









MENU

SEAFOOD

OYSTERS Perle Noire n.3	a piece € 6,00	 
OYSTERS Gillardeau n.3	a piece € 7,00	 
Grouper CARPACCIO with Villadorata's oranges, wild fennel and citrus citronette	€ 23,00	 
Umbrine CEVICHE with Sicilian avocado, marinated red onion, "datterino" tomatoes and lime	€ 24,00	 
Red PRAWN of Mediterranean Sea with Clause tomatoes, ricotta cheese granita and basil	€ 29,00	

IN THE ISLAND OF THE SUN

FRIED PIZZA with Senatore Cappelli flour "La Timpa" Mill, tomatoes variation and Sicilian stracciatella cheese	€ 15,00	
CUTTLEFISH with peas, peas cream, mint, Nebrodi's bacon Slow Food Presidium	€ 19,00	 Slow Food*
EGG with wild herbs, tuma persa fondue and croutons	€ 16,00	
OCTOPUS salad with green beans, glasswort and potatoes	€ 19,00	   Slow Food*
Piedmontese Fassona beef TARTARE Slow Food Presidium with miso mayonnaise, bernese sauce with fennel, Linosa's cucunci and garden sprouts	€ 17,00	  Slow Food*

WHEAT

PACCHERO pasta with double tomato sauce, basil and Parmesan cheese	€ 17,00	
ANELLINO pasta with potatoes and shellfish	€ 22,00	
FUSILLO pasta with anchovy drippings, round sardinella	€ 22,00	 Slow Food*
Slow Food Presidium, crunchy bread and raw tomatoes		
BUSIATA pasta with Palazzolo Acreide's sausage Slow Food Presidium ragout and Ragusano cheese fondue	€ 19,00	 Slow Food*
COUS COUS with fish soup, crustaceans and molluscs	€ 26,00	

VEGETABLES GARDEN

Garden green SALAD with avocado and Sicilian pistachio	€ 14,00	  
Fennel salad, Sicilian ORANGES, onions and Noto's almonds	€ 9,00	  
Blanched ENDIVE with anchovy sauce, olives and yogurt	€ 13,00	
Roasted AUBERGIN with Ispica sesame Slow Food Presidium Food, parsley sauce and aioli		   Slow Food*

FROM SEA TO LAND

JOHN DORY cooked low temperature, asparagus variation and clear fish fond	€ 27,00	
REDFISH cooked whole in the oven with tomato sauce, Pantelleria's capers, olives and parsley	€ 28,00	 
SQUID with Cottoia broad beans Slow Food Presidium purea, fresh broad beans, onion fudge and Nebrodi's provola cheese fondue	€ 24,00	 Slow Food*
CAPOCOLLO of Nebrodi's pork Slow Food Presidium with black cabbage and mashed potato	€ 23,00	  Slow Food*

BREAD with native wheat flour and SERVICE € 3,50

"At some point in the evening and in the morning the Blue of the Mediterranean sea surpasses all imagination or description. It's the most intense and wonderful color of Nature, I believe. Charles Dickens



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