

# 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

Black sesame crackers, fresh ricotta mousse cooked with saffron, wild rocket pesto, concassé of datterino tomatoes

Asparagous cream with cardoncelli mushrooms and fried tuma

Sicilian fresh trofie with Bronte pistachio pesto

Ramacca artichoke stuffed with home bread crumbs and aromatic herbs, on cream of potatoes of Giarre and “Giarratana” onion

Wild fennel semifreddo with Avola almond crunchy

Sponge cake, sweet ricotta, fondant and candied fruit

**€ 50**

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## THE ARTICHOKE

Artichoke is the king of the Sicilian winter: it is always been present in the peasant table, which has built a long tradition of recipes to make it tasty, preserving its extraordinary nutritional and medicinal properties. The “violet” artichoke of Ramacca has the form of a flower, fleshy and delicate, and like a true flower it colors the Sicilian fields.

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## THE MEAT

Fried quail egg with broad beans soup

Rabbit rollé with country vegetables and  
Giarratana onion cream

Fresh ravioli with sausage and broccoletti on  
a small veal base

Flank steak (25 days maturation) with rosemary and  
country vegetables

Etna apple with scents of the undergrowth

Modica chocolate hemisphere with Bronte  
pistachio mousse

**€ 55**

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## THE BEEF

In our searching of best Sicilian producers we met Giuseppe Grasso, who among his grasslands, on the Hyblaean hills, takes care of the animals growth as well as after he accompanies the long maturation. From Giuseppe we learned the value of taking everything back to its own place, following the order of nature.

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## APPETIZERS

Selection of Sicilian cold cuts and cheese // € 15

Cream of asparagus with cardoncelli mushrooms and fried tuma // € 14

Rabbit roulade with country vegetables on onion cream and crispy white cauliflower // € 15

Pane cunzatu // € 12

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## FIRST COURSE

Fresh ravioli with sausage and broccoletti stuffing, on a small veal base // € 18

Fresh trofie with Bronte pistachio pesto // € 16

Casarecce with Nebrodi black pork ragù and farmhouse provola flakes // € 18

Sicilian fusilli with broccoli cream, black olive pesto and Ragusano Cheese DOP flakes //€ 16

Soup of the day //€12

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## SECOND COURSE

Ramacca artichocke filled with home-made bread and aromatic herbs on Giarre potatoes cream and Giarratana onions // € 16

Leonforte chickpeas cream, broccoli and dried tomatoes // € 16

Flank steak (25 days maturation) with rosemary and country vegetables // € 20

Three peppers black piglet capocollo slowly cooked with aromatic herbs and small potatoes // € 20

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## DESSERT

Modica chocolate hemisphere with Bronte pistachio mousse // € 8

Sponge cake, sweet fresh cheese, fondant and candied fruit // € 8

Cre moso ice cream with white chocolate and Sicilian citrus fruit // € 8