

# MENÙ À LA CARTE

# Starters

## ***Red Tuna Tataki***

*with brunoise of baby greens in Jasmin white wine giardiniera, on red bell pepper Ceviche veloute and lemon anchovy soy mayonnaise*

18 €

## ***Herb-marinated veal Magatello***

*with citrus almond pesto, mixed greens,  
must reduction cooked and herb oil*

20 €

## ***Steak Tartare of Beef Mediterranean Style***

*with savory egnog in L'Ecrù and sails of toasted bread*

20 €

## ***Aeolian-style warm seafood salad***

*with freshly seared fish, shellfish and crustaceans  
on creamed peas and vegetables*

21 €



## ***First Courses***

### ***Raviolo «Sardegna a Beccafico»***

*on wild fennel velouté, saffron and candied orange*

20 €

### ***Trenetta with rabbit ragout***

*with brunoise of summer long zucchini on creamed carrots and orange*

20 €

### ***Carrot “Gnocchi”***

*with seasonal black truffle served with cotognese fondue and crispy fava beans*

24 €

### ***Risotto with Mediterranean langoustine***

*pink grapefruit, fermented lemon and basil mint*

26 €



## ***Second Courses***

### ***Fillet of catch of the Day***

*in seawater with steamed potato wheels, mussels clams*

*and tomato “in guazzetto”*

26 €

### ***Seared Duck Breast***

*with flat bean, rosemary mashed potatoes, red Cavanera blueberry sauce*

*and orange zest*

26 €

### ***Grouper Fillet***

*on Mothia salt meringue crust, new potatoes and gourmet misticanza*

27 €

### ***Entrecôte of Scottona***

*with arigula pesto, parmesan flan and cherry concassè*

28 €



## ***Dessert***

### ***Absolute Dark Chocolate Valrhona***

#### ***Guanaja 70%***

*with cocoa cake, chocolate ganache and black cherries with cocoa streusel*

9 €

### ***Limoncello Tiramisu***

*and red fruits with Italian-style meringue flambé*

9 €

### ***Cube of Cremoso a L'Ecrù Passito***

*with pistachio custard and dark chocolate*

9 €

### ***Selection of typical Sicilian cheeses***

*with dried fruits and maison jams*

15 €



# ***Traditional dishes By the Chef***

## ***Caponata Triplum***

*in three layers with confit caper and basil emulsion, sweet and sour sauce,  
and raped dark chocolate*

16 €

## ***Traditional Cous Cous***

*served with beef, chicken and pork broth  
and vegetables with grains of toasted almonds*

24 €

## ***Medallion of Capocollo***

*with Sicilian citrus, new potatoes and yellow and red date salad*

22 €

## ***Ricotta Cannolo***

*on citrus jam and Bronte pistachio*

9 €



## ***USEFUL INFORMATION***

A children's menu is available upon request.

We thank you for browsing our menu and  
look forward to welcoming you to our  
restaurant.

We just want to remind you that the proposed  
menu may be subject to change, both  
economically and in form, due to multiple  
factors, including availability of raw materials,  
seasonality and operational requirements.

Please kindly request any updates or  
clarifications at the time of booking and  
indicate any intolerances and/or allergies.  
Details of allergens are available from the  
restaurant.

Thank you for your kind cooperation, we look  
forward to seeing you!

***The Management***

