISION

Eggplant, datterino tomato sauce, basil and 24-months aged parmesan  
(1, 6, 7) (V)

26



### MARINATED AMBERJACK

Citrus buttermilk and baked savoy cabbage  
(4)

28



### RAW FISH SELECTION

Amberjack, swordfish, tuna, cuttlefish, anchovies, prawns and scampi with squid ink, lemon dressing, beetroot sauce and iodized emulsion  
(2, 4, 14) (GF-V)

39



### CABBAGE ROLL

Savoy cabbage, blueberries sauce and Etna walnuts  
(9,11)

26



## First Courses

### RIGATONI ALLA NORMA

Siccagno tomato sauce, salted ricotta emulsion, eggplant chips and basil  
(1, 7) (V)

27

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### LUKEWARM VEGETABLE MINISTRONE

Crispy vegetables, cardamom and ginger vegetable extract  
(9, 10) (GF-V)

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### SPAGHETTONE WITH SARDINES

Wild fennel cream, candied orange and vastedda del Belice DOP cheese  
(1, 4)

28

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### MINUZZATA PASTA

In redfish broth, with Sicilian pizzuta almond and red garlic  
(2, 4, 7, 8) (GF)

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### CUTTLEFISH GNOCCHI

Green zucchini juice and its blossoms, Nocellara dell'Etna olive oil and Calvisius caviar  
(4, 7, 8, 14) (GF)

32

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### MANCINI LINGUINE WITH RED PRAWN FROM MAZARA

Sea asparagus, bread emulsion and sumac powder  
(1, 2, 4, 14)

32

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### OUR SEA AND ROCK RISOTTO

(2, 4) (GF)  
One-year-aged Acquerello rice, cuttlefish tentacle, red prawn emulsion, clams, parsley, sauce and oyster foam

35

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### OUR TAKE ON BOLOGNESE

Fresh pasta bottoni, braised beef, Ragusano DOP cheese fondue and peas cream  
(1, 3, 6, 7, 9)

29



## Second Courses

### CATALAN LOBSTER

Steamed lobster tail and claws, cherry tomato confit, grilled heirloom tomato, pickled onion and lobster fondue sauce  
(2, 4) (GF)

48

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### CRISPY BLUEFIN TUNA

Endive salad, marinated mango, pickled onion, sweet pepper and citrus mayonnaise  
(1, 4, 5, 6, 10)

36

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### BEETROOT HUMMUS

Steamed beetroot and chickpeas, cucumber, buffalo stracciatella from Ragusa, capuliato cracker, cherry tomatoes and wild fennel  
(1, 7, 8) (V)

28

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### LAMB LOIN

Herb-crusted with its own demi-glace, Nero d'Avola wine reduction and cardoncelli mushroom  
(1, 7, 5, 8, 12) (GF)

36

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### AMBERJACK WITH ALMOND AND YELLOW DATTERINO TOMATO

Almond sauce and yellow datterino tomato ketchup  
(4, 8) (GF)

34

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### SEARED OCTOPUS TENTACLE

Crispy Siracusa potatoes, carrot cream and sautéed chicory  
(1, 4, 14) (GF)

32

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### VEAL CHEEK

Citrus-infused veal jus, sweet-and-sour Boretana onion and lupini beans  
(6, 8, 9) (GF)

34

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### CACCIATORA CHICKEN

Barbecued free-range chicken, thigh stuffed with provola delle Madonie cheese (Slow Food) and crispy vegetable  
(1, 3, 7, 8, 9)

32

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### CATCH OF THE DAY

140 PER KG

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### LOBSTER AND KING PRAWNS

210 PER KG



(V) vegetarian (VG) vegan (GF) gluten free

INFORMATION ON FOOD ALLERGIES:

Some dishes may contain one or more of the 14 allergens reported by the regulation (EU No. 1169/2011). Allergens and their derivatives are:

(1) Cereals containing gluten, (2) Shellfish, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulfur dioxide and sulphites, (13) Lupines, (14) Molluscs.

We cannot guarantee the total absence of traces of these allergens in all our dishes.

The fish intended to be consumed raw has been subjected to preventive reclamation treatment in compliance with the requirements of EC regulation 853/2004, annex III, section VIII, chapter 3, letter D, Point 3.

\*In the absence of availability of fresh product, the frozen or originally frozen product will be used. For any specifications, please contact the dining room staff.

For further information regarding the presence of substances or products that cause allergies or intolerances, contact the staff in the room.