

MENÙ À LA CARTE

TASTING MENÙ

Our Sea

Bream mousseline

with seasonal vegetables, served with a lime and mint tartare, accompanied by red Bayamore jelly and white Bayamore velouté

(P, L, MO, U, SO)

Beccafico-style sardine ravioli

served on a saffron velouté with wild fennel and candied orange zest

(U, G, P, S, SO)

Tagliolino with Seasonal Black Truffles

and Red Shrimp Tartare from Mazara del Vallo

(G, U, L, MO, S)

Olive wood–smoked catch of the day

with citrus purée, confit cherry tomatoes, and chickpea hummus

(P, S)

Lemon sorbet

served with Gaudensius Rosè

(So2)

Cube of Cremoso a L'Ecrù Passito

served with pistachio crème anglaise and a dark chocolate bonbon

(G, L, U, SO, So2, N)

85 € per person

(minimum 2 people)

Classic Wine Tasting: Four wines paired with food – €25 per person.

Superior Wine Tasting: Four wines paired with food – €30 per person



TASTING MENÙ

Meat and Vegetable menu

Triplum of «caponata»

with a confit caper and basil emulsion, sweet-and-sour sauce, and grated dark chocolate

(G, L, U, SO, N)

Cacio e pepe risotto with Timut pepper

broccoli rabe tops, lime zest, and raw Avola almonds

(S, L, V, N, SO)

Green Tagliatelle

with guinea fowl ragout on a baked ricotta cream, lemon, and fresh herbs

(G, U, L, SO, S)

Pork tenderloin wrapped in black pig speck

with pistachios served with a white Etna wine sauce, rosemary mashed potatoes, and sautéed baby spinach

(N, SO, S, L)

Lemon sorbet

served with Gaudensius Rosè

(So2)

Traditional ricotta cannolo

served on citrus compote with chocolate and Bronte pistachios

(SO, G, L, N)

85 € per person

(minimum 2 people)

Classic Wine Tasting: Four wines paired with food – €25 per person.

Superior Wine Tasting: Four wines paired with food – €30 per person



Starters

Bream mousseline

with seasonal vegetables, served with a lime and mint tartare, accompanied by red Bayamore jelly and white Bayamore velouté

(P, L, MO, U, SO)

22 €

Anchovy timbale

with asparagus, raisins, and pine nuts, served with chickpea 'macco' infused with wild fennel and confit cherry tomatoes

(P, N)

19 €

Triplum of «caponata»

with a confit caper and basil emulsion, sweet-and-sour sauce, and grated dark chocolate

(G, L, U, SO, N)

18 €

Savory vegetable flan, crispy guanciale

carrot and orange velouté, and Parmesan fondue

(L, S, U)

16 €

Mediterranean-Style Beef Steak Tartare

with savory zabaglione at L'Ecrù and toasted bread slices

(U, M, G, SO, L)

24 €



First Courses

Cacio e pepe risotto with Timut pepper

broccoli rabe tops, lime zest, and raw Avola almonds

(S, L, V, N, SO)

20 €

Beccafico-style sardine ravioli

served on a saffron velouté with wild fennel and candied orange zest

(U, G, P, S, SO)

24 €

Fresh pasta with black pork white ragù and thyme

with traditional fish soup, accompanied by lightly fried squid and red prawns

(G, P, MO, SO, S)

25 €

Tagliolino with Seasonal Black Truffles

and Red Shrimp Tartare from Mazara del Vallo

(G, U, L, MO, S)

30 €

Green Tagliatelle

with guinea fowl ragout on a baked ricotta cream, lemon, and fresh herbs

(G, U, L, SO, S)

23 €



Second Courses

Olive wood–smoked catch of the day

with citrus purée, confit cherry tomatoes, and chickpea hummus

(P, S)

28 €

Mediterranean catch with traditional ‘Agghiotta’ sauce

accompanied by steamed turned potatoes

(P, S, SO)

26 €

Porchetta-style turkey roulade

served with its white Etna DOC wine jus on a bed of herb-braised endive and new potatoes

(P, SO, S)

25 €

Pork tenderloin wrapped in black pig speck

with pistachios served with a white Etna wine sauce, rosemary mashed potatoes, and sautéed baby spinach

(N, SO, S, L)

24 €

Sliced Angus steak

with vegetable ratatouille, olives, Pecorino shavings, and herb sauce

(L,S)

29 €



Dessert

Sliced fresh fruit with artisanal ice cream

and almond crumble

(L,N,U)

9 €

70% dark chocolate ganache

accompanied by sour cherries, hazelnuts, Greek yogurt foam, and citrus gel

(L,N)

9 €

Cube of Cremoso a L'Ecrù Passito

served with pistachio crème anglaise and a dark chocolate bonbon

(G,L,U, SO, SO2, N)

9 €

Traditional ricotta cannolo

served on citrus compote with chocolate and Bronte pistachios

(SO, G, L, N)

9 €

Selection of traditional Sicilian cheeses

Served with traditional jams

(L, N)

15 €



Allergeni / Allergens

G = Glutine / Gluten

So = Soia e derivati / Soy and derivatives

CR = Crostacei e derivati / Crustaceans and derivatives

U = Uova e derivati / Eggs and derivatives

P = Pesce e derivati / Fish and derivatives

AR = Arachidi e derivati / Peanuts and derivatives

L = Latte e derivati / Milk and derivatives

SEN = Senape / Mustard

SES = Semi di Sesamo e derivati / Sesame seeds and derivatives

N = Frutta a guscio e derivati / Nuts and derivatives

SED = Sedano e derivati / Celery and derivatives

MO = Molluschi e derivati / Molluscs and derivatives

Lu = Lupini e derivati /Lupin bean

So2 = Anidride solforosa e solfiti / Sulfur dioxide and sulphites

V= Piatto Vegetariano / Vegetarian dish



*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.*

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

The Management

