



Tasting Menu

PORTA CARINI

“Entrance from the Capo Market”

6 vegetarian courses

75

Welcome Aperitif

Caponata

Glazed eggplant cube, caponata cream,
fresh tomato concentrate, cocoa sauce and celery powder

Like the “Cacio all’argentera”

Caciocavallo Ragusano DOP cheese with 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

Summer Dilemma

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

“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

Predessert

Dessert

Small pastries



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