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# 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!*

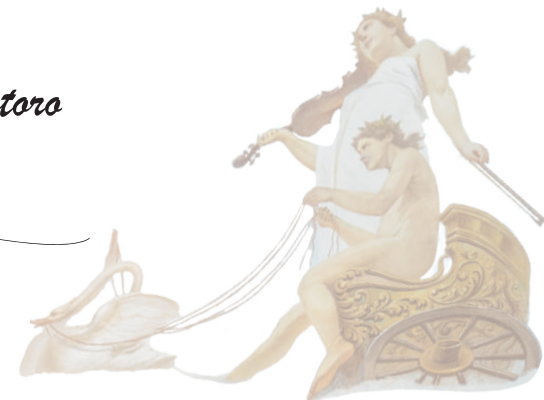
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New thoughts, nuances of taste, seductions, combinations, selected raw materials... what you need to propose a revolutionary and true menu!

## CHEF

*Giovanni Santoro*

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# SHALAI

## Tasting menu “*Leggende di Terra*”

Welcome to our home

Terrine of foie gras and sweet and sour restricted sauce  
①⑦⑫

Beef cheek, smoked cauliflower, onion confit  
and cocoa gru   
⑥⑦⑫

Saffron and spinach cavatello, Etna piglet and juniper white ragout,  
wild fennel cream and cheese fondue  
①③⑦⑫

Barbecue cooked pigeon breast, chicory,  
orange honey and mustard sauce  
①③⑥⑦⑩⑫

Before the dessert

Chocolate  
③⑧

Final cuddles



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  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



# SHALAI

## Tasting menu “*Genti di Mare*”

(tribute to our fishermen)

Welcome to our home

Raw amberjack, fennel and orange, green apple and ginger dressing  
and sturgeon caviar

④

Grilled cuttlefish, fresh ricotta cheese cream with  
verdello, sea urchin, asparagus and lemon zeste

④⑦⑫⑭

Langoustine cacciucco with broken spaghetti and sea  
water flavored green sauce

①②⑫

Tuna belly, three spring onion cream, mint flavored oil and onion  
with raspberry vinegar

④⑥⑫

Before the dessert

Lemon in all its consistencies

①③⑦⑧

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

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# SHALAI

## Tasting menu “Mongibello”

Welcome to our home

Low temperature cooked egg with broccoli mousse, black olives,  
fresh pecorino cheese and fried bread  
①③⑦

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

Carnaroli rice creamed with goat cheese, smoked traditional sausage,  
prickly pear reduction and wild herbs  
⑦⑨⑫

Fresh pasta ravioli with ricotta cheese and mushrooms,  
porcino mushroom and truffle consommé  
①③⑥⑦

Crispy rack of lamb, its gravy, crusted potatoes and apples  
①⑥⑨

Before the dessert

Shalai style cannolo with ricotta cheese  
①③⑦⑧⑫

Final cuddles



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€ 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



# SHALAI

## Tasting Menu “*Fai tu Giovanni*”

# M E N U

*It is the story of the stories of a journey marked by a pleasure that grows and materializes in each of the eleven 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! ‘Fai tu Giovanni’ is that phrase that is pronounced every time you want to be amazed by a deliberately unplanned journey.*

*Amazement and wonder will be your adventure companions!*

**€ 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

# M E N U

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**



# ALLERGENS

## SHALAI

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

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

**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.