

APERITIVES

Sicilian sparkling wine	€12
Italian sparkling wines	€12
Champagne	€16
Alcohol free wine	€ 10 16

WINES BY THE GLASS

White Wines

Outis Etna Doc 2009 - Biondi Vini	€ 24
Shiarà Catarratto 2015 - Castelluccimiano	€ 16
Grappoli del Grillo 2017 – Marco De Bartoli	€ 12
Moscato Giallo 2018 – Franz Haas “Trentino”	€ 12
Riesling Trocken 2014 – Fritz Haag “Germania”	€ 18
Rotemberg Alsace 2008 – Zind Hunbrecht “Francia	€ 35

Red Wines

Vinudilice Rose’ 2010 – I Vigneri	€ 16
Sammauro Cerasuolo di Vittoria 2014 - Nanfro	€ 12
Missoni 2013 – Feudi del Pisciotto	€ 12
Etna Doc Tascante 2014 – Tasca D’Almerita	€ 16
Amarone Docg 2015 – Massimago “Veneto”	€ 25
Chambolle Musigny 2017 – Bruno Clair	€ 35

PIATTI A' LA CARTE

2 courses for people € 80

3 courses for people € 100

TASTING MENU'

Equilibrio € 100
(5 courses)

Origine € 125
(7 courses)

Magma € 140
(8 courses)

WINE PAIRING

4 Glasses € 55

5 Glasses € 65

7 Glasses € 85

6 Glasses "Le riserve" (min 2 people) € 120

6 Glasses "Le Bolle" (min 2 people) € 100

Cover € 4

The menu may vary according to market availability.

Each tasting menu, given its complexity, is intended for the whole table.

The menus cannot be divided.

MAGMA

"The best ideas come not from reason, but from lucid, visionary madness."

Raw seafood

In 5 variant

Grilled lobster

Porcini mushrooms bernese, Jerusalem artichoke and asparagus with Vermouth

Minestra of mixed pasta

Shellfish, rock fish and green chickpeas

Creamed linguina

Cockles and sea cicadas, almonds, lemon and bay leaf powder

Caponatina primaverile

fava beans, peas and artichokes, pecorino and black cherry ice cream

Lamb "abbuttunatu come un'impanatigghia"

Fava beans cream, salsify

Grilled quail

Dates and figs, shallot and leek, pomegranate molasses

Buffalo yogurt foam

Passion fruit, tonka bean crumble

*We will happily offer you a wine by the glass in combination with the tasting menu.
Each tasting menu, given its complexity, is preferably intended for the whole table.
The menus cannot be divided.*

ORIGINI

"Taste is the good sense of genius."

Raw seafood

In 3 variant

Squid Raviolo with its ink

potatoes foam, crispy lentil, nepitella, candied lemon

Mullet "in beccafico"

Red artichoke from Mazara, mushrooms and Majorcan

Risotto creamed with parsley

sea urchin pulp, scamp and tomato "alla Carrettiera"

Tuna "a Sfinciuni"

Gratinated tuna, mango sauce and pepper

Amberjack Norma

Eggplant, almond ricotta and datterino tomato coulis

Pears and chocolate

Ricotta cheese icecream, pink pepper sauce

*We will happily offer you a wine by the glass in combination with the tasting menu.
Each tasting menu, given its complexity, is preferably intended for the whole table.
The menus cannot be divided.*

EQUILIBRIO

"There is no love more sincere than the love of food."

Codfish cooked in hemp milk

chickpeas croquette, crispy spinach, garlic cream

Raviolo "ca Nocca"

Pasta stuffed with "masculini", wild fennel cream and peas

Macaroni timbale

Guinea fowl, vastedda of Belice and cinnamon

Black pork fillet and ribs

"Trappitara" beans, raspberries

Black truffle tiramisu'

Coffee cream, hemp crumble

We will happily offer you a wine by the glass in combination with the tasting menu.

Each tasting menu, given its complexity, is preferably intended for the whole table.

The menus cannot be divided.

END OF THE MEAL

Cassata with chocolate modicano

almond mousse, ciaculli Mandarin sorbet

€ 16

Cannoli with ricotta

warm gruel of figs, nougat ice cream

€ 16

Buffalo yogurt foam

Passion fruit, tonka bean crumble

€ 16

Pears and chocolate

Ricotta cheese icecream, pink pepper sauce

€ 16

Black truffle tiramisu'

Coffee cream, hemp crumble

€ 18

Cheese

4 Tastings

€ 15

6 Tasting

€ 22