# Tasting Menu

## PORTA NUOVA

''Entrance from land to sea''

7 courses

90

Welcome Aperitif

**Salted Lamb**
Salted lamb loin and its stock, goat yogurt foam, hazelnuts, honey gel and fermented white plums

**Sicilian Snack**
Toast with amberjack tartare, black pork of the Nebrodi cheeck, BBQ apple cream and burnt lemon cream

**Risacca**
Sea urchins, bufala mozzarella extraction, spirulina and seaweeds

**Arancina**
Margherita rice croquette, sicilian saffron, caciocavallo cheese, raw prawns and sicilian truffle

**From the beginning to the end of the Market**
Ravioli filled with tripe and pecorino cheese PDO, served with artichokes and oysters, dressed with a garlic, extra virgin olive oil and chilli emulsion

**Black by Name, Black by Nature**
Sous-vide Black Madonie Piglet chop, leeks in two textures, Marsala reduction and rustic cuttlefish

**Predessert**

**Dessert**

**Small pastries**

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