

RESTAURANT menu

Starters

Squid tagliatelle with Sicilian pork cheek and smoked onion sauce	€ 18,00
<small>Allergens: Molluscs, Egg, Dairy products</small>	
Pink prawns, Ispica carrots, cardoncelli mushrooms and peanuts	€ 20,00
<small>Allergens: Shellfish, Celery, Peanuts, Sulphites</small>	
Crab, cauliflower mayonnaise and vegetable extract	€ 22,00
<small>Allergens: Shellfish, Celery, Mustard</small>	
Cinnamon seasoned pork, beetroot, rocket, creamy Ragusano cheese and marinated egg yolk	€ 18,00
<small>Allergens: Dairy product, Egg, Soy, Sulphites, Celery</small>	
Beef shank, celery sorbet and thyme honey sauce	€ 18,00
<small>Allergens: Celery, Sulphites, Cereals containing gluten</small>	
Fennel carpaccio and turmeric courgette, salad of chicory hearts, plums with karkadè and almonds	€ 16,00
<small>Allergens: Nuts, Celery, Sulphites, Peanuts</small>	

First courses

Spaghettone pasta, wine butter, red prawns, Sicilian pistachios and lemon	€ 20,00
<small>Allergens: Dairy products, Egg, Nuts, Sulphur dioxide, Shellfish, Sulphites</small>	
Organic durum wheat paccheri pasta, squid, mussels and green broccoli	€ 19,00
<small>Allergens: Cereals containing gluten, Celery, Molluscs, Fish</small>	
Timilia wheat cavati pasta, clams, wild fennel and fermented lemon	€ 18,00
<small>Allergens: Cereals containing gluten, Celery, Molluscs</small>	
Russello wheat garofani pasta, topinambur potatoes and fennel seed	€ 15,00
<small>Allergens: Cereals containing gluten, Celery</small>	
Bread gnocchi, rabbit, octopus, pumpkin and organic goat yoghurt	€ 18,00
<small>Allergens: Cereals containing gluten, Egg, Dairy products, Molluscs, Celery</small>	
Organic perciasacchi whole wheat tagliatelle pasta, ginger, beef and cocoa beans	€ 21,00
<small>Allergens: Cereals containing gluten, Egg, Dairy products, Celery</small>	

Second courses

Dentex à la plancha, crispy cocoa potato, four seson lemon, bourbon pepper and toasted hazelnut	€ 25,00
<small>Allergens: Fish, Nuts</small>	
Salted cod, "Pasqualora" Chiamontana Sanapo sausage and Marsala wine	€ 23,00
<small>Allergens: Fish, Sulphites, Celery, Dairy products</small>	
Shi drum, radish, turnip, oyster, buttermilk and fish egg	€ 22,00
<small>Allergens: Fish, Dairy products, Molluscs</small>	
Wine brased oxtail with Gran Yapatera chocolate, pine nuts, raisins, orange and candied citron	€ 20,00
<small>Allergens: Sulphites, Celery, Nuts</small>	
Sicilian black cheek of pork, tuna sauce, roasted endive and red tuna bottarga	€ 21,00
<small>Allergens: Celery, Fish</small>	
Beef, swiss chard, lettuce and celery pesto, citrus and mint	€ 24,00
<small>Allergens: Fish, Soya, Sulphites, Nuts</small>	

TASTING MENU

...From à la carte menu

Fish tasting menu (6 courses)	€ 80,00
Meat tasting menu (6 courses)	€ 75,00
Gourmet menu - fish & meat (9 courses)	€ 100,00