

APERITIVES

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

WINES BY THE GLASS

White wines

<i>Etna Bianco</i> , Etna DOC 2023- <i>Graci</i>	€12
<i>Nozze D'oro</i> , DOC Sicilia 2018- <i>Tasca D'Almerita</i>	€16
<i>Mozia</i> , DOC Sicilia 2015- <i>Tasca D'Almerita</i>	€18
<i>Schulthauser "Pinot Bianco"</i> , Alto Adige DOC 2021- <i>S. T. Michael Eppan</i>	€14
<i>Weinbrief Riesling</i> , Alto Adige DOC 2014- <i>Falkenstein</i>	€20
<i>Giallo D'Arles</i> , DOCG Campania 2023- <i>Quintodecimo</i>	€18
<i>Rotemberg "Pinot Gris"</i> , Alsace 2008- <i>Zind Humbrecht</i>	€40

Rosè wines

<i>Osà</i> , IGT Terre Siciliane 2022- <i>Paolo Calì</i>	€12
<i>De Aetna</i> , Etna DOC 2020- <i>Terre di Costantino</i>	€12

Red wines

<i>Roccapesta</i> , Morellino di Scansano Docg - <i>Roccapesta</i>	€12
<i>Suber</i> , IGT Terre Siciliane 2008- <i>Daino</i>	€40
<i>Laeno</i> , DOC Sicilia 2017- <i>Tenute Fessina</i>	€18
<i>Graci</i> , Etna DOC 2020 - <i>Graci</i>	€14
<i>Krasi</i> , Etna DOC 2007- <i>Cantine Russo</i>	€25
<i>Rosso del Conte</i> , Contea di Sclafani DOC 2016- <i>Tasca D'Almerita</i>	€28
<i>Vielles Vignes</i> , Volnay/Bourgogne 2020- <i>Domenique Laurent</i>	€40

DISHES A' LA CARTE

2 courses for each	€85
3 courses for each	€110
Business Lunch (excluding holidays and days before holidays)	€70

TASTING MENU'

Equilibrio	€ 100
Wine pairing	€70
Origini	€125
Wine pairing	€100
Magma	€140
Wine pairing	€110
Cover charge	€ 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

"Bottone" stuffed with almonds

Porcini mushrooms, red shrimp and capon consommè

Linguina with cockles

Sea cicadas, almonds, lemon and bay leaf powder

"Scacciata catanisi"

Cauliflower, primosale cheese foam, olives and hazelnuts

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 aeolian style

San Bernardo sauce, seafood, algae and bergamot

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

Bufala cheese yogurt, raspberries and litchi

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EQUILIBRIO

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

Turbot fish cooked in hemp milk

chickpeas croquette, crispy spinach, garlic cream

"Fagottino" stuffed with "Tenerumi"

Harissa powder and citrus fruits, gurnard tartare

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

Bufala cheese yogurt, raspberries and litchi €16

Black truffle tiramisu'
Coffee cream, hemp crumble €16

Cheese

4 Tastings € 15

6 Tasting € 22