

## APPETIZERS

Pea mousse with low temperature cooked cuttlefish, sea urchins and saffron chips

€ 20,00

\*

Croaker marinated in green grape juice, peach and Sichuan pepper

€ 18,00

\*

Imperial Needlefish “a la Nizzarda 2.0”

€ 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

€ 28,00

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Aubergine parmigiana revisited with Vastedda del Belice cheese and basil

€ 17,00

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Beef tartare, red cow's parmesan, balsamic vinegar and strawberry

€ 19,00

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Artisanal black pork capocollo ham, buffalo burrata and battalion cucumber and  
apple salad

€ 19,00

## **FIRST DISHES**

Acquerello rice with asparagus, candied lemon, scampi tartare  
and Fiore Sicano cheese

€ 20,00

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Caravelle of fresh pasta filled with tenerume, squid, mussels and cherry tomatoes

€ 20,00

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Half paccheri fresh pasta with almond pesto and red shrimp

€ 20,00

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Sicilian durum wheat spaghetti creamed with clams,  
bottarga and Nubia garlic sweet cream

€ 20,00

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Timbale of «ncasciati» anelletti pasta, violet aubergine cream and basil

€ 18,00

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Trapanese busiata pasta with rocket cream and smoked burrata stracciatella

€ 17,00

## SECOND DISHES

### Frying of the Akropolis

(cod croquettes, squid, prawn, little squid, almond mayonnaise and honey and soy vinegar reduction)

€ 24,00

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Seared amberjack with seasonal vegetable creams and crispy bread with herbs

€ 22,00

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Albacore tuna cutlet, rocket salad, tomato confit and soft potato with lemon

€ 22,00

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Turbot fillet, spinach and crunchy sweet potato

€ 26,00

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Pork ribs with Tonka beans and green apple, horseradish purée

€ 25,00

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Lamb cutlet with toasted arabica seared with pistachio,  
potato millefeuille and zucchini

€ 25,00

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Veal medallion, green sauce and chickpea cream

€ 25,00

## TASTING MENU

Welcome entrée with a glass of champagne

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Pea mousse with low temperature cooked cuttlefish, sea urchins and saffron chips

Croaker marinated in green grape juice, peach and Sichuan pepper

Imperial Needlefish “a la Nizzarda 2.0”

\*

Caravelle of fresh pasta filled with tenderloin, squid, mussels and cherry tomatoes

\*

Seared amberjack with seasonal vegetable creams and crispy bread with herbs

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The goodies of the chef

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“Final pampering”

\*

€ 70,00

## GUIDED WINE TASTING

Four types of wine paired with the menu

€ 25,00

## DESSERT

Cuddiredda di Delia and Passito wine € 7,00

Exotic babà with mango cream and fresh fruit € 8,00

Black chocolate cake with warm heart and ice-cream € 8,00

Yogurt mousse with strawberry parfait and sichuan pepper € 9,00

Lemon, basil and ice cream € 9,00

Ricotta mousse, Modica chocolate and caramel € 10,00

Pistachio mousse, red fruits and crunchy biscuit € 10,00

Mixed cut of fresh fruit € 6,00

*Service € 4,00 for person*