

APPETIZERS

Roasted octopus, white cauliflower cream, herb bread and sweet potato chips
€ 18,00

Thunnus alalunga cooked at low temperature,
sautéed mushrooms and hazelnut cream
€ 19,00

Sea bass tartare with crispy fennel and pomegranate
€ 18,00

Crispy focaccia, amberjack tartare with datterino tomatoes,
burrata stracciatella and basil pesto
€ 18,00

Tasting of raw fish according to the chef's idea
€ 26,00

Aubergine parmigiana revisited with Vastedda del Belice cheese and basil
€ 16,00

Beef tartare with sautéed vegetables, chickpea panella, quail eggs
and mustard mayonnaise
€ 19,00

Artisan black pork ham cooked with herbs, radicchio and Ragusa buffalo burrata
€ 19,00

FIRST DISHES

Acquerello rice with dried marinated amberjack, chard, sicano flore cheese
and white prawn tartare
€ 19,00

Pyramids of fresh pasta filled with ricotta and borage with mullet and fennel ragout
€ 20,00

Half paccheri fresh pasta with almond pesto and red shrimp from Mazara del Vallo
€ 19,00

Sicilian durum wheat spaghetti with redfish, green broccoli cream
and black garlic from Voghera
€ 19,00

Wholemeal casarecce pasta with black pork ragout, onion mousse from Giarratana,
bread with herbs and licorice
€ 17,00

Sicilian durum wheat linguine with bacon, porcini mushrooms
and Pecorino cheese cream
€ 19,00

SECOND DISHES

Frying of the Akropolis
(cod croquettes, squid, prawn,
little squid, almond mayonnaise and honey and soy vinegar reduction)
€ 22,00

Swordfish fillet in lemon leaf, sauteed cabbage,
fennel cream and caramelized red onion
€ 22,00

Red mullet with herb crunchy, seasonal vegetables and radicchio sauce
€ 22,00

Baked snapper, Jerusalem artichoke cream, grilled spring onion,
puree and purple potato chips
€ 25,00

Tuma Persa black pig stew from Nebrodi, mashed potatoes with butter and its sauce
€ 20,00

Duck leg stuffed with dried fruit and candied orange, potatoes,
pumpkin and seasonal vegetables
€ 20,00

Sliced Irish angus cooked at low temperature, with chestnuts and fresh mushrooms
€ 25,00

TASTING MENU

Welcome entrée with a glass of Martin Orsyn champagne

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Sea bass tartare with crispy fennel and pomegranate

Thunnus alalunga cooked at low temperature,
sautéed mushrooms and hazelnut cream

Capone fish, eggplant caponata, celery, olive powder and basil cream

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Pyramids of fresh pasta filled with ricotta and borage with mullet and fennel ragout

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Swordfish fillet in lemon leaf, sauteed cabbage, fennel cream
and caramelized red onion

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The goodies of the chef

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“Final pampering”

€ 66,00

GUIDED WINE TASTING

Four types of wine paired with the menu € 20,00

DESSERT

Cuddiredda di Delia and Passito wine € 6,00

Vanilla cream, chunks of fresh fruit and almond crumble € 7,00

Black chocolate cake with warm heart and ice-cream € 7,00

Small Caprese cake, pears, white chocolate and mascarpone € 8,00

Softness with chestnuts, trifle and mulled wine sauce € 9,00

Carob millefeuille, sheep ricotta and mandarin € 9,00

Creamy of mascarpone, coffee and bitter chocolate earth € 9,00

Mixed cut of fresh fruit € 6,00

Service € 3,00 for person