



Tasting menu "Origini"

Farm egg with tomato sauce, caciocavallo cheese foam and basil.

*Handmade tagliolini pasta with free-range chicken leg ragout ☞
and its gravy, onion cream and rosemary oil.*

Braised pork belly with "salty nougat", preserve chinotto and radishes.

Lemon freshness.

Cassata Siciliana foam with pistachios jelly, pois of candied fruit, strawberry and bell pepper sorbet.

Sweetly Tabarè.

€ 130 pp

The menu will be served for the entire table

Wine pairing € 70

Tasting menu "Essenza Siciliana"

Red mullet ☞ with rock fish soup, seaweed brioche bread and saffron rouille sauce.

*Seared Beef and Lard Millefoglie ☞ with orange-flavoured Carrot and
roasted lettuce with salted anchovy.*

Handmade black spaghetti with sea urchins, ricotta cheese and cuttlefish.*

Barbecued lamb chop and tartare with aromatic herbs, aubergine in satay sauce.

Mango, Iblean honey and green tomato.

Homage to the traditional Savoia cake.

Sweetly Tabarè.

€ 150 pp

The menu will be served for the entire table

Wine pairing € 85



"Fermento" Tasting menu

Horse meat tartare and roasted veal bone-marrow, bread wafer and cheesemaker's béarnaise sauce.

Mediterranean blue crab roll, beurre blanche and caviar.*

Pan-fried scallop with pork sausage and herbs, spring onion and parsley.

Sweetbreads and veal tongue ☞ glazed with "bagnetto rosso" and "bagnetto verde" sauce.

Handmade spaghetti with sea anemones and fennel, avocado cream and citrus.*

Fresh Maccheroni ☞ stuffed with "Stimpirata" vegetables and rabbit porchetta.

Grouper ☞ with its red shrimp mousseline wrapped in leek, grilled fennel veloutè and shellfish oil.*

Pink pepper pigeon with foie gras sauce, confit shallots and red fruits.

Prickly pear pads sorbet, apples mezcal and yogurt foam.

*Hibiscus raviolo stuffed with Sicilian pear and mustard,
"fior d'oriente" ice cream and Pantelleria passito wine elixir.*

Sweetly Tabarè.

€ 190 pp

The menu will be served for the entire table

Wine pairing 8 glasses € 140

Menu à la carte

Is possible choose à la carte your favourite dishes from the three tasting menus

2 dishes € 90

3 dishes €130

* Ingredient purchased frozen at the origin;

☞ Preparation treated with temperature reduction to preserve its healthiness and / or for processing requirements;
Fish, molluscs and crustaceans that we serve raw or cooked are treated with a reduction in temperature
as required by law Reg. EC 853/04 Annex III - Section VIII - Chapter III - Letter D.

We inform you that in our kitchen we use foods classified as allergens, therefore in case of food allergies or intolerances,
please inform our staff before ordering and consult the specific ingredients book.

*Executive Chef
Vincenzo Candiano*