

## **DISHES A' LA CARTE**

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

## **TASTING MENU'**

<b>Equilibrio</b>	<b>€ 110</b>
<b>Origini</b>	<b>€125</b>
<b>Magma</b>	<b>€140</b>
<b>Cover charge</b>	<b>€ 5</b>

# MAGMA

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

## Raw seafood

In 5 variant

1, 2, 3, 4, 6, 8, 11, 12, 14

## Grilled lobster

Borage, roots and croissant beurre blanc

1, 2, 4, 7, 8, 9, 12

## "Bottone" stuffed with almonds

Mushrooms, red shrimp and capon consommé

1, 2, 3, 8, 9

## Linguina with cockles

Sea cicadas, almonds, lemon and bay leaf powder

1, 2, 4, 8, 9, 14

## "Scacciata catanisi"

Cauliflower, primosale cheese foam, olives and hazelnuts

1, 4, 7, 8, 12

## Lamb "abbuttunatu come un'impanatigghia"

Orange, marsala and salsify

9, 12

## Grilled quail

Dates and figs, shallot and leek, pomegranate molasses

9, 12

## Pears and chocolate

Ricotta cheese and pink pepper sauce

1, 3, 7, 8, 10, 12

*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

1, 2, 3, 4, 6, 8, 11, 12, 14

### **"Minnuzza di Sant'Agata"**

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

2, 4, 7, 8, 9, 12, 14

### **Cod loin aeolian style**

Cuttlefish sauce with cooked must, seafood, algae and bergamot

4, 8, 9, 12, 14

### **Risotto creamed with parsley, sea urchin pulp, scampi and tomato "alla Carrettiera"**

2, 4, 7, 9, 12, 14

### **Amberjack Norma**

Eggplant, almond ricotta and datterino tomato coulis

1, 4, 7, 8, 12

### **Carob-lacquered catch of the day**

Crispy artichoke, brown fish base and mantis shrimps

2, 4, 9, 12, 14

### **Bufala cheese yogurt, raspberries and litchi**

1, 3, 7

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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

4, 6, 8

### **Artisan bronze-drawn pasta**

Spring broad beans and peas, stuffed baby squid

1, 2, 4, 9, 12, 14

### **Macaroni timbale**

Quail egg, Guinea fowl, *vastedda of Belice* mousse, truffle and cinnamon

1, 7, 9, 12

### **"Sunday Falsomagro"**

Asparagus, chard and *tuma* cheese

3, 7, 9, 12

### **Black truffle tiramisu'**

Coffee cream, hemp crumble

1, 3, 7

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## END OF THE MEAL

### **Cassata with chocolate from Modica** 1, 3, 7, 8

almond mousse, ciaculli Mandarin sorbet

€16

### **Cannoli with ricotta** 1, 7, 8, 12

warm gruel of figs, nougat ice cream

€16

### **Pears and chocolate** 1, 3, 7, 8, 10, 12

Ricotta cheese, pink pepper sauce

€16

### **Bufala cheese yogurt, raspberries and litchi** 1, 3, 7

€16

### **Black truffle tiramisù** 1, 3, 7

Coffee cream, hemp crumble

€16

## **Cheese**

4 Tastings

€ 15

6 Tasting

€ 22