Appetizers

Pistachio wafer 22
Scampi tartare, licorice and goat cheese

Salted Lamb 26
Salted lamb meat and its stock, goat yogurt foam, hazelnuts, honey gel
And fermented white plums

Marinara cod pizza 22
Veg coal crust, slightly smoked cod fish, potatoes cream and
Tomatoes and capers concassè

Caponata 23
Glazed eggplant cube, caponata cream,
fresh tomato concentrate, cocoa sauce and celery powder



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''

Genovese of the Forest 26
Cocoa gruè and mushroom powder pappardelle,
woodland Genovese with seasonal mushrooms and Maiorchino cheese

Sunday Fagottelli 30
Filled with Madonie black pork sausage ragù, its own jus,
Vastedda del Belice PDO cheese and seasonal baby chard



All types of pasta are produced by us with semolina.
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Main Courses

"Beccafico" Red mullet 25
With citrus cream

"Granpa Fish" Cartoccio 30
Fillet of the Day's Catch, purple potato, clams, silver leaf
and dehydrated pink grapefruit

With or without bone 30
Fassona striploin, vegetable bone and sumac crumble

"Childhood Greens" 25
Roasted escarole in potato water, escarole sauce
and caper and olive tapenade.

*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

Grandma's Heart Cake
Tulakalum chocolate and Madagascar vanilla cake,
Etna hazelnut pure sauce, Butirra pear cloud and puffed bulgur

12

Creme brulèe from bottom to top
Persimmon burnt cream, pecorino cheese crumble,
pistachio cream and bay leaf
12

Flowers, Bees and Olives
Hibiscus coulis, honey bavarian cream,
olive oil ice cream, and tonka bean tuille
12