



## Tasting Menu

### PORTA CARINI

“Entrance from the Capo Market”

6 vegetarian courses

75

Welcome Aperitif

#### **Spring**

Potato tartlet, peas, asparagus cream,  
pollen and jasmine

#### **Like the “Cacio all’argentera”**

Caciocavallo Ragusano DOP cheese tapioca, vinegar reduction,  
Trevigiano radish sauce, spinach sponge  
And bell pepper sorbet

#### **Arancina di riso**

Margherita rice croquette, sicilian saffron, caciocavallo cheese, potato cream  
and sicilian truffle

#### **Tubettoni**

Tubettoni pasta with goat blue cheese, laurel powder,  
cocoa gruè, pomegranate, and figs

#### **Pumpkin Cuberoll and its brown stock**

Braised Pumpkin, sous vide in sweet and sour, hazelnut butter,  
soft Tuma Persa cheese and pumpkin brown stock

#### **Predessert**

#### **Dessert**

#### **Small pastries**



Tasting Menu is served **the same** for the **whole table** due to the dishes complexity..