

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

SOTTOBOSCO

Low temperature cooked egg with porcini and Sicilian truffle mousse

①③⑦

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,
Piacentino Ennese cheese fondue and candied orange ①③⑦⑨⑫

IL GIOCO NEL PIATTO

Cube roll beef, BBQ vegetables, orange honey and 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

RICCIOLA

Amberjack ham, orange and fennel salad with cucumber cream and sturgeon caviar

③ ④ ⑦ ⑫

TRAMONTO AL MARE

Grilled cuttlefish, fresh ricotta cheese cream with verdello, fresh sea urchin and asparagus salad ④ ⑦

ESSENZA DI MARE

Artisan linguine with a restricted of clams, green sea water, raw red prawn and coral sauce

① ② ④ ⑭

GIOCOSITA' DEI GUSTI

Cod cooked with scented extra virgin olive oil, caper fruits, Jerusalem artichoke mousse, onion with raspberry vinegar and Sicilian truffle ④ ⑦ ⑫

ACQUA DOLCE

Seared trout fillet, its smoked mayonnaise, fried artichoke and acidulated yogurt sauce ③ ④ ⑦ ⑫

LUMIÀ

Lemon in all its consistencies ① ③ ⑤ ⑦

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

SOTTOBOSCO

Low temperature cooked egg with porcini and Sicilian truffle mousse ①③⑦

RICCIOLA

Amberjack ham, orange and fennel salad with cucumber cream and sturgeon caviar
③④⑦⑫

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, Piacentino Ennese cheese fondue and candied orange ①③⑦⑨⑫

RISOTTO DI MONTAGNA

Carnaroli rice creamed with caprino girgentano cheese, prickly pear sauce, wild herbs powder and candied lemon zeste ⑦⑨⑫

IN FERMENTO

Fresh pasta tortelli with goat ricotta and Nocellara extra virgin olive oil, broccoli florets cream, fermented shallot and dehydrated black olive

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, green sea water, raw red prawn and coral sauce

①②④⑭

Meat and fish

IL GIOCO NEL PIATTO

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

PREGIATO

Crispy rack of lamb, braised white cabbage and figs 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, caper fruits,
Jerusalem artichoke mousse, onion with raspberry vinegar and
Sicilian truffle ④⑦⑫

ACQUA DOLCE

Seared trout fillet, its smoked mayonnaise, fried
artichoke and acidulated yogurt sauce ③④⑦⑫

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