

# ramo D'ARIA

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Nature and memories are the essence of this place and the soul of our kitchen. We chose to let our land speak through two paths apparently one opposite to the other. But they represent two keys to read the wealth of the Sicilian Ecosystem: one is entirely dedicated to meat, the other entirely to vegetables.

Next to the tasting menus, our carta continue to explore this way, thanks to a careful selection work of small and large producers who are looking, like us, for the most authentic and deep interpretation of the Island

**WELCOME**

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## THE VEGETABLES

Zucchini flower stuffed with peppery cheese with fennel and orange

Soup of Giarratana onion au gratin with Ragusano D.O.P. cheese

Russello wheat Spaghetti, garlic, oil and pepper, zucchini pesto and seasonal vegetables

Vegetable roll, cream of peppers and crispy salad

Half cone with Maletto strawberries ice-cream

Lemon aspik with seasonal fruit

**€ 45**

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## ZUCCHINI

If tomato is the king of the Sicilian summer, the queen is without a doubt the zucchini. Sicilian tradition taught us not to throw away anything of it. Not only the fruit, but also the flower and the leaves have thus entered into the habit of fresh summer meals.

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## THE MEAT

Mini hamburger of Sicilian “scottona” with red onion chutney and orange sauce

Sicilian donkey tartare smoked with pine needles with spring onion strips and mixed salad

“Russello” wheat Mezzemaniche with white beef ragout

Sicilian “Scottona” rump (25 days aging) cocked on the grill with veal soap, braised onion and potato in asches

Peach ice-cream, “Pizzuta di Avola” almonds, strawberry foam and mint

Savaren with cherry ice-cream and chocolate sauce

**€ 60**

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## APPETIZERS

D.o.p. and traditional sicilian cheese selection // € 15

Nebrodi black pork cured meat selection // € 15

Smoked Sicilian donkey Tartare, sliced onions and mesclun salad // € 14

“Giarratana” onion with ragusano D.o.p. cheese // € 12

## FIRST COURSE

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Risotto “fuori dalla Norma” // € 16

“Russello” wheat Mezzemaniche with white beef ragout // € 16

“Russello” wheat Spaghetti, garlic, oil and pepper, zucchini pesto and seasonal vegetables // € 14

“Russello” wheat Fusilli, cream of white cauliflower, black olives pesto and ragusano D.o.p. cheese // € 14

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## SECOND COURSE

Sicilian “Scottona” ribs (25 days aging) cooked on the grill with seasonal vegetables // **€ 7 per hectogram**

Sicilian “Scottona” rump (25 days aging) cooked on the grill with veal soap, braised onion and potato in ashes // **€ 22**

Sirloin steak of lamb marinated in balsamic vinegar on a wild berry sauce and crispy salad // **€ 24**

Roll of vegetables on pepper cream and crispy salad // **€ 18**

Zucchini “millefoglie” with smoked Madonie “provoletta” cheese // **€ 18**

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## DESSERT

Dark chocolate half-sphere with Bronte pistachio mousse // **€ 8**

Savarin with cherry ice-cream covered with dark chocolate // **€ 8**

Fruit salad with a half-sphere of Maletto strawberries ice-cream // **€ 8**