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
Chard, 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, Bronte pistachio, lemon and bay leaf powder
1, 2, 4, 8, 9, 14

Stuffed *“Beccafico”* lettuce
Garlic sauce and egg yolk
1, 3, 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

Cherry and hazelnut
Salted caramel and amaretti biscuits
1, 3, 7, 8

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 “D’Amare”

Seaweed, shellfish and Etna sparkling wine reduction

2, 4, 6, 7, 9, 12, 14

Barbecued tuna belly

Harissa sauce*, ‘nduja* and chard

4, 9, 12

Carob-lacquered catch of the day

Roasted pak-choi, anchovy and garlic sauce

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

Cherry and hazelnut 1, 3, 7, 8,
Salted caramel and *amaretti* biscuits €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