

*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*

*In addition to the menu we offer the possibility to request meals for celiacs, vegetarians or vegans  
It is very important that, before you order, you inform us about any your allergies or intolerances  
Our staff is always at your disposal for any questions and explanations*

**List of allergenic ingredients used in this place 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 shellfish
- ③ Eggs and by-products
- ④ Fish and products based on fish
- ⑤ Peanuts and peanut based products
- ⑥ Soy and soy-based products
- ⑦ Milk and dairy products (lactose included)
- ⑧ Fruits in shell and their by-products
- ⑨ Celery and products based on celery
- ⑩ Mustard and mustard-based products
- ⑪ Sesame seeds and sesame seeds-based products
- ⑫ Sulphur dioxide and sulphites in concentrations above 10mg/kg
- ⑬ Lupine and lupine-based products
- ⑭ Molluscs and products based on mollusks

## Tasting menu “Mongibello”

### Meat menu

(for all components in the table)

#### CIAMBELLA DI CAMPO

Turnip greens soufflé, smoked potatoes cream, ricotta cheese mousse  
with black olives ③⑦

#### A PUNTA DI COLTELLO

Pine needles smoked veal tartare with Sicilian cheese fondue and juniper ⑦

#### VALLE DEL BOVE

Home made spaghetti pasta creamed with herbs butter, overcooked beef and  
truffle ①⑥⑦⑨

#### IL GIOCO NEL PIATTO

Seared spider steak, BBQ spring onion and orange honey mustard sauce  
③⑦⑩⑫

#### TRAGUARDI

Glazed beef cheek, pickled vegetables and salted spiced caramel  
①⑥⑦⑨

Shalai style cannolo with ricotta cheese ①③⑦⑧⑫

## Tasting menu “Leggende di Mare”

-fish menu  
(for all components in the table)

### ROSSO D’ESTATE

Raw red shrimp, burrata cheese stracciatella and datterino tomato juice ②④⑦

### TRAMONTO AL MARE

Grilled cuttlefish, fresh ricotta cheese cream with verdello,  
cuttlefish ink sauce and asparagus salad ④⑦

### MATRIOSKA

Linguine pasta with spring onion, shellfish with verdello, sea urchins and  
toasted breadcrumbs with tuna roe ①②④

### GIOCOSITA’ DEI GUSTI

Crispy fried cod, lemon and ginger mayonnaise and sautéed  
vegetables with garlic ①③④⑫

### GEOMETRIE DEL MARE

Turbot fillet in sweet-and-sour Sicilian “ghiotta” ①④⑧⑨

### LUMÌA

Lemon in all its consistencies ①③⑤⑦

## Tasting menu “Fai tu Giovanni”

-8 courses chef's choice  
(for all components in the table)

It is the story of the stories of a journey marked by a pleasure that grows and materializes in each of the eight courses provided, including those based on meat and the others based on fish

A revolutionary journey that will always amaze and intrigue you in an atmosphere of tastes that play with each other and that will involve you!

## Starters

### A PUNTA DI COLTELLO

Pine needles smoked veal tartare with Sicilian cheese fondue and juniper ⑦

### TRAGUARDI

Glazed beef cheek, pickled vegetables and salted spiced caramel  
①⑥⑦⑨

### CIAMBELLA DI CAMPO

Turnip greens soufflé, smoked potatoes cream, ricotta cheese  
mousse with black olives ③⑦

### ROSSO D'ESTATE

Raw red shrimp, burrata cheese stracciatella  
and datterino tomato juice ②④⑦

### TRAMONTO AL MARE

Grilled cuttlefish, fresh ricotta cheese cream with verdello, cuttlefish  
ink sauce and asparagus salad ④⑦

## Pasta and soups

### ESSENZA BALSAMICA

Chickpea soup spiced with cardamom, sautéed chicory, truffle and mint-flavored croutons ①⑨

### RISOTTO DI MONTAGNA

Carnaroli rice creamed with caprino girgentano cheese, pear puree in Marsala wine, wild herbs and candied lemon ⑦⑨⑫

### VALLE DEL BOVE

Home made spaghetti pasta creamed with herbs butter, overcooked beef and truffle ①⑥⑦⑨

### MATRIOSKA

Linguine pasta with spring onion, shellfish with verdello, sea urchins and toasted breadcrumbs with tuna roe ①②④

### ORO ROSSO

Home made tortello pasta stuffed with scapece zucchini puree, cod soup and black olive crumble ①③④⑦⑨⑫

## Meat and fish

### IL GIOCO NEL PIATTO

Seared spider steak, BBQ spring onion and orange honey mustard sauce ③⑦⑩⑫

### PREGIATO

Crispy rack of lamb, marinated lettuce and pioppini mushrooms ①⑥⑨

### 3 INGREDIENTI

Slow cooked pork shank with its cooking sauce, white cabbage and potatoes ①⑦⑨

### GIOCOSITA' DEI GUSTI

Crispy fried cod, lemon and ginger mayonnaise and sautéed vegetables with garlic ①③④⑫

### GEOMETRIE DEL MARE

Turbot fillet in sweet-and-sour Sicilian "ghiotta" ①④⑧⑨

## Cheeses and dessert

A selection of typical Sicilian cheeses with home made jams ⑦

### IN TEMPURA

Beer battered Piacentino ennese cheese with sweet orange and cinnamon sauce ①⑦

Shalai style cannolo with ricotta cheese ①③⑦⑧⑫

### NASCONDINO

Flavored crème brulèe with undergrowth fruits ③⑦

### LUMÌA

Lemon in all its consistencies ①③⑤⑦

### TRE ZERO QUATTRO

For chocolate lovers and connoisseurs ①③⑤⑦⑧⑫