

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

Artichoke soufflé, smoked potatoes cream, baked ricotta cheese mousse, Sicilian bianchetto truffle ③⑦

A PUNTA DI COLTELLO

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

CARRUBO

Carob cavatello with duck white ragù, “cavulicedda” cream, blue cheese fondue and candied orange ①③⑦⑨⑫

IL GIOCO NEL PIATTO

Cube roll beef, BBQ vegetables and orange honey mustard sauce
①③⑥⑦⑩⑫

TRAGUARDI

Glazed beef cheek, vanilla carrot noodle, 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’INVERNO

Raw red shrimp, sea truffels, caviar and sea water foam ②④⑦⑭

TRAMONTO AL MARE

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

ORO ROSSO

Warm shellfish soup with broken spaghetti, dried tomato powder
and verdello ①②④⑨

GIOCOSITA’ DEI GUSTI

Cod cooked with scented extra virgin olive oil, Jerusalem artichoke and onion with
raspberry vinegar ④⑫

ROMBO AD ALTA QUOTA

Fried turbot fish, herring mayonnaise, Sicilian truffle and wild fennel cream ①④

LUMIÀ

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, vanilla carrot noodle and salted spiced caramel
①⑥⑦⑨

CIAMBELLA DI CAMPO

Artichoke soufflé, smoked potatoes cream, baked ricotta cheese mousse, Sicilian bianchetto truffle
③⑦

ROSSO D'INVERNO

Raw red shrimp, sea truffels, caviar and sea water foam ②④⑦⑭

TRAMONTO AL MARE

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

Pasta and soups

CARRUBO

Carob cavatello with duck white ragù, “cavulicedda”
cream, blue cheese fondue and candied orange

①③⑦⑨⑫

RISOTTO DI MONTAGNA

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

⑦⑨⑫

MACCO IN FERMENTO

Fresh pasta tortelli with goat ricotta and Nocellara extra virgin olive
oil, small fava beans cream, fermented shallot cream and toasted
breadcrumbs

①③⑦

MATRIOSKA

Artisan black spaghetti, fresh sea urchins, three spring onion sauce
and raw cuttlefish noodles

①④⑭

ORO ROSSO

Warm shellfish soup with broken spaghetti, dried tomato
powder and verdello

①②④⑨

Meat and fish

IL GIOCO NEL PIATTO

Cube roll beef, BBQ vegetables and orange
honey mustard sauce ①③⑥⑦⑩⑫

PREGIATO

Crispy rack of lamb, braised white cabbage and mushrooms
①⑥⑨

SELVATICO

Breast and leg pigeon in two cooking, Nero d'Avola passito
reduction and seared fennel with butter ①⑦⑨⑫

GIOCOSITA' DEI GUSTI

Cod cooked with scented extra virgin olive oil, Jerusalem artichoke
and onion with raspberry vinegar ④⑫

ROMBO AD ALTA QUOTA

Fried turbot fish, herring mayonnaise, Sicilian
truffle and wild fennel cream 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

Chocolate, raspberry and coffee ①③⑦⑧

Chocolate, raspberry and coffee ①③⑦⑧