

Appetizers

Pistachio wafer

Scampi tartare, licorice and goat cheese

22

Salted Lamb

Salted lamb meat and its stock, goat yogurt foam, hazelnuts, honey gel
And fermented white plums

26

Marinara cod pizza

Veg coal crust, slightly smoked cod fish, potatoes cream and
Tomatoes and capers concassè

22

Like the “cacio all’argentiera”

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

23

Cover charge 5 Euro p.p.

For the a la carte menu we suggest a minimum order of two courses per person.
To enhance the à la carte experience, our welcome aperitif accompanies
only orders of at least two courses per person.

First Courses

Arancina

22

Rice croquette, sicilian saffron, caciocavallo cheese,
Raw prawns and sicilian truffle

Pasta with Sardines

22

"Tribute to Palermitan cuisine"

Summer Dilemma

25

Lukewarm tubetti pasta with tenerumi (tender squash leaf) pesto,
"pic-pac" tomato sauce, "long zucchini" water
and Ragusano Caciocavallo DOP cheese

Sunday Cannelloni

30

8-hours ragout, peas, Vastedda del Belice cheese,
and toasted bread crumbs

All types of pasta are produced by us with semolina.

For the a la carte menu we suggest a minimum order of two courses per person.

**To enhance the à la carte experience, our welcome aperitif accompanies
only orders of at least two courses per person.**



Main Courses

"Beccafico" Red mullet
With citrus cream

25

Remmbering "Granpa Fish"

Fish of the day fillet, black truffle, dried vegetable and beurre blanc

30

With or without bone

Fassona striploin, vegetable bone and sumac crumble

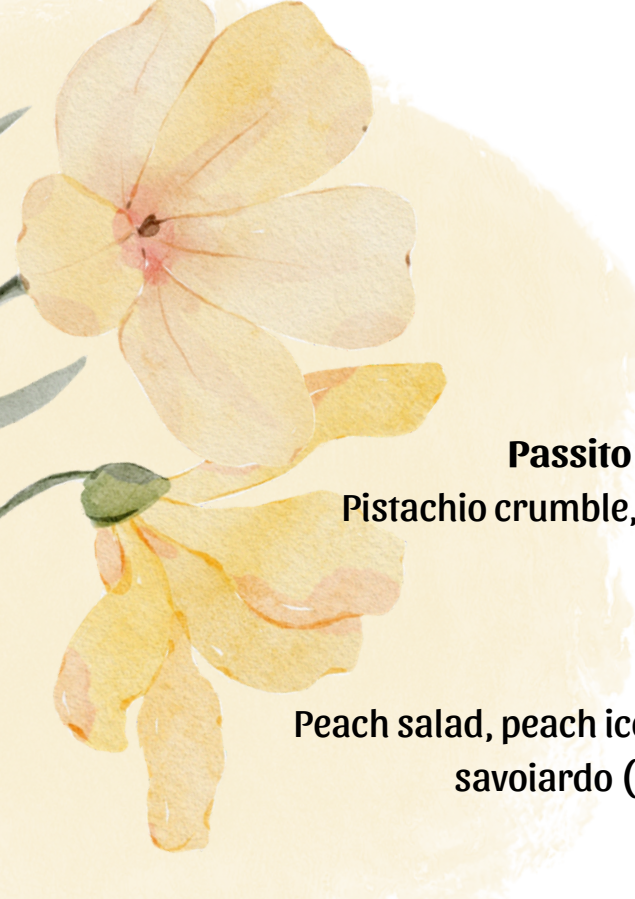
30

"Pane e Cipudda" (Bread and Onion) – Giarratana Edition

Giarratana onion cooked in a salt crust, stuffed with Tuma Persa cheese
And vanilla, salted almond crumble and smoked solid oil

25

***Meat and fish served raw have been subjected to rapid freezing (EC Regulation 853/04).**
For the a la carte menu we suggest a minimum order of two courses per person.
To enhance the à la carte experience, our welcome aperitif accompanies only orders of at least two courses per person.



Desserts

Passito di Pantelleria Semifreddo

Pistachio crumble, chocolate sablè and strawberry sauce

12

Summer Peach

Peach salad, peach icecream, marsala egnog, water cremoso, savoiardo (served with a verbena infusion)

12

Citrus Tarte

Lime cream, frozen lemon marshmallow, mint coulis, cardamom gel, and almond sablé

12

Flowers, Bees and Olives

Hibiscus coulis, honey bavarian cream, olive oil ice cream, and tonka bean tuille

12