

APERITIVES

Sicilian sparkling wine	€14
Italian sparkling wines	€14
Champagne	€18
Alcohol free wine	€10

WINES BY THE GLASS

White wines

<i>Archineri</i> , Etna DOC 2022 - <i>Pietradolce</i>	€ 20
<i>Shiarà</i> , DOC Sicilia 2015 - <i>Castelluccimiano</i>	€ 16
<i>Grappoli del Grillo</i> , DOC Sicilia 2021 – <i>Marco De Bartoli</i>	€ 15
<i>Vigna San Francesco</i> , DOC Sicilia 2015- <i>Tasca D’Almerita</i>	€ 26
<i>Pietranera</i> , DOC Sicilia 2018 – <i>Marco De Bartoli</i>	€ 14
Riesling Trocken 2020 – 50° GRAD. – <i>Mosella</i>	€ 12
<i>Rotemberg Pinot Gris</i> , Alsace 2008 – <i>Zind Humbrecht</i>	€ 35

Rosè wines

<i>Vinudilice</i> , Etna DOC 2010 – <i>I Vigneri</i>	€ 20
<i>De Aetna</i> , Etna DOC 2020 – <i>Terre di Costantino</i>	€ 12
<i>Tenuta Valle delle Ferle</i> , DOCG Cerasuolo di Vittoria 2018	€ 12

Red wines

<i>Sammauro</i> , DOCG Cerasuolo di Vittoria 2014 - <i>Nanfro</i>	€ 15
<i>Valentino</i> , IGT 2017 – <i>Feudi del Pisciotto</i>	€ 13
<i>Graci</i> , Etna DOC 2020– <i>Graci</i>	€ 16
<i>Conte Gastone</i> , Amarone DOCG 2015 – <i>Massimago</i>	€ 22
<i>Les Véroilles</i> , Chambolle- Musigny 2017 – <i>Bruno Clair</i>	€ 35

PIATTI A' LA CARTE

2 courses for people € 80

3 courses for people € 100

Business Lunch (excluding holidays and days before holidays) € 70

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 € 5

MAGMA

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

Raw seafood

In 5 variant

Grilled lobster

Couscous, salted peanuts, Giarre's mango, "cunzate" olive soup

"Fagottini" stuffed with "Tenerumi"

Harissa powder and citrus fruits, gurnard tartare

Linguina with cockles

Sea cicadas, almonds, lemon and bay leaf powder

Tribute to Vincenzo Bellini

Pizza Norma, cherries and baked ricotta cheese

Lamb "abbuttunatu come un'impanatigghia"

Orange, marsala and salsify

Grilled quail

Dates and figs, shallot and leek, pomegranate molasses

Pears and chocolate

Ricotta cheese and 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.*

ORIGINI

"Taste is the good sense of genius."

Raw seafood

In 3 variant

"Minnuzza di Sant'Agata"

Squid stuffed with ink, potatoes foam, crispy lentil and candied lemon

Red mullet "in beccafico"

Gin Jerusalem artichoke and pizzaiola sauce

Risotto creamed with parsley

sea urchin pulp, scampi and tomato "alla Carrettiera"

Sea bass "Braciola"

Savory fruit salad, pistachio sauce and white tea

Amberjack Norma

Eggplant, almond ricotta and datterino tomato coulis

Peach, wine and almond

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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

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END OF THE MEAL

Cassata with chocolate from Modica

almond mousse, ciaculli Mandarin sorbet

€ 16

Cannoli with ricotta

warm gruel of figs, nougat ice cream

€ 16

Buffalo yogurt foam

Passion fruit and dark cream

€ 16

Peach, wine and almond

€ 16

Black truffle tiramisu'

Coffee cream, hemp crumble

€ 18

Cheese

4 Tastings

€ 15

6 Tasting

€ 22