

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”

OUR WELCOME

UOVO FUORI DALLA NORMA

Low temperature cooked egg, basil cream, eggplant mousse and salted ricotta ①③⑦⑧

A PUNTA DI COLTELLO

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

CARRUBO

Carob cavatello with duck white ragù, spontaneous vegetable 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”

OUR WELCOME

ROSSO D’ESTATE

Raw red prawn from Mazara, burrata, datterino tomato juice
and sea-scented cucumber ②④⑦⑭

TRAMONTO AL MARE

Grilled cuttlefish, fresh ricotta cheese cream with verdello, fresh sea
urchin and asparagus salad ④⑦

ESSENZA DI MARE

Artisan linguine with a restricted of clams, raw langoustine, caviar, roasted
abalones

①②④⑭

GIOCOSITA’ DEI GUSTI

Cod cooked with scented extra virgin olive oil, Jerusalem artichoke and onion with
raspberry vinegar ④⑦⑫

SGOMBRO IN FIORE

Seared mackerel, golden herring mayonnaise and cream of zucchini in bloom ④

LUMIÀ

Lemon in all its consistencies ①③⑤⑦

Tasting menu “Fai tu Giovanni”

-8 courses chef's choice

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

UOVO FUORI DALLA NORMA

Low temperature cooked egg, basil cream, eggplant mousse and salted ricotta ①③⑦⑧

ROSSO D'ESTATE

Raw red prawn from Mazara, burrata, datterino tomato juice and sea-scented cucumber ②④⑦⑭

TRAMONTO AL MARE

Grilled cuttlefish, fresh ricotta cheese cream with verdello, fresh sea urchin and asparagus salad ④⑦

Pasta and soups

CARRUBO

Carob cavatello with duck white ragù, spontaneous vegetable 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

IN FERMENTO

Fresh pasta tortelli with goat ricotta and Nocellara extra virgin olive oil, roasted pepper cream, shallot fermented and toasted breadcrumbs ①③⑦

MATRIOSKA

Artisan black spaghetti, fresh sea urchins, three spring onion sauce, raw cuttlefish noodles and tuna bottarga ①④⑭

ESSENZA DI MARE

Artisan linguine with a restricted of clams, raw langoustine, caviar, roasted abalones ①②④⑭

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 apricot 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 ④⑦⑫

SGOMBRO IN FIORE

Seared mackerel, golden herring mayonnaise and
cream of zucchini in bloom ④

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