**APERITIVES**

| | |
|---|---|
| Sicilian sparkling wine | €18 |
| Italian sparkling wines | €18 |
| Champagne | €18 |
| Alcohol free wine or cocktail | €12 |

**WINES BY THE GLASS**

***White wines***

| | |
|---|---|
| ***Etna Bianco***, Etna DOC 2018– *Barone Beneventano* | €16 |
| ***Mozia,*** Grillo DOC 2025- Tasca D'Almerita | €16 |
| ***Vigna S.Francesco,*** *Chardonnay DOC 2023- Tasca D'Almerita* | €16 |
| ***Gewurztraminer,*** Valle Isarco DOC 2022- *Kuenhof* | €16 |
| ***Gredic.*** *Friulano 2017- Movia, Slovenia* | €20 |
| **Riesling Trocken**, QBA 2009, *Muller Cator- Germania* | €30 |
| ***Rotemberg "****Pinot Gris"*, 2008– *Zind Humbrecht – Francia* | €40 |

**Rosè wines**

| | |
|---|---|
| ***Rosato,*** *Nero D'Avola, Frappato, Caltagirone 2019- Tenuta Valle delle Ferle* | €15 |
| ***Etna Rosato,*** 2021- Terre Costantino | €15 |

**Red wines**

| | |
|---|---|
| ***Vino Nobile,*** Sangiovese DOCG 2016 – *Dei* | €18 |
| ***Suber***, IGT Terre Siciliane 2008– *Daino* | €40 |
| ***Contrada Don Pasquale,*** Nero D'Avola 2018– *Marabino* | €18 |
| ***Altamora***, Etna DOC 2014 – *Altamora* | €18 |
| ***Rosso del Conte***, Nero D'Avola, Perricone 2019- *Tasca D'Almerita* | €16 |
| ***Nerosanlorè,*** IGT Terre Siciliane 2009, Nero D'Avola– *Gulfi* | €28 |
| ***Vigna San Francesco****, Cabernet Sauvignon DOC 2015- Tasca D'Almerita* | €28 |
| ***Vielles Vignes***, Volnay/Bourgogne 2020–*Domenique Laurent - Francia* | €40 |

## DISHES A' LA CARTE

| | |
|---|---|
| **2 courses for each** | €85 |
| **3 courses for each** | €110 |

## TASTING MENU'

| | |
|---|---|
| **Equilibrio** | €110 |
| Wine Pairing | €75 |
| **Origini** | €135 |
| Wine pairing | €105 |
| **Magma** | €150 |
| Wine pairing | €115 |

| | |
|---|---|
| Cover charge | € 5 |

# MAGMA

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

**Oyster, seaweed and bacon**
Sea fennel sauce, grilled oyster, red onion and bacon
12, 14

**Grilled lobster**
Stuffed artichoke in lught broth
2, 4, 6, 9, 12

**“Bottone” stuffed with almonds**
Mushrooms, red shrimp and capon consommé
1, 2, 3, 8, 9

**Linguina with cockles**
Sea cicadas, Bronte pistachio, lemon and bay leaf powder
1, 2, 4, 8, 9, 14

**Raw, Cooked and Cruchy**
Early-season vegetables produce from our garden, green curry, orange, carrot and almond
6, 7, 9, 10, 11, 12

**Lamb “abbuttunatu come un’impanatigghia”**
Pumpkin, orange and Marsala
9, 12

**Grilled quail**
Dates and figs, celeriac, dark Modica chocolate livers
1,3,7,8,9, 12

**Orange brioche**
Mandarin, yuzu, hibiscus and Aztec sugar
1, 3, 7, 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**
Green apple in Sicilian bitter carpione, caviar and orange blossom smoked almond milk
2, 4, 6, 8, 12, 14

**“Minnuzza di Sant’Agata”**
Squid stuffed with ink, potatoes foam, crispy lentil and candied lemon
2, 4, 7, 8, 9, 12, 14

**Red mullet *impanata***
Saffron bread crust, cavuliceddi, “Picchi-Pacchi” snails
1,4,8

**'80s-Style Surf & Turf Lasagnetta**
Scampi, stuffed mussel, *tinniruma* and *n’duja*
1, 2, 3, 4, 7, 9, 12, 14

**Amberjack “Alla Pattuisa”**
*Modica chocolate and sour vegetables*
4, 9, 12

**Sea bass in a Savoy cabbage crust**
Anise, seafood and finely chopped seaweed mixture
4, 7, 9, 12, 14

**“Mungibeddu” : a tribute to Mount Etna**
Chestnuts, hazelnuts, pomegranate and white chocolate
1,3,7,8,9,12

*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.*

# EQUILIBRIO

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

**Salt cod and cabbage**
“Pasha” chickpeas and a slightly bitter pesto
4, 9

**Risotto “D’Amare”**
Seaweed, shellfish and Etna sparkling wine reduction
2, 4, 6, 7, 9, 12, 14

**Lukewarm “Sanapone” style Spaghetti**
Cuttlefish livers with Marsala, veal tripe sauce
1,2,4,7,9,19,12,14

**Double-cooked Pork Pluma**
Chestnut Rocher, persimmon-apple, kumquat and chicory root
7, 8, 9, 12

**Black truffle tiramisu’**
Coffee cream, hemp crumble
1, 3, 7

*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 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

**Orange brioche**1, 3, 7, 12 €16
Mandarin, yuzu, hibiscus and Aztec sugar

**Mungibeddu" : a tribute to Mount Etna** 1,3,7,8,9,12
Chestnuts, hazelnuts, pomegranate and white chocolate €16

**Black truffle tiramisù** 1, 3, 7
Coffee cream, hemp crumble €16

## Cheese

4 Tastings € 15

6 Tasting € 22