

APERITIVES

Sicilian sparkling wine	€18
Italian sparkling wines	€18
Champagne	€18
Alcohol free wine	€12

WINES BY THE GLASS

White wines

<i>Etna Bianco</i> , Etna DOC 2018- <i>Barone Beneventano</i>	€15
<i>Sciarà</i> , Catarratto Sicilia DOC 2014- <i>Castelluccimiano</i>	€18
<i>Chardonnay</i> , Sicilia Menfi DOC 2015- <i>Planeta</i>	€20
<i>Weinbrief Riesling</i> , Alto Adige DOC 2015- <i>Falkenstein</i>	€20
<i>Marlborough Premium Sauvignon Blanc</i> , Neo Zelanda 2014 – <i>Saint Clair</i>	€20
<i>Riesling Trocken</i> , Germania 2015, <i>Kunstler</i>	€20
<i>Rotemberg "Pinot Gris"</i> , Alsace Francia 2008- <i>Zind Humbrecht</i>	€40

Rosè wines

<i>Frappato rosato</i> , 2023- <i>Paolo Calì</i>	€14
<i>Etna Rosato</i> , 2023- <i>Restivo</i>	€14

Red wines

<i>Vino Nobile</i> , Sangiovese DOCG 2016 – <i>Dei</i>	€18
<i>Suber</i> , IGT Terre Siciliane 2008- <i>Daino</i>	€40
<i>Terre di Conventazzo</i> , Nero D'Avola 2015- <i>Salemi</i>	€16
<i>Altamora</i> , Etna DOC 2014 – <i>Altamora</i>	€18
<i>Rosso del Soprano</i> , Terre Siciliane IGT 2016- <i>Palari</i>	€16
<i>Nero Maccarj</i> , Nero D'Avola 2010 – <i>Gulfi</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
Light Lunch (excluding holidays and days before holidays)	€70

TASTING MENU'

Equilibrio	€ 110
Origini	€125
Magma	€140
Cover charge	€ 5

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