

Fish Tasting Menu

Our Aperitif

Homemade Bread
Olive Oil Focaccia
Sfincionello
Grissini
Siccagno Tomato Butter
Snacks
Davolarosa Brut Rosè

Starter

Stewed Calamaro, Soft Potato and BBQ Olives
Allergens (4 – 7- 14)

First Course

Tubes of Ancient Sicilian Grains with Mussels, Canocchie and Cosaruciaru
Beans
Allergens (7- 8- 10- 14)

Second Course

Mediterranean Mackerel with EVO, Grilled Lattuce and Aioli Sauce
Allergens (5- 6- 10- 11- 14)

Predessert and Dessert

Seasonal Fruit Granita

Mushroom
Allergens (4- 5- 10)

€ 70

All dishes are available à la carte:
Starters and First Courses € 20
Second courses € 25
Dessert € 10
Service à la Carte € 5



Meat Tasting Menu

Our Aperitif

*Homemade Bread
Olive Oil Focaccia
Sfincionello
Grissini
Siccagno Tomato Butter
Snacks
Davolarosa Brut Rosè*

Starter

Smocked Etna RoastBeef with Cacio Ibleo Cheese and mixed Hebs and Sprouts
Allergens (4 – 5 – 12)

First Course

Saffron Risotto, Cardoncelli Mushrooms and Bone Marrow
Allergens (4 – 12)

Second Course

Brasato with Nero d'Avola wine, Truffle Sauce and Butter Spinach
Allergens (4 – 12 - 14)

Predessert and Dessert

Seasonal Fruit Granita

Crème Brulée, Passito wine Gel and Fiordilatte Icecream
Allergens (4- 5)

€ 70

All dishes are available à la carte:

Starters and First Courses € 20

Second courses € 25

Dessert € 10

Service à la Carte € 5

The Vegetarian Soul

Our Aperitif

Homemade Bread
Olive Oil Focaccia
Sfincionello
Grissini
Siccagno Tomato Butter
Snacks
Davolarosa Brut Rosè

Starter

Seasonal Vegetables Soup, Lentils and Crispy Bread
Allergens (1- 10- 14)

First Course

Grilled Artisanal Gnocchi, Seasoned Ragusano Cheese Fondue
And Dried Cherry Tomatoes
Allergens (4- 5- 10)

Second Course

Cauliflower Flan, Blue Foam and Pepper Chutney
Allergens (4- 5- 14)

Predessert and Dessert

Seasonal fruit Granita

Variation of Tiramisù
Allergens (4- 5- 10)

€ 65

All dishes are available à la carte:
Starters and First Courses € 20
Second courses € 25
Dessert € 10
Service à la Carte € 5

