

APPETIZERS

Crispy poached egg on Parmesan foam and pear jam // € 14

Tomato stuffed with sweet and sour Sicilian vegetable caponata on basil pesto cream // € 14

Swordfish arancino with wild fennel on eggplant cream // € 15

Beef tartare on potato gateau with chive yogurt foam // €16

Bread cannolo with ricotta cream, dried tomatoes and olives on zucchini and mint cream // € 14

Mixed meats and cheeses accompanied by gin pear jam and orange blossom honey // € 15

Selected truffles meats and cheeses accompanied by Marsalae figs jam with truffle oil and orange blossom honey // € 20

FIRST COURSES

Fusilloni with pea cream, crispy bacon and caciocavallo fondue // € 15

Spaghetti with anchovies, wild fennel and crumb // € 18

Linguine with onion cream, tuna tartare and oregano // € 20

Vulcano with turnip greens cream, crispy speck and pecorino fondue // € 16

Fresh pasta ravioli filled with ricotta on eggplant pesto and datterino reduction // € 17

Risotto with asparagus cream, Colonnata lard and hazelnuts // € 16

Risotto with scampi bisque, buffalo stracciatella, and citrus-marinated scampi // € 18

We use exclusively Gragnano IGP pasta and Sibari carnaroli risotto

SECOND COURSES

Veal cheek with Barolo wine on potato gateau and glazed carrot // € 20

Rare pork fillet cooked at low temperature, cream of leek and potatoes on a reduction of beer and zagara honey // € 18

Veal sirloin cut on a bed of cardoncelli mushrooms and green pepper sauce // € 18

Rabbit porchetta, brown zibibbo base reduction and sautéed vegetables // € 19

Seabass fillet seared on spinach cream and lemon potato quenelles // € 20

Spatula roll at "beccafico" style, fennel with pink and orange pepper on basil and mint sauce // € 20

DESSERTS

Organic Ramo d'aria lemon mousse with strawberry and coconut croquettes // € 10

Different consistencies of Sicilian almonds // € 10

Namelaka with white chocolate, coconut crunch and passion fruit // 8

Chef's savoiardo, artisanal coffee, mascarpone cream and cocoa // € 9

Broken sicilian cannolo candied orange // € 8

Vanilla ice cream peanuts and salted caramel // € 8