

SHALAI

Browse, tell, celebrate the raw material and be fascinated by it, to the point of being delighted! A story that starts from life experiences and human sensations and then becomes a beautiful novel to be enjoyed page after page... until the end!

New thoughts, nuances of taste, seductions, combinations, selected raw materials... what you need to propose a revolutionary and true menu!

MENU

CHEF

Giovanni Santoro

Tasting menu “Leggende di Terra”

Welcome to our home

Terrine of duck foie gras, Marsala wine aspic and pumpkin ①⑫

Beef cheek, wild herbs gravy and mushrooms ⑥⑦⑫

Artisan spaghetti, vegetable demiglace, roasted piglet and lemon ①⑥⑦⑩⑫

Barbecue lacquered pigeon breast, smoked cauliflower, mustard and honey sauce ①③⑥⑦⑩⑫

Before the dessert

Shalai style cannolo with ricotta cheese ①③⑦⑧⑫

Final cuddles

€ 130,00 per person (for all the components at the table)

Pairing Wine Tasting Lands of Contrasts € 100,00 per person

Small tasting of Sicilian and/or International cheeses € 10,00 per person

Tasting menu “Genti di Mare” (tribute to our fishermen)

Welcome to our home

Raw amberjack*, yogurt, sea urchin and caviar ③④⑦⑫⑭

Grilled cuttlefish, its ink, potato foam and bergamot ⑦⑫⑭

Fettuccine with garlic and oil, smoked mackerel and barbecued onion ①③④⑦

Turbot with butter and lemon, restricted of clams and wild vegetables ①④⑦⑫⑭

Before the dessert

Lemon in all its consistencies ③⑦⑧

Final cuddles

€ 130,00 per person (for all the components at the table)

Pairing Wine Tasting From Sunrise to Sunset € 100,00 per person

Small tasting of Sicilian and/or International cheeses € 10,00 per person

Tasting menu “Paths”

It is fun. It will develop around wonder. It will win you over.

There are six courses, from the welcome to the dessert, which will follow the inspiration of Chef Giovanni Santoro, who wanted to infuse this menu with playfulness and magic.

The care for the path is one of the must.

The identity of the places will be the leitmotif.

Suspended time will be the third element that will envelop you.

€ 100,00 per person (exclusive menu for all the components at the table)

Pairing Wine Tasting Sensations € 60,00 per person

Small tasting of Sicilian and/or International cheeses € 10,00 per person

Tasting menu “Mongibello”

Welcome to our home

Low temperature cooked egg, porcini mushroom mousse, mushrooms and pecorino cheese flavored fried bread ①③⑦

Pine needles smoked veal tartare with Sicilian cheese fondue and Etna juniper berries ⑦⑩⑫

Carnaroli rice creamed with Ragusano cheese, lemon, sumac, figs and truffle ⑦⑨

Fresh pasta cannellone with rabbit white ragout, bechamel and peppermint ①③⑥⑦⑫

Crispy rack of lamb, its gravy, vanilla flavored Jerusalem artichoke

①⑥⑦⑫

Before the dessert

Chestnuts, pear and saffron ①⑦⑧

Final cuddles

€ 150,00 per person (exclusive menu for all the components at the table)

Pairing Wine Tasting Discovering Etna € 150,00 per person

Small tasting of Sicilian and/or International cheeses € 10,00 per person

Tasting Menu “Fai tu Giovanni”

Every day is a journey! Anything can happen when you touch the right chords of the soul.

Chef Giovanni Santoro invites you to explore, be amazed, imagine, discover, learn, and experience an immersive journey that begins in a land of enchantment and beauty.

'Fai tu Giovanni' is a freehand tasting journey, during which the chef will lead you through different levels of discovery and textures, nuances of flavors and raw materials, giving each dish its own tone and profound identity.

It will be vibrant, like an experience in a place you have never seen before.

It will be exciting because it epitomizes the uniqueness of Shalai's cuisine.

It will be the baton you pass on to your guests, sharing an ancient story of experiences and desires, marked by time and style.

Eleven courses, including meat, fish, and vegetables that will give meaning your journey!

€ 170,00 per person (exclusive menu for all the components at the table)

Pairing Wine Tasting Grand Tour € 170,00 per person

Small tasting of Sicilian and/or International cheeses € 10,00 per person

SHALAI

In addition to our tasting itineraries, it is possible to choose individual dishes à la carte from the different tasting menus. Experiences that will introduce you to the world of Shalai and chef Giovanni Santoro.

2 courses € 70,00 dessert excluded

3 courses € 100,00 dessert excluded

SHALAI

In addition to the menu we offer the chance to request meals for celiacs, vegetarians or vegans.

For any dietary requirements, please inform our staff who will gladly provide to communicate your needs to the Chef.

***Fish intended to be consumed raw has undergone preventive reclamation treatment as per the regulations CE 853/04**

List of allergenic ingredients used in our restaurant and present Annex II of the EU Reg. No. 1169/2011 “substances or products causing allergies or intolerances”.

- ① **Cereal containing gluten.**
- ② **Crustaceans and products based on shellefish.**
- ③ **Eggs and by-products.**
- ④ **Fish and products based on fish.**
- ⑤ **Peanuts and peanut based product.**
- ⑥ **Soy and soy-based products.**
- ⑦ **Milk and dairy products (lactose included).**
- ⑧ **Fruits in shell.**
- ⑨ **Celery and products based on celery.**
- ⑩ **Mustard and mustard-based products.**
- ⑪ **Sesame seeds and sesame seeds-based products.**
- ⑫ **Sulphure dioxide and sulphites in concentration above 10mg/kg or 10mg/lt.**
- ⑬ **Lupine and lupine-based products.**
- ⑭ **Molluscs and products based on molluscs.**